

Red Wine Chocolate Ganache

Poetry & Pies

prep time: 1 minute

cook time: 5 minutes

total time: 6 minutes

yields: about 1 cup (enough for 2-3 cakes)



Ingredients

- 4 ounces semisweet or dark chocolate chips or chopped baking chocolate
- 2.5-3 ounces (5-6 tablespoons) red wine (sweeter blends are best)

Instructions

1. Combine red wine and chocolate in a heatproof bowl. Start with 2.5 ounces and add 1 more tablespoon if needed as the ganache is nearly done.
2. Bring 1-2 inches water to a simmer in a small or medium saucepan (one that will fit the bowl over it well to create a double boiler). Turn down to low.
3. Place the bowl of chocolate over the pan and stir frequently, until chocolate is almost melted. Keep an eye on the water--you want it simmering without boiling so it properly tempers the chocolate.
4. When chocolate is almost completely melted, remove bowl from pan and stir until smooth and all chocolate is melted.
5. To use as a drip on a cake, place in a drip bottle and let cool for a few minutes, until still squeeze-able but not so hot it will melt the cake or create a drippy mess all over the cake stand.

Enjoy! Store leftovers in an airtight container in the fridge for up to 2 weeks. I prefer storing it in my drip bottle with a cap or plastic wrap over the opening. This is ideal for reheating--simply place bottle in a large cup filled about $\frac{1}{2}$ with hot water (enough so it is level with the chocolate and doesn't submerge the bottle).