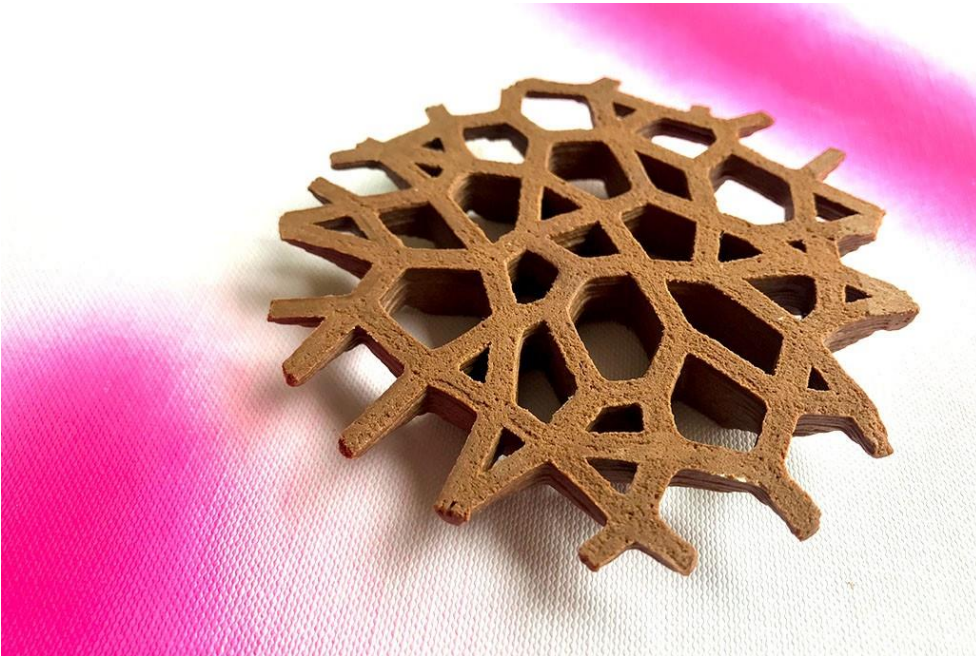


CHOCOLATE GANACHE



Did you hear that chocolate is always a good idea?

It always tastes great, but with 3D printing it can look even better. Find the secret to create your designs in the most delicious substance on Planet below Earth - dark chocolate ganache!

Ingredients:

- 100 grams liquid, unwhipped heavy cream
- 100 grams of dark chocolate

Preparation:

- Pour the ingredients into a pan, heat at lowest temperature and stir until dissolved
- Transfer the mixture into a bowl and stir for about 30 seconds
- Put the Ganache to the fridge for about 15-25 mins. Stir every 5 mins
- Now the Ganache should start getting paste-like instead of liquid. Pour it into the syringe and print. It's important that the Ganache is glossy and homogenous. If it gets matt and not smooth, heat it up again.