

[RECIPE FOR CHOCOLATE GANACHE](#)



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Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring just to a boil, watching very carefully because if it boils for a few seconds, it will boil out of the pot. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth. Stir in the rum if desired.

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Easy Chocolate Ganache Recipe Chowhound

Ganache is a simple blend of chocolate and butterfat in the form of cream and/or butter. The exact proportions depend on whether you're making a coating, a filling, or truffles. This recipe is a standard 1-to-1 weight ratio of chocolate to cream, which is ideal for coating Boston Ice Cream Pie Cake or Espresso Mud Pie.

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How to make chocolate ganache BBC Good Food

For the perfect chocolate ganache: Chop the chocolate into small pieces so it will melt easily and evenly. Pour nearly boiling double cream onto the chocolate. Stir until melted and smooth. You can now use it to make three different icings. Allow to cool slightly for a smooth glossy icing that you can pour over your cake.

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How to Make Chocolate Ganache Live Well Bake Often

Learn how to make chocolate ganache with this easy tutorial. You only need chocolate, heavy whipping cream, a microwave, and 5 minutes to make this

<http://ebookslibrary.club/How-to-Make-Chocolate-Ganache-Live-Well-Bake-Often.pdf>

How To Make Chocolate Ganache for Any Dessert Kitchn

Knowing how to make chocolate ganache requires understanding just two things: proportion and temperature.

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Chocolate Ganache Recipe Taste of Home

Place chocolate chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. For a pourable ganache, cool, stirring occasionally, until mixture reaches 85 -90 and is slightly thickened, about 40 minutes. Pour over cake, allowing some to drape down the sides.

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Chocolate Ganache Recipe Ina Garten Food Network

Cook the chocolate chips, heavy cream, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

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Ganache Recipe Video Martha Stewart

Bring cream just to a boil over medium-high heat. Pour over chocolate, and add salt. Let stand for 10 minutes (don't stir -- doing so will cool the ganache too quickly, making it grainy).

<http://ebookslibrary.club/Ganache-Recipe-Video-Martha-Stewart.pdf>

How To Make Chocolate Ganache Mints Recipes

Chocolate ganache can be used for cake icing and decoration. It's made from general chocolate. This is a step-by-step guide with pictures

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