



Haigh's Chocolate Ganache

Preparation time: 0 mins | **Cooking Time:** 10 mins | **Serves** to use as icing

Haigh's Dark Chocolate Couverture,
finely chopped
Thickened cream



Place prepared chocolate in a medium mixing bowl.

Place cream in a small saucepan over a medium heat, bring to just below boiling point. Pour over chocolate and gently stir to combine.

Leave to stand for several minutes before stirring again. Repeat process until chocolate has melted, making sure mixture is not stirred too much.

For more recipes: visit haighschocolates.com.au/recipes

You can purchase Haigh's instore and online

