



## Simple Ganache



A simple but delicious ganache ideal for filling, coating, pouring and putting into truffles.

800g Chocolate  
45g Liquid Glucose  
220ml Fresh Whipping Cream

- 1) Melt the chocolate to 40°C (105°F).
- 2) Combine the liquid glucose and fresh cream in a saucepan and bring to the boil.
- 3) Add the boiled glucose and cream mixture to the melted chocolate and stir throughly to combine.
- 4) Allow ganache to cool, then transfer to an air tight container and reffridgerate.

Tip:  
Spread over the top and sides of cakes to keep them moist and allow sugarpaste to adhere to them.

Tip:  
Ganache will keep for six months in an airtight container in the refrigerator.

## Light Ganache



A lighter ganache for filling and coating very rich creamy cakes.

800g Chocolate  
45g Liquid Glucose  
220ml Fresh Whipping Cream  
1kg Buttercream

- 1) Melt the chocolate to 40°C (105°F).
- 2) Combine the liquid glucose and fresh cream in a saucepan and bring to the boil.
- 3) Add the boiled glucose and cream mixture to the melted chocolate and stir throughly to combine.
- 4) Allow ganache to cool and then stir in the buttercream until combined.
- 5) Transfer the light ganache to an air tight container and reffridgerate.

Tip:  
You could add orange oil and grated zest to give a delicious subtle orange flavour.