
Vegan Chocolate Ganache

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

1/4 cup coconut milk

60g dark chocolate (70% or higher)

1 tbsp maple syrup (optional)

Instructions:

1. Chop the chocolate and set aside.
2. Warm up the milk with the maple syrup until it just starts bubbling. Remove from the heat and add the chocolate. Wait for a minute and then stir – the chocolate will melt and blend nicely. Add the vanilla and stir to combine.
3. Use immediately or store in the fridge. Warm up in a saucepan over low heat to make it pourable again.