

CULINARY DISCOVERY PAVILION

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MidwestLiving
A DOTDASH MEREDITH BRAND

DARK CHOCOLATE GANACHE/WHITE CHOCOLATE GANACHE

Recipe by: Mallory Kienast, Made by Mallory Bakery

Country: France

DARK CHOCOLATE GANACHE

Ingredients

- 300 g dark chocolate callets (chocolate bar chips can be substituted)
- 150 g heavy cream
- 4 TBSP butter, diced
- 20 g invert sugar
- Dash of salt (optional)

INSTRUCTIONS

1. Use a calibrated scale to weigh chocolate in a microwave safe bowl.
2. In saucepan, pour heavy cream, invert sugar and salt (if desired).
3. Place bowl with chocolate in the microwave and slowly melt the callets by microwaving in 15-30 second intervals. Be sure not to overheat your chocolate.
4. While melting the callets, place the sauce pan with heavy cream on the stovetop over LOW heat and slowly bring to a simmer.
5. Remove from heat and pour over melted chocolate.
6. Add butter and let sit for 1-2 minutes.
7. Using a spatula first, followed by an immersion blender, thoroughly incorporate the heavy cream and chocolate.
8. Cover ganache with cling film so the film makes contact with the ganache's surface. Allow to set for a minimum of 5 hours before using.
9. Once set, place in piping bag or scoop onto desired dessert.

WHITE CHOCOLATE GANACHE

Ingredients

- 300 g white chocolate callets (chocolate bar chips can be substituted)
- 100 g heavy cream
- 20 g invert sugar
- Dash of salt (optional)

INSTRUCTIONS

1. Use a calibrated scale to weigh chocolate in a microwave safe bowl.
2. In saucepan, pour heavy cream, invert sugar and salt (if desired).
3. Place bowl with chocolate in the microwave and slowly melt the callets by microwaving in 15-30 second intervals. Be sure not to overheat the chocolate.
4. While melting the callets, place the saucepan with heavy cream on the stovetop over LOW heat and slowly bring to a simmer.
5. Remove from heat and pour over melted chocolate.
6. Using a spatula first, followed by an immersion blender, thoroughly incorporate the heavy cream and chocolate.
7. Cover ganache with cling film so the film makes contact with the ganache's surface. Allow to set for a minimum of 5 hours before using.
8. Once set, place in piping bag or scoop onto desired dessert.

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