

## MASTER GANACHE USED FOR FILLINGS, FROSTINGS, AND TRUFFLES

Ganache is the creamy delicately flavored chocolate found in the center of a truffle. You might also recognize it as a glaze on a cake, as a whipped filling or frosting or as a piped decoration.

All ganache starts out with a rich mixture made from varying proportions of chopped chocolate and boiled heavy cream, cooled to various degrees of temperature and mixed in certain ways, yielding different uses. Ganache can be flavored, have extra ingredients added such as butter for richness and corn syrup for shine.

The ganache we make today, we will use in truffles, as a filling for a cake, and as a glaze for the cake.

### Make the Cake:

Make a chocolate cake according to the directions on the box. Pour into a jelly roll pan, and bake for about 10-15 minutes or until center springs back.

Cut cake with cookies cutters into desired shapes. For each serving of cake, you will need two cutouts. So if there are three people in your group, you will need to cut out 6 pieces of cake.



### Make the Ganache:

#### Master Ganache

24 ounces bittersweet chocolate

3 cups heavy cream

Using a serrated knife, finely chop the chocolate into ¼ inch pieces. Don't be lazy here. Big chunks will not melt.

Place the chocolate in a medium heatproof bowl. Bring the cream to a boil in a small saucepan over medium heat. Boiling means the cream will actually rise up in the pan and threaten to boil over.

Immediately pour the boiling cream over the chopped chocolate. Tap the bowl on the counter to settle the chocolate into the cream, then let it sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl, and working out to the sides. Be careful not to add too much air to the ganache. Stir until all the chocolate is melted, about 2 minutes. It may look done after 1 minute of stirring, but keep going to be sure it's emulsified.

Measure 1 ½ cups of the ganache, and place into a glass bowl. Flavor with orange or mint extract, or espresso powder mixed with a small amount of hot water. Cover with plastic wrap (actually touching the ganache the ganache), label with your name and put in the refrigerator. This will be used for the Truffles later.

Measure 1 cup of the ganache into a cool mixing bowl, and let sit until it cools to **70° F**. In a 65° F room, this will take approximately 4 hours or 2 hours in the refrigerator. You can speed up the process by placing the bowl over a large bowl of ice and stirring until cooled or by pouring the ganache out onto a clean baking sheet (thinner layers cool faster). Once the ganache reaches **70° F**, it is ready to be used. At this point it can be covered and stored in the refrigerator for up to 2 weeks.

Take the 1 cup measured ganache and whip in the mixer or with a hand mixer until soft peaks form. The mixture will lighten in color and become fluffy. **Do not over whip** or the mixture will become grainy. This is chocolate mousse fill made from basic ganache.

Place one cake cutout for each person on a cooling rack, over a jelly roll pan. Spread mousse over the cake for the filling, and top with another cake cutout layer.

Warm the leftover ganache until it's pourable. Pour ganache over the top of each cake, helping to spread it out over the top and down the sides until the cake is coated.



## Next day

### Make the Truffles:

With the ganache that has been refrigerated, scoop out a tablespoon size portion and roll between your hands to make a round shape. Place on jelly roll pan. Truffles can be rolled in cocoa powder, powdered sugar or chopped nuts.

