

CHOCOLATE GANACHE

(covers an 8” sandwich cake)

INGREDIENTS

6 ozs Bournville-type dark chocolate (not high %age)
4 tblsp evaporated (not condensed) milk – or single cream
2 oz butter
2 egg yolks
1-2 tblsp rum

METHOD

Gently melt chocolate over a bain-marie with the evaporated milk or cream.
Cool slightly and add butter.
When melted, add the egg yolks and rum, beating quickly using a hand whisk.
Leave to thicken, then beat before using as cake covering.

Can be made in advance, kept in fridge & warmed for use.
If you make a larger cake, you’ll need to make more – and add more rum!

