

# Chocolate Ganache

Recipe By *Esther Malka*



Cooking and Prep:  08  
m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Source: Whisk by Ami

Magazine

## Ingredients (4)

### Ganache Ingredients

- 7 ounces **Elite Bittersweet Chocolate** or other quality bittersweet chocolate
- 1 8-ounce container **Gefen Non-dairy Whipped Topping**
- 1.5 tablespoons margarine
- 2 tablespoons nougat powder (optional)

## Start Cooking

To prepare the Ganache

1. Melt the chocolate with margarine over a double boiler. Add the whipped topping (unwhipped) and nougat powder to the melted chocolate.
2. Add the ganache into a piping bag fitted with the decorative tip of your choice.
3. When the cream thickens, pipe onto your dessert. Decorate with a fresh leaf, attached with a dot of melted chocolate.

**Note:**

If the ganache is too loose, cool at room temperature (not in the refrigerator).