



SINGLE-ORIGIN PERUVIAN CHOCOLATE GANACHE



Used in our Just Chocolate Manifesto Cookie.

Ingredients

200 g Chocolate, Single-Origin
Peru 72 percent

80 g Butter

240 g Heavy Cream

20 g Sugar

Directions

step 1

Heat cream and sugar until just boiling, stirring occasionally.

step 2

Pour mixture over chopped chocolate.

step 3

Let stand 10 minutes or so, until chocolate is mostly melted.

step 4

Using a spatula and starting from the middle of the bowl, slowly stir the chocolate and cream until incorporated.

step 5

Add cubed butter to the bowl.

step 6

Using the spatula, fold in butter until thoroughly incorporated.

step 7

Keep Ganache semi-soft for ease of plating and service