

Chocolate Ganache - Version Atelier Virtuel

Recipe for 2

Description

Classic French chocolate cream which goes into the composition of many pastries.

Note

Here we have a traditional ganache recipe, many different types exist, mainly from incorporating a flavour of some kind (via extract, infusions or other).

When using the mixer, always leave it immersed in the chocolate, try to avoid to incorporating air into your mixture.

Ingredients

Ganache chocolat

- 125 Ml 35% cooking cream
- 1 Tbsp Corn syrup
- 100 Gr Dark chocolate
- 25 Gr Softened butter

Preparation

- Preparation time **30 mins**
- Resting time **120 mins**

Ingredients

Make sure that the recipes are weighed, this is essential to avoid wasting time.

Materials

Bowl or Cul de poule + Whisk + Maryse (plastic spatula).

Electric hand blender (ideally)

Tray (put it in the fridge) to remove the ganache.

Soup spoons or pastry bag

Ganache chocolat

In a saucepan, bring the cream and glucose to a boil.

Place the chocolate in a large bowl. Pour the hot cream over the chocolate and wait 30 seconds before mixing with a wooden spoon. Mix until the chocolate is completely melted. Add the room temperature butter and mix well (you can use a hand mixer). Refrigerate immediately.

Bon appétit!