

Chocolate Ganache

Syrups, Icings and Sauces

Yield: 2 pounds

1 pound Bittersweet chocolate

1 pint Heavy cream

*1 fluid ounce Almond or coffee
liqueur*

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Chop the chocolate into small pieces and place
in a large metal bowl.

Bring the cream just to a boil, then immediately
pour it over the chocolate, stirring with a rubber
spatula to blend. Stir gently until all the chocolate
has melted.

Stir in the liqueur.

Allow to cool, stirring frequently with a rubber
spatula until the desired consistency is achieved.

Per Serving (excluding unknown
items): 4093 Calories; 427g Fat
(82.3% calories from fat); 57g
Protein; 151g Carbohydrate; 70g
Dietary Fiber; 653mg Cholesterol;
242mg Sodium. Exchanges: 8
Grain(Starch); 2 1/2 Lean Meat; 1
1/2 Non-Fat Milk; 85 Fat.

Sauce

Per Serving Nutritional Analysis

Calories (kcal):	4093	Vitamin B6 (mg):	.4mg
% Calories from Fat:	82.3%	Vitamin B12 (mcg):	.8mcg
% Calories from Carbohydrates:	12.9%	Thiamin B1 (mg):	.4mg
% Calories from Protein:	4.8%	Riboflavin B2 (mg):	1.2mg
Total Fat (g):	427g	Folacin (mcg):	49mcg
Saturated Fat (g):	258g	Niacin (mg):	5mg
Monounsaturated Fat (g):	135g	Caffeine (mg):	926mg
Polyunsaturated Fat (g):	14g	Alcohol (kcal):	82
Cholesterol (mg):	653mg	% Deficit:	n n%
Carbohydrate (g):	151g		
Dietary Fiber (g):	70g	Food Exchanges	
Protein (g):	57g	Grain (Starch):	8
	242mg	Lean Meat:	2 1/2
			0

Sodium (mg):
Potassium (mg): 4141mg
Calcium (mg): 643mg
Iron (mg): 29mg
Zinc (mg): 19mg
Vitamin C (mg): 3mg
Vitamin A (i.u.): 7442IU
Vitamin A (r.e.): 2049 1/2RE

Vegetable:
Fruit: 0
Non-Fat Milk: 1 1/2
Fat: 85
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 4093 Calories from Fat: 3367

% Daily Values*

Total Fat	427g	657%
Saturated Fat	258g	1288%
Cholesterol	653mg	218%
Sodium	242mg	10%
Total Carbohydrates	151g	50%
Dietary Fiber	70g	279%
Protein	57g	
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Vitamin A		149%
Vitamin C		5%
Calcium		64%
Iron		160%

** Percent Daily Values are based on a 2000 calorie diet.*