



Module 1 - Section 5 - How to ganache a cake

Objective: Achieve a neat, sharp edge finish using ganache.

In completing each section the user will be able to:

- Cut, fill, and layer the cake with ganache
- Apply a first layer of ganache
- Achieve a smooth, sharp edged finish

Assessment criteria:

1. Cut, fill, and layer the cake with ganache
2. Demonstrate knowledge and tips on using ganache
3. Achieve a sharp edged, smooth ganache finish

You will Need:

TOOLS

Microwave
Mixing bowl
Turntable
Jug
Metal scraper
Palette knife
Serrated knife
Metal ruler
Paint brush

INGREDIENTS

2 x 8" Round chocolate cakes (2.5" deep)
3Kg Dark chocolate ganache
10" Round cake drum

Supporting Notes:

Ganache will give your cake a better structure. As mentioned in previous lessons, the higher the cocoa content of the chocolate in the ganache the higher the melting temperature, therefore the more structure the ganache will give you.

Ganache should always be stored in the fridge or freezer. If frozen, it must be brought to room temperature before use. Before you can apply ganache to the cake, it must be gently heated. This can be done in a bain marie, but it's quicker and less messy, using a microwave. When heating in the microwave it's best to start with a 30 second burst, then test

and assess from there. Your ganache will be ready when you achieve a soft peak consistency.

Your working environment is important when using ganache. In a cold climate you will need to warm the ganache regularly, especially dark chocolate ganache. However, in a warm climate, you are better to use a higher consistency chocolate to cream ratio, which will ensure a higher melting temperature.

Start by adding a generous layer of ganache to the sandwich layers of the cake. It comes down to taste, but as this part isn't structural you can use a milk or white ganache, keeping the stronger dark ganache for the side and top structure.

It is important to get the sides smooth, ensuring that all gaps and holes have been filled. The cake will then be left with a ganache crown and refrigerated. The crown can then be removed using a warm palette knife, leaving a sharp finish.

Time now to cover the top of the cake by applying a generous layer of ganache. Apply plenty of ganache to ensure that you have sufficient to scrape off the excess, to achieve a perfectly flat surface. It is important to finish leveling the top by lifting the palette knife upwards and away. Similar to an aircraft taking off at the end of the runway. Neaten off any overhang or excess ganache, then refrigerate. Once it comes out of the fridge, it's time to give a final smooth and fill any gaps.

To finish, dip a wide brush into warm water then gently brush over the ganache to ensure the cake is completely smooth. Although sharp edges are important, you might find that your edge is now razor sharp. This could rip the sugarpaste/fondant when it is applied to the ganached cake. To prevent this from happening, wet your finger and lightly run it over the sharp edge to smooth it down a little. Don't worry, your cake will still show a sharp edge finish.

Method:

- Warm the ganache
- Ganache the sandwich layers
- Use your side scraper to scrape the sides, then refrigerate
- Apply a generous layer of ganache to the side of the cake
- Ensure there's a crown rising above the top of the cake
- Scrape the side of the cake with your metal scraper until smooth then refrigerate
- With a warm palette knife, neatly remove the crown
- Apply a layer of ganache to the top of the cake
- Smooth then refrigerate
- Use a warm palette knife to give a final smoothing down
- Finish by dipping a wide brush in warm water then lightly brushing the ganache to ensure everything is completely smooth
- Smooth the sharp edge