

How to make...

# Chocolate Ganache Sandwiches



Make your Chocolate discs following the instructions on the factsheet for Chocolate Transfer Sheets. These discs have been cut using a **4cm circle cutter** from dark chocolate on 'Gold Stars' and 'Abstract' Chocolate Transfer Sheets.

Place a disc with the pattern upwards and pipe a generous amount of Chocolate Ganache on top using a **large star icing tube**, place another disc pattern upwards on top, it really is that easy!



## Chocolate Ganache

You'll need: 325g dark chocolate  
50g butter  
125ml double cream

1. Boil the cream in a thick based pan, remove from the heat and set aside
2. Melt the chocolate and stir in the butter, ensuring the butter is melted and fully incorporated
3. Pour in the cream and mix thoroughly
4. Remove from the heat and allow to cool

Things you will need:

4cm round cookie cutter  
Chocolate Transfer Sheet(s)  
Spatula  
Large Star piping nozzle  
Piping bag  
Ingredients for ganache  
Chocolate!

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Tip

You don't have to stick to circles you can try **other shapes too!**



Tip

If your ganache sets too hard to pipe it can easily be softened again in a bain-marie or double boiler

