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Bharathiyar Poet Award Goes To Elakkumi. This is the English translation of Jeyamohan's Tamil novel 'Kaadu'. JavaScript seems to be disabled in your browser. For a better experience on our site, please turn on Javascript. So I really wanted to try and make out best white chocolate ganache, as I'd made it a few times with dark chocolate great, but a little tarter. There'd been some talk about using treacle instead of white treacle but I wanted to try treacle too. I'd originally meant to use the dark chocolate round, but just couldn't be bothered - this was the only round I had. So I changed to a yellow. I made the best ganache I've ever made, with only maybe 20g in the whole pot! 3 1/2 months of fridge time and nearly 2 kg of butter. Will have to make it again for my other cakes, as it was a fantastic effort. Must try and get the skin-coloured ganache made with some cocoa butter, and some dark chocolate in it. I think this is my second ganache that has worked out really well though. It's not quite so sweet - almost marzipan-like in feel. I made it for Scott's birthday cake, and set about a month before it was due to come out of the fridge, and it didn't seem to have lost any of its texture. The chocolate was white chocolate and it was allowed to set overnight in the fridge and I've got a feeling it will turn out

really well. As for the cake, I thought it turned out ok, but I'm not sure if the manky ones can be saved. It's not too bad with a knife, but I'm not quite sure I'd buy it again. A lot of people seem to like the ganache, so I think the next one I make will be a lot more treacly, as the ones I'm going to make are going to be a lot larger than this one, so the treacle won't be as strong. The batter was quite fragile, so it's easier to blame the cats than the batter. I definitely want to do a black treacle recipe next. Thanks for watching! Next time - vanilla! Mug cakes Copyright @ Rhineata 2007 - 10 c6a93da74d

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