## **Truffle Ganache**

## **INGREDIENTS:**

2500 g dark chocolate

750 ml cream

125 g butter, cubed

 $Heat\ cream\ and\ chocolate\ together\ until\ chocolate\ is\ completely\ melted,\ and\ remove\ from\ heat.$ 

Add the cubed butter and whisk until completely combined.

Pour ganache into 2" deep hotel pans and cover with seran wrap.

Let cool overnight.