

CHOCOLATE GANACHE



INGREDIENTS

200g dark chocolate (at least 50% cocoa solids), roughly chopped
2/3 cup (160ml) thickened cream

PREPARATION

Get out a small saucepan to heat the cream and a heatproof bowl for the chocolate

METHOD

1. Place the chocolate pieces into a heatproof bowl and set aside.
2. Pour the cream into a small saucepan and heat on low heat until just below boiling point (little bubbles on outside rim just starting to form).
3. Pour the cream over the chocolate in the heatproof bowl and leave it for 5-10 minutes until the chocolate has melted.
4. Stir the chocolate cream mixture until smooth.
5. Pour the cream mixture over a cooled cake.

STORAGE & LEFTOVERS

- * Good luck finding any leftovers (and try not to eat it before it gets on the cake!)
- * Because this is made with dairy cream, it won't last more than a few days in the fridge and will solidify as soon as it cools, so use it to ice the cake immediately

VARIATIONS AND TIPS

- * Make sure you use this icing on a completely cooled cake or it will be too runny
- * It will solidify if it cools, so use immediately

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

Source: Junior Masterchef Australia The Cookbook Volume 1

PREPARATION TIME: 5 MINS
COOKING TIME: 5-10 MINS
SERVES: ONE WHOLE CAKE (DOUBLE LAYER)