

I hope you liked the free eBook on American Butter Cream I published last week. If you haven't downloaded it please get a copy of that in my blog. Chocolate is loved by all and here is my second eBook dedicated to all the chocolate lovers. Even my client prefers ganache to butter cream nowadays. So I am sharing my ganache recipe with you today. I have experimented with various ganache recipes and this is what I follow nowadays. Ganache in French means Cheek / jowl. I think the consistency of ganache is so smooth that it is connected with chubby cheek.



Ganache is made of just two divine ingredients – chocolate and cream. Depending upon the consistency of the ganache, it can be used for truffles, glaze or frosting. When the chocolate and cream are mixed in equal quantities, it can be used for glazing. Adding a little butter to the glaze makes it very shiny. When the chocolate is double the quantity of cream, then it can be used to frost and decorate cakes. It comes in piping consistency and so it is easier to pipe out designs on cakes.

When the chocolate is 2.5 times the quantity of cream, then it can be used for truffles. Truffle and frosting ganache sets hard whereas the glaze doesn't set so hard.



The only problem which arises while making ganache is the chocolate may not melt fully and the ganache may turn out crunchy with the chocolate bits. This problem arises only when you use cold chocolate which is straight of fridge or when the climate is very cold. Do not refrigerate chocolate slab. If it is in the fridge, make sure that it returns to room temperature before making ganache. Chop chocolate to very tiny pieces. I feel that shredding the chocolate with a peeler would be great as chocolate melts fast when shredded thinly. While heating cream make sure that it is heated on

medium flame. We don't want curdled cream for ganache. When the cream starts bubbling and is near boiling stage, pour it on the chocolate. Do not stir immediately. If the climate is cool and the chocolate is not completely melt, there is another way to make it fine. Just keep the bowl on a pot with boiling water. Yes, I am talking about double boiler method. Whatever chocolate chunk is leftover will be taken care of during this stage. Once the ganache is silky smooth and glossy you can remove it from heat.



Now let us take a look on what types of chocolate and cream can be used for making ganache. You can use couverture or compound. You can use bitter sweet, milk or white chocolate to make ganache. If using white chocolate then you need to use three portions of chocolate and one portion of cream. Otherwise it will not set properly. For cream you can use whipping cream, low fat cream or non diary cream. I usually use dark chocolate compound and amul fresh cream to make my ganache.



I made this ganache on a hot day, so my chocolate melted easily even though I sliced it to chunks. But when I made it on a cold day, I had to heat it again in my double boiler to get lump free smooth ganache.



Heat cream until it starts bubbling and is near boiling stage.



Pour it on the chopped chocolate and set aside for 2-3 minutes.



With a spoon mix it gently.



You can see the melting of chocolate.



When it is shiny and smooth the ganache is ready. If not place it on a pot of boiling water for further melting. Cover with cling wrap and set aside for a minimum of four hours.



After four hours the ganache will harden and will become really thick.



You can use it to frost and decorate a cake. If the ganache has hardened too much and you have difficulty while applying it on the cake, place it again on the double boiler for a minute and let it loosen a bit. Then use it for frosting.

Dos and Don'ts of Ganache:

1. Make sure there are no water droplets in the bowl while placing the chocolate.
2. Do not overheat cream. Once you see bubbles, and it is about to boil, pour it on the chocolate.
3. Make sure that the chocolate is at room temperature.
4. Once the ganache has used up all the heat check whether the chocolate is completely melted.
5. Any left over chunks will make it harder to pipe.
6. Place it on a double boiler and let all the chunks melt.
7. While placing the double boiler, make sure that the ganache bowl doesn't come in contact with the boiling water.
8. You can also microwave on medium for 30 seconds and check.
9. You can store leftover ganache in fridge in an airtight container for a week.
10. Chocolate and compound act different so make a trial batch before making a huge batch.

