

Carrot Cake Ganache

Ingredients

110g extracted carrot juice
150g full fat cream cheese
80g light brown muscovado sugar
250g white chocolate, finely chopped
1 teaspoon vanilla extract
1 teaspoon cinnamon
½ teaspoon ground ginger

Method

1. Place the carrot juice, cream cheese and sugar together in a large saucepan. Whisk together until smooth and place on a low heat until just boiling.
2. Place the white chocolate in a large bowl and pour the hot carrot mixture over it. Mix well until all of the chocolate has melted.
3. Stir in the vanilla, cinnamon and ginger.
4. Leave to cool and use as desired.