## Ganache water method

## Yield 2 ½ cups

Ingredients	Measure
Chocolate	240g 100%
Vanilla Bean	1 each
Water	80g 30%

## Procedure:

- 1. Scrape vanilla bean into water in a small sauce pan or microwave safe dish and heat to simmer. Let steep for 20 minutes
- 2. Chop the chocolate into small pieces
- 3. Melt chocolate in a bowl over a hot water bath to a temperature between 40° C, (104°F) and 45° C, (113°F)
- 3. With vanilla water at 30° C, (85°F), add to melted chocolate while whisking vigorously
- 4. 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 other flavors, substitute fruit juices, always in the ratio of 30% water to 100% chocolate

