

Basic Ganache

INGREDIENTS:

- 1/2 cup Heavy Cream
- 2 tsp Corn Syrup
- 1 pound Chocolate, melted
- 1tbsp Invert Sugar
- 1tbsp Butter, softened



TOOLS FROM CKSA:

- Thermometer
- Whisk
- 9"x9" Pan
- Parchment Paper
- Bench Cutter
- Pizza Cutter
- Dipping Tool
- Scoop
- Pastry Bag
- Coupler
- Mold

DIRECTIONS: continued on next page

1. In a heavy saucepan, bring cream and corn syrup to boil.
2. Add butter and invert sugar. Cool to at least 98°.
3. Melt chocolate. Blend with a whisk until a smooth consistency is reached.
4. Follow one of the three directions below for finishing the ganache.
5. CUT GANACHE: Spread the mixture into a 9" x 9" pan lined with parchment paper, keeping the top as smooth as possible.
6. Chill for several hours in the refrigerator.
7. Remove from pan and cut into squares using a bench cutter, pizza cutter or a cut shapes using a cookie cutter.
8. Dip into melted candy coating or melted and tempered chocolate.
9. The squares may be kept in the refrigerator for ease of dipping.
10. SCOOPED AND DIPPED GANACHE: Spoon the

mixture into a small bowl. Chill for several hours in the refrigerator.

11. Scoop ganache mixture using a cookie scoop. Roll into ball. Dip into melted candy coating or melted and tempered chocolate.
12. MOLDED GANACHE: Allow ganache to cool.
13. Put the ganache in a pastry bag fitted with a coupler.
14. Line candy mold with melted candy coating or melted and tempered chocolate.
15. Pipe mixture into lined molds.
16. Seal the mold with melted candy coating or melted and tempered chocolate.
17. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.