

**GANACHE : SIMPLY A MIXTURE OF HEAVY CREAM AND CHOCOLATE,  
GANACHE'S VERSATILITY IS AMAZING!**

Great for macaron and tart fillings, spread like frosting or whipped as a garnish for teacakes. Recommended ratios by weight for firm, medium and soft ganache:

- Dark firm: 2 parts choc/1 part cream
- Milk and white firm: 2.5 parts choc/1 part cream
- Dark medium: 1 part choc/1 part cream
- Milk and white medium: 2 part choc/1 part cream
- Dark soft: 1 part choc/2 part cream
- Milk and white soft: 1.5 (or 2) part choc/2 part cream

Here's a sample base recipe for a standard medium ganache (1 part cream to 1 part chocolate):

- 4 ounces / 120 ml heavy cream
- 4 ounces / 113 g dark chocolate (I like something in the 61-64% range), chopped.
- 28 g / 2 tablespoons unsalted butter (OPT) - lends a bit more shine but your ganache will still be great without it.

1. Place the chopped chocolate and butter (if using) in a heatproof bowl.
2. Place the cream in a small saucepan or a microwave safe bowl (like a 1 or 2 cup Pyrex measuring cup) and bring to a boil.
3. Pour the hot cream over the chocolate, let sit a minute or so and then gently blend the mixture using a whisk or spatula until smooth. Don't mix vigorously – you do NOT want to aerate it!

Options for use:

1. Use it immediately while still warm as a glaze on a cake – pour it over your cake or, if making small cakes, dip the tops right in. Let the cake(s) sit at cool room temperature for 30-60 minutes to allow the *ganache* to set, then serve or store refrigerated in a covered container.
2. Let it cool just a bit then dip the tops of *choux* puffs or *èclairs* in it.

3. Place plastic wrap directly on the surface and let it sit at room temperature for about 20-30 minutes until softly firm enough to pipe for filling *macarons* or shortbread cookie sandwiches or pipe/spread lovely swirls on your cake(s).
4. Transfer to a small storage container, place plastic wrap directly on the surface, cover and refrigerate. When ready to use, warm gently in a microwave, stirring periodically to achieve the consistency for glazing or piping, whatever you have in mind. Ganache will keep in the fridge for several weeks.

You can adjust the ratios (see above) depending on your desired use. For example, to make a looser *ganache* use 2 or 3 parts cream to 1 part chocolate. Prepare as described, refrigerate until well-chilled then whip as you would cream. *Voilà* – chocolate whipped cream. It makes a lovely filling for a layer cake or as a swirl on top of petite cakes, brownies or whatever you heart desires.

Here are some ganache ideas from Stéphan Glacier's *un amour de macaron* and Gordon/McBrides' book *Les Petits Sweets*. These are geared toward filling *macarons*, shortbread sandwiches or piping decoratively on teacakes.

Dark chocolate: (SG)

- 250 g cream
- 1 tablespoon honey
- 200 g dark chocolate (70%) - I mix 61% and a lesser amount of 70-72% or simply use all 61-64%
- 30 g butter

Ginger: add 20 g finely diced crystallized ginger to the finished ganache.

Note: 5/3/23 class at FHPS - good result with 200 g cream, 180 g mix of 120 g 61%/60 g 72%, 1 T honey and 30 g butter - nice and smooth.

Milk chocolate/coriander:

- 250 g cream
- 1/2 teaspoon coriander seeds, crushed - infuse 10 mins in hot cream then strain into chocolate.
- 120 g 70% and 130 g *chocolat au lait*
- 30 g butter

Milk chocolate variant without cream (mmmm - sounds good):

- 40 g *chocolat au lait* - melt chocolate and blend in praliné
- 200 g hazelnut praliné

Great idea for a hazelnut shell macaron, top with crushed hazels before baking.

Some ganache infusions/adding fruit purées:

Earl Grey lavender ganache (macs or *tartelettes*) (G/M)

- 160 g cream; infuse 3 gm loose Earl Grey tea and 1/4 tsp dried lavender buds - steep 5 min; strain into melted choc
- 130 g chocolate (melted)
- 18 g soft butter - blend in

White chocolate raspberry: (G/M)

- 120 g raspberry purée - option is add lemon zest, 1/4 tsp finely crushed pink peppercorns and 8 basil leaves, bring to a boil and boil 5 minutes - remove leaves then add the chocolate, vanilla and salt. Whisk to fully melt.
- 250 g white chocolate finely chopped
- 1 tsp vanilla
- 1/4 tsp *fleur de sel*
- Opt: 1/2 tsp framboise

I made this one years ago and liked it:

- 63 g rasp purée, lightly *gelée'd*
- 140 g white chocolate
- 77 g cream

This is one I found online:

- 113 g fresh raspberries, puréed and strained - should yield about 90 g purée
- 227 g white or dark chocolate
- 120 g cream (for white) or 240 g cream (for dark)

One more: 100 g purée; 50 g cream; 200 g white chocolate

No cream ganache: comes in handy in a pinch!

- 2T (28 g) butter + 1/4 cup (60 ml) whole milk - heat 2-3 minutes on medium to melt butter; increase to med-hi for a couple min to small bubbles; pour over chocolate, let sit 5 minutes then whisk to smooth
- 113 g finely chopped chocolate

One more that I created - white chocolate tahini-pistachio ganache using the paste as below: first lightly toast the sesame seeds and pistachios; cool; blitz them with with the EVOO, honey, salt.

- 88 g sesame seeds
- 30 g pistachios
- drizzle of EVOO and drizzle of honey
- pinch sea salt

For the ganache: should be good for a couple dozen macaron sandwiches; make the ganache then blend in the paste. Let set and use.

- 200 g white chocolate
- 80 g cream
- 50 g of the above mixture