QUEEN
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PREP: 10 min
COOK:
SERVES: 12 cupcakes

Ganache

Smooth, silky and delicious, ganache is the perfect icing to finish off a rich chocolate mud cake. This recipe makes enough to ice the top a 20cm cake or spread onto a batch of 12 cupcakes TIP: Try to avoid using choc or chocolate melts when making ganache, as these are often these made with vegetable fats that do not set as hard once mixed with cream and melted. You will need to double the amount of chocolate if using melts to achieve a spreadable consistency.

Ingredients

Dark Chocolate Ganache

150g dark chocolate, chopped
150g thickened cream

Milk Chocolate Ganache

175g milk chocolate, chopped
½ cup (125ml) thickened cream

White Chocolate Ganache

220g white chocolate, chopped

Method

STEP 1

Place chopped chocolate into a small, heat proof bowl, set aside. Melt cream in a small saucepan over low heat until it just comes to a gentle simmer – do not boil. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, before mixing until smooth.

STEP 2

Allow to come to room temperature before placing in the fridge until it is a spreadable consistency.

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Ingredients

1/3 cup (80ml) thickened cream

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