

# CHOCOLATE GANACHE



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** -

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**Ingredients :** 8

- 200 g dark chocolate, roughly chopped - 300 ml single cream - 25 g sugar

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1. Put the chocolate, cream and sugar into the metal bowl; run the EXPERT programme for 5 minutes/speed 3/60°C. If necessary, scrape down the wall of the bowl. Restart for 30 seconds/speed 3/100°C to smooth the ganache.

Cook Expert ■

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