Chocolate & vanilla ganache

Dark chocolate with a soft vanilla finish. A simple cream ganache for spooning, filling or spreading once cooled.



00 Ganaché de chocolate
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Reference photograph; not a tested TSARA dish.

YIELD	PREP / HEAT	ALLOW TOTAL
About 450 g · 8 portions	20 min / 5 min heating	About 2 h 45 min

INGREDIENTS / 1x BATCH

- ☐ **200 g** dark chocolate, 60-65% cocoa, finely chopped
- ☐ **250 g** double cream (about 35% fat; weighed after infusion)
- ☐ **1** whole vanilla pod

Equipment
Heatproof bowl, small saucepan, scales, silicone spatula and fine sieve.

Allergens
Milk. Check the chocolate label for soy and other allergens.

Rest / chill
20 min infusion + 1-2 h cooling

METHOD

01. Infuse the cream. Split the pod and scrape the seeds. Heat the cream with the seeds and pod until steaming. Remove from the heat, cover and infuse for 20 minutes.

02. Check the weight. Remove the empty pod. Weigh the infused cream and top up with fresh cream to 250 g. Return it to the pan and heat gently until steaming again; do not boil hard.

03. Make the emulsion. Pour the warm cream over the chopped chocolate. Leave for 2 minutes. Stir slowly from the centre with a spatula, widening the circles until the ganache looks smooth and glossy. Avoid beating air into it.

04. Choose the texture. Use while warm for spooning, or leave briefly to cool until spreadable. Depending on the chocolate and room temperature, thickening may take 1-2 hours. If it is still too soft, chill briefly and stir gently.

05. Store with care. Transfer to a clean covered container and refrigerate within 2 hours of preparation. This fresh-cream ganache is not a shelf-stable bonbon filling. For commercial storage or sale, validate your own process and shelf life.

A useful detail. Chocolate composition changes the result. Keep the cocoa percentage and cream fat level consistent when comparing vanilla trials.

VANILLA FOR THIS RECIPE?

Scan to prepare your vanilla enquiry.
Worldwide enquiries - delivery and terms confirmed in writing.

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