

Whipped Ganache | Non-Dairy

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 45 minutes

Step 1: Preparing the Whipped Ganache

- 8 ounces chocolate (70 to 72%), finely chopped
- 7/8 cup canned coconut milk, do not use light
- 1/2 cup cane sugar
- 1/4 tsp sea salt
- 2 tsp pure vanilla extract
- 1 tsp chocolate extract
- 1 ounce vegan butter, small cubes, room temperature

Place the chocolate in a heat-proof bowl. Set aside.

Place the coconut milk in a small saucepan. Add sugar and salt and place over medium heat. Bring to a low boil, whisking a few times until the sugar has dissolved.

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

Add the vanilla and chocolate extracts and whisk from the center out just until the chocolate is smooth and glossy.

Allow the ganache to thicken at room temperature for 20 to 25 minutes, or until it has cooled and easily coats a spoon.

To whip the ganache, beat it with a hand-held or stand mixer for a few minutes or until it begins to thicken and lighten.

Add the bits of butter and continue mixing until the butter is fully incorporated and the ganache has thickened and is easy to spread.

The ganache can be covered and kept at room temperature for a few hours.

Refrigerate in an airtight container for up to 4 days. Allow to soften at room temperature before using. If needed, the ganache can be whipped again.