



Clementine Ganache

Servings: 6

Prep Time: 5min

Cook Time: 10min

Ingredients

- 2x100g bars of good quality dark chocolate (approx.70% cocoa solids)
- A large knob of butter
- 300ml single cream
- 3 clementines
- Pinch of salt
- 12 palmiers or other nice biscuits for dipping

Directions

1. Pour boiling water into a saucepan and place a large heatproof bowl on top (don't let the bowl touch the water). Smash up the chocolate bars in their wrappers then unwrap and empty into the bowl. Add the butter, cream and a pinch of salt. Finely grate in the zest of one clementine, gently stir and leave to melt.
2. Once melted, give the chocolate a good stir and divide between 6 espresso cups. Halve the remaining 2 clementines and arrange them on a board next to the palmiers. Take to the table.