

Chocolate Ganache

Learn to make perfect chocolate ganache with just 2 ingredients! This rich, velvety French dessert topping is ideal for cakes, truffles, and more.

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 8 oz bitter chocolate
- 1 cup heavy cream
- 2 tbsp powdered sugar

Instructions

- 1 Prepare the chocolate**

Chop 8 oz of dark chocolate into small, uniform pieces about 1/4-inch in size. Place the chopped chocolate in a large heatproof bowl.
- 2 Heat the cream**

Pour 1 cup of heavy cream into a small saucepan. Add 2 tablespoons of sugar if using. Heat over medium heat, stirring occasionally, until small bubbles form around the edges and steam rises from the surface, about 3-4 minutes.
- 3** Remove the cream from heat immediately when it begins to steam. Pour the hot cream directly over the chopped chocolate in the bowl.
- 4** Let the mixture sit undisturbed for 2-3 minutes to allow the heat to melt the chocolate completely.
- 5 Create the ganache**

Starting from the center of the bowl, whisk gently in small circles, gradually working outward. Continue whisking until the mixture is completely smooth and glossy, about 1-2 minutes.
- 6** Use the ganache immediately as a warm glaze or sauce, or let it cool at room temperature for 30-60 minutes until it reaches a spreadable consistency.

Tips

Choose high-quality chocolate with at least 60% cacao content for the best flavor and texture. The quality of your chocolate directly determines the final taste of your ganache.

Chop chocolate into small, uniform pieces to ensure even melting. This prevents lumps and creates a smoother final texture.

Heat cream to just below boiling point - you should see steam and tiny bubbles around the edges, but avoid a rolling boil which can cause separation.

Let the hot cream sit on the chocolate for 2-3 minutes before stirring. This allows the heat to gently melt the chocolate from within.

Stir gently from the center outward in slow circles to create a stable emulsion. Vigorous stirring can incorporate air bubbles and cause the ganache to separate.

For extra shine and richness, whisk in 1-2 tablespoons of room temperature butter after the ganache is smooth and slightly cooled.

If your ganache separates, don't discard it. Gradually whisk in warm milk or cream, one tablespoon at a time, until the emulsion reforms.

Adjust consistency by controlling temperature and ratios. For glazing, use it warm; for spreading, let it cool; for piping, refrigerate until firm but workable.