Layer Cake Academy

Dark chocolate ganache for coating

At a glance

Coating

Beginner

Status : The owner confirmed the review on 11 October 2026. Adapt the guidance to your equipment, ingredients and working conditions.

Test this teaching recipe in your own kitchen. Results may vary.

About 450 g before loss. Starting point for a thin cover of 15 cm; multiply by 1.5 for complete underlayer and cover, real need to weigh according to height.

Preparation time : 15 min

Reference diameter : 15 cm

Ingredients

Dark couverture chocolate, 55–65% cocoa : 300 g — Composition and fluidity influence holding; choose a reference and keep it for testing.

Full-fat whipping cream : 150 g — Approximately 30 to 35% fat content, according to the label.

Equipment

Kitchen scales

Saucepan

Heatproof bowl

Flexible spatula

Immersion blender (optional)

Shallow container

Plastic wrap

Texture and use

Paste smooth and staggerable after grip and texture, which hardens in cold. The 2:1 ratio is a starting point to test according to the chocolate and process. An adjustment to 2.5:1 can change mechanical holding without demonstrating prolonged ambient safety.

Intense dark chocolate flavor.

Mechanical hold expected once taken, to check with chocolate reference, cover height and actual conditions; no environmental health stability deducted.

Smooth coating, base under fondant, tiered cakes.

Baking

No oven needed.

The timing depends on the container, the temperature, and the type of chocolate; it's better to assess the texture rather than relying on a fixed time.

Step 1 — Prepare the chocolate

If the chocolate is not in small callets, chop it finely. Put it in a clean, dry bowl. Weigh the cream separately.

Step 2 — Heat the cream

Heat the cream just until it starts to simmer, then take it off the heat. Prolonged boiling would evaporate some of its water.

Step 3 — Make the emulsion

Pour a third of the cream over the chocolate. Stir in small circles in the center. Add the rest in two additions, mixing until glossy and uniform.

Step 4 — Mix until smooth

Scrape the bottom and sides of the bowl. Finish with an immersion blender, keeping the head submerged to avoid air bubbles. The ganache should be smooth, with no visible separation of fat.

Step 5 — Bring to a workable consistency

Pour into a suitable shallow container and press plastic wrap onto the surface. Follow a controlled cooling procedure, then let the ganache crystallize in the fridge. Take a small portion and gently work it with a flexible spatula until spreadable. Track how long it spends outside the fridge. Do not leave it at room temperature overnight unless its stability has been demonstrated.

What to watch for

Patience for crystallization.

Keep a constant working texture (very soft bath-marry).

Troubleshooting

Too hard to spread. — Cold catch or fresh room. — Tied by a few seconds of microwave and work at the flexible spatula.

Too soft, sinks. — Too little chocolate or still hot ganache. — Allow to take in the refrigerator and then put a small amount back into texture; if necessary, test a weighed addition of melted chocolate. Note the reformulation and review its retention.

Storage

After controlled cooling, keep in a clean, closed container or cover the surface directly. Refrigerate at 0–4 °C. Record the preparation date and total handling time. Prepare as close as possible to use. This recipe alone does not establish a shelf life of 5 or 7 days. Validate storage before selling. Never taste a suspect product to decide whether it is safe.

Freeze at -18 °C only under a tested procedure, with a date and identification. Thaw in the refrigerator and check texture and emulsion. A quality period does not establish safety. No frozen shelf life has been validated for this formulation.

Allergens

Milk

May contain soy, depending on the chocolate

Check the packaging for other possible traces

Variations

Hot time: 2.5:1 (300 g chocolate for 120 g cream).