

Chocolate ganache for french truffles, etc...



You can use it in all your creations! Whether it's on cookies, in a roll cake, truffles, for a chocolate tart, etc...

Ingredients:

- 100 gr of heavy cream (min 30 % fat) to create a better emulsion process... The more fat content , the better emulsion
- 25 gr Acacia Honey
- 250 gr dark chocolate (70% MIN cocoa)
- Add Sugar if you need to have a less bitter taste

Directions:

- Use the bain marie technique. First, you place water in one container and heat it; then, you put a smaller container inside the first one. Doing this creates a heated bath that you can use to cook food gently and keep it warm.
- In a saucepan, the heavy cream and 25 g of acacia honey.
- Gently pour your mixture over your chocolate.
- Blend everything with an immersion blender.
- Place your ganache in a bowl and cover it with cling film directly on the surface to prevent a crust from forming.
- Let your ganache rest in the refrigerator for a few hours.
- Take it out about 20 minutes before using it and roll with cocoa powder, nuts, cranberries...

