

# Chocolate Ganache

Makes 1 ½ cups

## Ingredients:

12 ounces good-quality chocolate, chopped

1 cup heavy cream

## Instructions:

1. Place chopped chocolate in a bowl.
2. Place cream in a small pot and heat over medium-low heat until it boils.
3. Remove from heat and pour over chocolate. Let it set for a minute then begin to stir it with a spatula until completely mixed.
4. Allow to cool. It will thicken as it cools. You can put it in the refrigerator to speed up the process.