



South African Recipes

"cooking with confidence"

White ganache

By: Anton Mac Donald

Saturday, 24th August 2019

Ingredients

- 100 g White chocolate
- 100 ml Fresh cream

Method

- Bring cream to the boil.
- Pour hot Cream over chocolate pieces.
- stir until all chocolate is melted.
- The colder the Ganache gets the thicker the consistency will be.