

Chocolate Ganache Glaze

From the Teas.co.uk wiki

A ganache glaze is about as easy as baking gets: chocolate melted into warm cream, glossy and pourable, setting to a firm shell over a cake. Hot chocolate flakes are a handy shortcut here, melting smoothly into the cream and bringing their own sweetness. Poured over a sponge it slips down the sides in glossy sheets and looks far fancier than the effort involved.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Chocolate Ganache Glaze recipe. Canonical: <https://teas.co.uk/recipes/hot-chocolate/chocolate-ganache-glaze/>*

Enough for a 900g loaf, lovely over a plain vanilla sponge or a chocolate cake.

Earn rewards on Teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.

