

## Chocolate Glazing a Cake



### Steps:

1. You will need a drip tray. Use a wire rack and cake tin.
2. Place your ganached caked onto your wire rack.
3. Start to pour your chocolate glaze from the outside edge of your cake. Go all the way around the circumference of the cake.
4. Now pour glaze into the middle of the cake.
5. This is how the cake should look.
6. Tap cake rack several times on cake tin to remove the excess glaze. Leave to set.