

# Bittersweet Ganache Glaze | Dairy-Free

*Swick*

Serves 1 | Active Time: 20 minutes | Total Time: 45 minutes

## Chef's Notes

### Storing:

The glaze can be refrigerated in a tightly closed container for up to five days and frozen for up to one month. The glaze hardens when it is cold and will need to be reheated. To reheat, spoon the glaze into a heatproof bowl that fits over a saucepan of barely simmering water. When about two-thirds of the glaze has melted, stir gently until it is smooth. Adjust the consistency as needed by stirring warm non-dairy milk into the glaze, a little at a time.

## Step 1: Making the Ganache

Place the chocolate to a heatproof bowl and set aside while you heat the non-dairy milk.

Pour the non-dairy milk into a small saucepan over medium heat. Add the salt and bring to a low boil.

Immediately remove the saucepan from the heat. and pour all of the hot milk over the chopped chocolate. Rotate the bowl so the chocolate is completely submerged. Cover the bowl with a plate and let stand undisturbed for 4 minutes.

Remove the plate and whisk the chocolate into the milk from the center out, whisking only until the mixture is smooth and glossy.

Keep the bowl of ganache at room temperature while you test the final consistency. To test the consistency, dip a teaspoon into the ganache or pour a small amount into a ramekin and refrigerate for 15 minutes.

After chilling, the ganache should be smooth and firm, but should still be creamy on the palate. Although unlikely, if the glaze is too firm, add a tablespoon, more or less of room temperature non-dairy milk and repeat the test, adding more liquid as needed. If the glaze is too thin, add some melted chocolate.

Once you are happy with the final consistency, add the vanilla and olive oil and continue to gently whisk.

Allow the ganache to thicken at room temperature for 15 to 25 minutes or until it nicely coats a spoon with minimal dripping, but is still pourable. Stir a few times from the outside into the center of the ganache before using to glaze the cake.

Use this ganache to glaze a variety of cakes. For more information on how to glaze a cake using ganache, watch the end of this video [here](#) .