

Milk Chocolate Ganache Recipe

4oz. milk couverture chocolate

4 oz. cream

In a silicone bowl add the chocolate. In a pot heat the cream until just under a boil. Pour over the chocolate and wait five minutes. Whisk until smooth. If not smooth, pop in microwave for 15 second intervals and whisk again. Cool- place into piping bag and pipe into molds.

Fill Bars or Bonbon molds

