

Plaisance Wine Club Recipe

Mascarpone Chocolate Cream

Ingredients:

1 pound mascarpone cheese, at room temperature
8 ounces bittersweet or semisweet chocolate, melted
½ cup powdered sugar

Directions:

Using an electric mixer, beat the mascarpone cheese, melted chocolate and powdered sugar in a mixing bowl until smooth and fluffy.

Use in layers for cake or trifle.

Ganache

Ingredients:

8 ounces bittersweet baking chips
1 cup heavy cream

Directions:

Place the chocolate in a medium heatproof bowl. Bring the cream to a full boil in a small saucepan over medium heat. Boiling means the cream will actually rise up in the pan to almost boiling over. Immediately pour the cream over the chocolate pieces and tap the bowl to settle the chocolate into the cream then let it stand for 1 minute.

Using a rubber spatula, slowly stir from the center in a circle and working out to the sides until all the chocolate is melted about 2 minutes.

Let the ganache sit at room temperature until it cools to about 70 degrees. Once it reaches 70 degrees it is ready to be used or stored in a covered bowl in the refrigerator for up to 2 weeks.