



White Chocolate Ganache Filling- Dairy

Ingredients:

7 ounces (200 grams) white chocolate, cut in little pieces, O R white chocolate chips
1 cup heavy cream
1 tablespoon honey
3½ tablespoons (1.7 ounces/50 grams) unsalted butter, preferably European-style

Directions:

In a saucepan over low heat, gently stir together the white chocolate, heavy cream, and honey until the chocolate is melted and perfectly blended in. Pour into a bowl and let cool to room temperature; or put it in the refrigerator for 5 minutes to cool more quickly, checking to make sure the chocolate doesn't get too hard.

When the ganache is completely cool, transfer it to your mixer bowl and begin beating at high speed using the paddle accessory or wire whip attachment. Add the butter in small pieces and let it work in until you have a light and fluffy white chocolate cream.