



# Recipes

## Ganache Recipes

### *White Ganache*

#### Ingredients:

- 1 part cream to 3 parts chocolate (example: 300 ml cream to 900gram chocolate)

#### Method:

- Heat cream to boiling point, pour over chocolate. cover and let sit to melt for a few minutes. Use a balloon whisk or a hand mixer to mix till smooth.
- If ganache is still lumpy, microwave for 30 seconds at a time and mix until smooth.
- Allow to sit overnight at room temperature. Ganache should be peanut butter consistency.

### *Dark Ganache*

#### Ingredients:

- 1 part cream to 2 parts chocolate (example: 600 ml cream to 1.2 kilos chocolate)

#### Method:

- Heat cream to boiling point, pour over chocolate. cover and let sit to melt for a few minutes. Use a balloon whisk or a hand mixer to mix till smooth.
- If ganache is still lumpy, microwave for 30 seconds at a time and mix until smooth.
- Allow to sit overnight at room temperature. Ganache should be peanut butter consistency.



# Royal Icing

## Ingredients:

- 1 1/2 cups pure icing sugar sifted
- 1 egg white plus additional egg white for the flooded cookie icing
- 1/2 teaspoon lemon juice or acetic acid

## Method:

- Lightly whisk egg white and lemon juice together in a bowl. Gradually add icing sugar, whisking until smooth and combined. Add a drop of food colouring at a time until you achieve the desired colour.
- Add icing sugar or egg white as appropriate for the desired consistency.

*Note. I have used an electric mixer here. If you find you are having problems with air bubbles use a hand whisk. An electric mixer may add too many air bubbles to make icing for more delicate piping work.*

# Sugar Syrup

## Ingredients:

- 1 cup (250ml) water
- 1 cup (220g) caster sugar
- 2 tablespoons jam (optional)

## Method:

- Place the water and sugar in a small saucepan.
- Stir over a low heat until the sugar dissolves. Bring to the boil and cook for 2 minutes.
- Add the jam until dissolved through. Remove from heat. Store in refrigerator in a clean jar.