

## Betty's Red Currant Chocolate Ganache Frosting



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In this video, Betty demonstrates how to make Red Currant Chocolate Ganache Frosting. This frosting will be used in the next upload—Chocolate Lovers' Cake, which is an individual heart-shaped cake for Valentine's Day.

### Ingredients:

- 1 cup semisweet chocolate chips (I used Ghirardelli chocolate.)
- $\frac{3}{4}$  cup heavy cream (I used whipping cream.)
- 4 tablespoons red currant jelly (You may use a different flavor of jelly, or change to something like cinnamon or coffee, or omit.)
- 2 tablespoons honey (You may use corn syrup, if desired.)
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon butter

In a saucepan, combine  $\frac{3}{4}$  cups cream, 4 tablespoons red currant jelly, 2 tablespoons honey, and  $\frac{1}{4}$  teaspoon salt. Place over low to medium heat, whisking occasionally, until small bubbles form around the edge. Remove from heat before the cream mixture is at a full rolling boil. Add 1 cup semisweet chocolate chips to the hot cream mixture. Spread chips out until they make good contact with the hot cream mixture. Cover with a lid and wait about 2 minutes. After 2 minutes, remove the lid. The chocolate chips will be softened. Use a whisk to stir the chips into the cream mixture. When combined, whisk briskly until the ganache is smooth and all chocolate chips are melted. Stir in 1 teaspoon butter. You may use this ganache right away to pour over cakes, cupcakes, etc., or you may let it sit until it is as thick as desired. I will be using mine to pour over a cake in the next upload, and I will have some ganache left over. You may save your extra ganache by putting it in the refrigerator in a sealed container. To use it later, get out what you need and microwave it on low power in 10 second intervals, stirring after each heating until desired consistency is achieved. Enjoy!!! --Betty