

GANACHE



Ingredients (yields 200 g):

100 g chopped dark chocolate

100 g heavy cream

15 g unsalted butter

25 g of sugar

1 tsp kirsch or rum

Preparation:

1. In a saucepan mix heavy cream and sugar and heat without boiling.
2. Add chocolate and stir until completely melted.
3. Turn off the heat, add the butter and let it melt and beat well.
4. Finally add kirsch or rum and beat always.
5. The more you hit the brighter it gets.
6. Bring to ice and use as a filling or cake topping.
7. Once iced, place in a tipped pastry bag of your choice and place pears on top of the cake.