

Ganache for Truffles

Red Wine Ganache

4 oz. semi-sweet or dark chocolate (in bar form)

¼ cup heavy cream

2 Tbsp. dry red wine (such as Chianti)

Finely chop chocolate. In a small saucepan heat the heavy cream until it just comes to a small simmer. Remove from heat, and pour it over the chocolate. Stir until chocolate has melted. Stir in red wine. Cover and refrigerate until set, about 1 hour.

Frangelico Ganache

4 oz. semi-sweet or dark chocolate (in bar form)

¼ cup heavy cream

2 Tbsp. Frangelico

Finely chop chocolate. In a small saucepan heat the heavy cream until it just comes to a small simmer. Remove from heat, and pour it over the chocolate. Stir until chocolate has melted. Stir in Frangelico. Cover and refrigerate until set, about 1 hour.

Recipe by Megan Farquharson
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