



Makes: about 1 & 1/2 cups

Prep Time: 5 minutes Cook Time: 1 minute

Total Time: 6 minutes

## Ingredients

- 8 ounces semisweet or bittersweet chocolate
- 1 cup heavy cream
- 1/2 tsp cayenne pepper, or more to taste

## Instructions

Chop the chocolate and place it in a medium metal or heatproof glass bowl.

Heat the cream in a small saucepan over medium-high heat until just before it comes to a boil, when small bubbles collect along the sides of the pan.

Pour the cream over the chocolate and let stand for 30 seconds. Add the cayenne pepper. Slowly whisk everything together until the chocolate is completely melted and the ganache is smooth.

The ganache can be stored in an airtight container in the refrigerator for up to 2 weeks. When ready to use, place in microwave and heat it in 30-second increments until you can stir it easily. Stir until smooth.

*Recipe from Pastry Love*