## Basic Ganache - Cream Method

## Yield 2 ½ cups

Ingredients	Measure	
Firm	Couverture Cream	2 parts 1 part
Medium	Couverture Cream	1.5 parts 1 part
Soft	Couverture Cream	1 parts 1 part

## Procedure:

- 1. Chop the couverture into small pieces
- 2. Heat the cream just to a boil
- 3. Pour the cream over the chocolate, leave undisturbed for 1 to 2 minutes
- 4. Stir gently to blend
- 5. Pour the ganache into a vessel and cover. Allow to remain undisturbed for a few hours or until firm enough to pipe or scoop

Note: for higher concentrations of couverture, it may be necessary to warm the chocolate before adding the cream

