

## **Blue Table Chocolates Cookie Dough & Crème Fraiche Ganache**

In the absence of polycarbonate chocolate molds and a tempering machine, the two ganache in our Cookies & Cream Bars can still be used to frost cupcakes, cookies, or cakes. We would even recommend a prebaked thin tart shell containing a layer of each ganache to serve as an elegant dessert.

- *Ben Johnson, Blue Table Chocolates*

### **Cookie Dough Ganache**

Ingredients:

590g Chocolate cookies

635g Dark chocolate

113g (8 Tbs.) butter

475g Cream (add more as needed)

Directions:

Grind your chocolate cookies into a fine powder in a blender. Melt your chocolate in a glass bowl in the microwave in 30 sec intervals, stirring often until it's fluid. Warm your cream and butter together in a small pot. Blend the warm cream into the melted chocolate to make a ganache base.

While the blender is running with the cookie powder, slowly stream your ganache into the blender. If the resulting cookie dough ganache looks 'broken' or not yet smooth and creamy, the emulsion ratios may be off or the mixture is too warm. Both of these problems can be fixed by adding small amounts of extra cool cream to the blender as it runs. Your ganache is done when it appears silky, shiny, and smooth.

### **Crème Fraiche Ganache:**

Ingredients:

705g Creme Fraiche (3 small containers)  
50g Glucose (or light corn syrup)  
1,400g White Chocolate  
95g Cocoa Butter

*Notes:*

*The quality of white chocolate matters here, so don't cheap out on the fake stuff (if the package lists 'Palm Oil' as an ingredient it isn't real white chocolate). Corn syrup is much easier to find than liquid glucose. Likewise feel free to omit the cocoa butter if you can't get your hands on it. In this recipe it serves mainly to stiffen up the final ganache and give it a smoother mouthfeel but isn't necessary otherwise.*

**Directions:**

Creme Fraiche will break if heated too quickly or too much (you'll know if it starts to resemble cottage cheese, at which point it's unsalvageable). Slowly and gently warm the creme fraiche with the glucose / corn syrup until just liquid. Melt the white chocolate and cocoa butter if using together in a glass bowl in the microwave, in 30 second intervals. Mix all ingredients together when they're fluid until the resulting ganache is smooth and silky.