



Dark Chocolate Ganache



ingredients

- 2/3 cup heavy (40%) whipping cream
- 8 ounces dark or semi sweet chocolate, chopped
- 2 tablespoons butter
- Dash of salt

directions

1. Place whipping cream in a small sauce pan.
2. Set heat to medium and bring to a simmer.
3. Place the chocolate in a medium size heatproof bowl.
4. Pour the whipping cream over the chocolate.
5. Allow to stand for 5 minutes.
6. Slowly stir to blend.
7. Add the butter and dash of salt and whisk until the ganache is smooth.