

## Dark Chocolate Ganache

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### **INGREDIENTS:**

1200 g dark chocolate  
400 g sugar  
1200 ml cream  
400 g glucose  
400 g butter, cubed

Bring sugar, cream, and glucose to a simmer. Remove from heat.

Whisk in dark chocolate until completely melted.

Add the butter and emulsify with the hand blender.

Pour ganache into 2" hotel pan, cover with seran wrap, and let sit overnight.