



## Salted Chocolate Ganache

I love chocolate ganache! With its smooth, velvety texture and decadent, deep chocolatey flavour, it's always a great addition to cakes.

And it's so versatile. It can be used in many ways, including as a glaze, a dessert sauce, a cake filling, or a piped frosting. Making this ganache is super easy: it only requires three ingredients.

### Ingredients

300g good quality dark chocolate  
300g double cream (almost boiling)  
1 tsp flaked sea salt

## Method

First you need to break or chop the chocolate into smaller pieces. Then pour almost boiling cream on top of the chopped chocolate. Sprinkle the salt on top. Now cover and let it rest for a few mins.

The heat of the cream will melt the chocolate. After a few minutes, start mixing the ganache till it comes together to a silky-smooth consistency.

This stage of the ganache is great to use as a glaze for coating.

But if you cover it with clingfilm (touching the surface of the ganache to prevent a skin from forming) and rest it for a few hours, it reaches that thicker, velvety smooth texture, great for filling or sandwiching cakes. This is the shiny, glossy dreamy fix for all your bakes and cakes.

If you are like me, I would even spread it on top of toast! OK, maybe you shouldn't do that – save it for your baking!

I hope you enjoy your ganache as much as I do.