

Ingredients:

340 gr. milk chocolate
360 gr. heavy cream
30 gr. unsalted butter
100 gr. Sugar
2 gr. fresh lemon juice

RECIPE:

•Caramel Ganache



Method:

1. Place the milk chocolate in a bowl.
2. Combine the heavy cream and butter and bring to a simmer.
3. Combine the sugar and the lemon juice. Caramelize the sugar for 7 to 8 minutes over moderately-high heat, stirring constantly with a whisk. The sugar will become clear as it liquefies, then it will brown as it caramelizes. Remove it from the heat.
4. Pour 1/3 of the hot cream into the caramelized sugar. Whisk the caramel until it stops bubbling, then whisk in the remaining cream until smooth. Pour the hot caramel over the chopped chocolate and let stand for 5 minutes, then whisk until very smooth.
5. Spoon the ganache into a piping bag.