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. 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.

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