



Chocolate Ganache

8 oz. semi-sweet chocolate – chopped
1 TBS butter
1 cup heavy cream

Place the chocolate and the butter into a bowl. Bring the cream to an almost boil – when you start seeing little bubbles you are done. Pour the hot cream over the chocolate and butter. Let it sit for a couple of minutes – untouched.

Whisk the chocolate and cream until it turns even and smooth.