

# CHOCOLATE GANACHE

Recipe taken from Planet Cake – A Beginner's Guide to Decorating Incredible Cakes

## White Chocolate Ganache

1.3kg Good quality white chocolate melts  
450ml Pure Cream

## Dark Chocolate Ganache

1.2kg Good quality white chocolate melts  
600ml Pure Cream

1. To make either white or dark ganache, put the chocolate pieces in a large bowl. I like to use a metal bowl.
2. Put cream in a saucepan and bring to boiling point. Pour the cream over the chopped chocolate and mix with a hand whisk until the ganache is smooth.
3. You can also pop your metal bowl on top of a pot of water on low heat and continue to whisk your chocolate & cream until you reach a smooth consistency, the heat in the bowl will help melt any small pieces of chocolate.
4. Allow cooling completely and then leaving overnight to set.

Your chocolate ganache should be peanut butter consistency the next day and may require 5 sec short bursts in the microwave to soften if it is too hard to smooth onto your cake.

