



*Suffield Garden Club Horticulture Committee's*

## **RECIPE OF THE MONTH**

**February 2012**

Get it while it's HOT, WARM OR COLD! Your Valentine will be dazzled with whatever you choose to concoct. One simple recipe spins off into multiple chocolaty directions—pourable spreadable or solid— depending on the temperature, and therefore consistency, of the ganache but the ingredients stay the same. Super-easy to make! Taken from **Martha Stewart Living**.

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### **Ganache 101**

(Yields 1 ½ cups)

8 oz. semi-sweet or bittersweet chocolate, coarsely chopped  
1 cup heavy cream  
1/8 tsp. coarse salt

Bring heavy cream to a boil over medium-high heat.

Pour over chocolate in bowl and add salt.

Let stand for 10 minutes - do not stir.

Stir with a whisk which will break up tiny pieces and emulsify the cream and chocolate.

Scrape bowl with rubber spatula to incorporate all.

#### Tips:

- While ganache is hot and pourable, it will serve as a show-stopping glaze for cakes, etc.
- When beaten at room temperature, ganache fluffs up like whipped cream for a great frosting.
- To use as a filling or spread, let ganache cool to room temperature, stirring often, (45 minutes to 1 hour). Beat with mixer on medium-high speed 2-4 minutes. Transfer to pastry bag.
- Use ganache chilled and firm for rolling into truffles.