

Chocolate Toffee Crunch Ganache

8 ounces bittersweet chocolate

1 cup heavy cream

1/2 teaspoon vanilla extract

optional: crushed chocolate toffee/nut candy, such as Heath Bar

I used Trader Joe's, Dark Chocolate Roasted Pistachio Toffee.

In the bowl of a food processor, pulse the optional candy until coarsely chopped and remove. Break up the chocolate into the bowl of the food processor and process until fine. Heat the cream until just before the boiling point, and pour into the feed tube while processing. Process until just smooth and creamy, and then add the vanilla and pulse a few times to blend. Pour into a medium bowl and let come to room temperature and then fold in the crushed candy mixture. Refrigerate until it thickens enough to spread. If made ahead of time, let come to room temperature before using.

Makes about 2 cups.

Bon Appetit... Buon Appetito... Buen Apetito... Cheers, Pam & Diane, the 2 Stews

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