Yield $21 / 2$ cups
Ingredients
Measure

| Firm | Couverture <br> Cream | 2 parts <br> 1 part |
| :--- | :--- | :--- |
| Medium | Couverture | 1.5 parts |
|  | Cream | 1 part |
| Soft | Couverture | 1 parts |
|  | Cream | 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

