



## **Module 1 - Section 4 - Chocolate Ganache**

**Objective:** Be able to make smooth white, milk, and dark chocolate ganache.

**In completing each section the user will be able to:**

- Select the correct ingredients
- Select the appropriate recipe for your cake and environment
- Weigh, measure, and mix ingredients in accordance with the recipe
- Demonstrate knowledge and understanding of consistencies and best uses
- Make a smooth ganache

**Assessment criteria:**

1. Understand the characteristics of different ganache types
2. Select the appropriate recipe for your cake and environment
3. Demonstrate knowledge and understanding of ganache uses
4. Weigh, measure, and mix ingredients in accordance with the recipes to produce a smooth dark, milk, and white ganache

**You will Need:**

### **TOOLS**

Microwave or hotplate  
Scales  
Mixing bowl  
Wooden spoon  
Cling film/clear wrap

### **INGREDIENTS**

2Kg Dark chocolate (preferably 55% cocoa)  
1.5Kg Milk chocolate  
1.5Kg White chocolate  
2Kg Cream

**Supporting Notes:**

Ganache is made using cream and chocolate. The chocolate may be dark, milk, or white. The higher the cocoa content of the chocolate the higher the melting temperature. This means that dark chocolate makes the strongest product, then milk, then white. Cream can be double cream (whipping or heavy cream in the US), long life product or UHT (Ultra Heat Treated). Recipe proportions vary according to the climate, which will vary across different countries and often be dependent on the time of year. The higher chocolate proportion to cream will also raise the melting temperature and therefore provide a more sturdy structure.

Ganache is prepared by heating the cream and then pouring over the chocolate, then stirring until completely mixed through.

In colder weather, it is helpful to warm the chocolate a little to prevent lumps forming.

If the mix curdles, the remedy is to add a little warmed skimmed milk and whisk gently.

Allow the ganache to cool then seal with clingfilm or clear wrap, before putting it into the refrigerator overnight.

The shelf life of ganache will vary depending on the type of chocolate and cream used. As with all your baking products you should carry out your own shelf life test. That's done by creating a batch of ganache and testing daily for freshness. Keep a record each day, which you can show to your food hygiene officer when inspected. Once the ganache discolours, tastes different or shows any visible signs of aging, it's recommended that you go back two days and that becomes your 'best before' date.

Always label your cakes and ganache with the date made and 'best before' dates.

**Method:**

- Warm the cream slowly and just bring to the boil
- Add the chocolate and mix constantly until all the chocolate has melted
- Ensure there are no lumps
- Once cool, cover with cling film/clear wrap and refrigerate overnight