

## Ganaching a Cake



*Ganaching  
a  
Cake*

### Steps:

1. Take your shop bought cake out of the packet. You can also make your own cake.
2. Remove the paper on the sides and bottom of your cake and then place in the freezer to cool down. This will assist the ganache to set quickly.
3. When cold, take out of the freezer and place on paper and turntable. Place a large amount of ganache on top of the cake.
4. Palette from the centre of the top of the cake out to the sides of the cake.
5. Spread the ganache over the top edge.
6. Palette around the sides of the cake.
7. Scrape off excess around the base of the cake from the paper.
8. Scrape off excess from the top edge of the cake to make flat.
9. Using metal scraper at 90° angle to cake, scrape the sides to make straight.
10. Using a metal ruler, level the top of the ganache on the cake by dragging it towards you. Turn cake around and repeat the above step.
11. This is how your cake should look.