



Chocolate Ganache

Ingredients

1/2 cup heavy cream
1 cup good-quality semisweet
chocolate chips

Preparation

1. Pour the heavy cream into a small saucepan and place over medium heat. Bring the cream to a froth just before it boils.
2. Turn off the heat and add the chocolate chips. Using a rubber spatula, stir constantly until the chocolate has completely melted.
3. Set the pan aside and let the ganache cool to the desired consistency. The ganache will thicken as it cools.