

# CHOCOLATE GANACHE

## Ingredients

1 cup heavy cream or thickened cream, (250 ml)  
8 oz. semi sweet or dark chocolate chips, (250 grams)



## Method

Pour the cream into a small saucepan and heat over low heat for a few minutes. Watch that it doesn't boil or simmer it. Once the cream is hot, turn stove off and take the saucepan off the heat.

Add in the chocolate chips; cover saucepan with a lid and let sit for a good 5 minutes to soften and melt the chocolate.

Uncover, and stir slowly first, with a spatula or wooden spoon, gradually mixing faster until ganache is smooth, creamy and glossy. Refrigerate for one hour or hour and a half until thick enough to spread (similar consistency to Nutella).

Spread evenly over the cake.