

Reduce by 2

SILKY GANACHE DELUXE

Some ganache formulas add only butter to the chocolate and cream mixture; however, the addition of glucose or corn syrup produces a ganache that maintains its sheen.

YIELD 3 lb. 2 oz. (1.5 kg)

Heavy cream	16 fl. oz.	480 ml
Granulated sugar	5 oz.	150 g
Glucose or corn syrup	5 oz.	150 g
Semisweet or bittersweet chocolate (58–68% cacao)	1 lb. 3 oz.	570 g
Unsalted butter	5 oz.	150 g

- 1 In a large saucepan, bring the cream, sugar and glucose syrup to a boil.
- 2 Chop the chocolate and butter finely and place them in a large mixing bowl.
- 3 When the cream mixture boils, pour one-sixth of it over the chocolate-and-butter mixture. Stir the chocolate with a rubber spatula. Add the remaining cream in five increments, blending well with an immersion blender between additions to emulsify the ganache.
- 4 Use immediately to glaze cakes or pastries, or cool to room temperature. Refrigerate for longer storage. Heat cold ganache in a bain marie to 120–130°F (49–54°C), depending on the temperature of the pastry being glazed.

Approximate values per 1-oz. (30-g) serving: **Calories** 120, **Total fat** 80 g, **Saturated fat** 6 g, **Cholesterol** 20 mg, **Sodium** 10 mg, **Total carbohydrates** 12 g, **Protein** 1 g



1 Pouring the hot cream over the chopped chocolate–butter mixture.



2 Blending the ganache with an immersion blender.



3 Cool, firm ganache.