

# Chocolate Ganache

## Ingredients:

16 ounces good-quality chocolate, chopped

2 cup heavy cream

2 tsp. vanilla extract

## 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 or two then begin to stir it with a spatula until completely mixed.
4. Mix in vanilla.
5. Place a piece of plastic wrap directly on the surface and allow to cool. It will thicken as it cools. You can put it in the refrigerator to speed up the process.
6. For pouring and a glaze, use while still warm. If it has cooled too much place bowl over a pan of boiling water, creating a double boiler effect, and heat until thinned and liquid.
7. For piping, allow to cool completely until set. Place in decorating bag and use as you would icing.
8. For whipped ganache, place the cold ganache in the bowl of a mixer and whip as you would whipped cream, until light and airy.