



# Raspberry and dark chocolate ganache

about 30 pieces



Easy

up to 15 Min.



## Ingredients:

### For the ganache:

Sharp Knife  
Cutting Board  
Mixing Bowl  
Hand Blender  
Sieve  
Saucepan  
150 g Dr. Oetker 72% Extra Dark Chocolate  
150 ml Double Cream  
50 g Raspberries , frozen  
10 g Dr. Oetker Fine Dark Cocoa Powder

- 1 Finely chop the chocolate and add to a heatproof bowl.
- 2 Heat up the cream with the raspberries in a saucepan. Blend finely with the hand blender and pour through the strainer onto the chocolate.
- 3 Add the cocoa powder while stirring. Continue stirring until all the pieces have dissolved.

Use the ganache immediately.

### Tip from the Test Kitchen

- This ganache can be prepared with any type of frozen berries.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
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number 789 0969 53. E-Mail: crt@oetker.co.uk