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Chocolate Orange Ganache

2026-08-25

Preparation Time: 10 - 20 Minutes ***Difficulty:*** Easy ***Base:*** Chocolate ***Served:***

Serves: ***Source:*** Lew Pitcher

Ingredients

	Semi-sweet chocolate chips :	1 1/2	Imp Cup
(Optional)	Icing sugar :	1/2	Imp Cup
	Table Cream :	1/4	Imp Cup
	Orange Peel, coarsly chopped :	1/2	Imp Cup
	Orange juice reduction :	1/4	Imp Cup

Directions

Melt choclate chips in double boiler
Add cream and stir until completely blended with melted chocolate chips
Optionally, add icing sugar and stir until completely blended
Add Orange peel, and stir until well mixed
Add Orange juice reduction, and stir until completely blended

Remarks

Use as icing for Biscotti
Adjust amounts as necessary.

Related Recipes

#99 - Chocolate-Orange Biscotti (Optional)

Tags: *"Biscotti"* *"Home Made"*

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2025-12-16

Chocolate-Orange Biscotti

Italian-Canadian Snack/Party/Picnic Baked Goods

Preparation Time: 1 Hour or more ***Difficulty:*** Easy ***Base:*** Flour ***Served:*** Room temp

Serves: 26 ***Source:*** Recipe #56: Lemon-Cranberry Biscotti

Ingredients

	Granulated Sugar :	2/3	Imp Cup
	Unsalted Butter, softened :	6	Imp Tablespoon
	Vanilla Extract :	1 1/2	Imp Teaspoon
	Eggs :	2	
	All-Purpose Flour :	2 1/2	Imp Cup
	Orange Peel, coarsly chopped :	3/4	Imp Cup
	Baking Powder :	1	Imp Teaspoon
	Baking Soda :	1/2	Imp Teaspoon
	Salt :	1/2	Imp Teaspoon
(Optional)	Orange juice reduction :	1/4	Imp Cup
(Optional)	Chocolate Orange Ganoche :	2/3	

Directions

Pre-heat oven to 350F. If necessary, prepare Orange juice reduction and Orange Peel.

In a large bowl, combine sugar, butter, vanilla and eggs. Stir in remaining ingredients (except Chocolate Orange Ganoche) and blend well until doughy.

Place dough on lightly floured surface. Knead until smooth. On ungreased cookie sheet, shape half of dough at a time into 10" by 3" rectangles.

Bake 25 to 30 minutes, or until toothpick inserted in centre comes out clean. Cut rectangles crosswise into 1/2" slices.

Turn slices cut side down on cookie sheet and cool for 15 minutes.

Bake for about 7 minutes each side, turning once, until crisp and light brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

Optional: when cool, dip upper crust in Chocolate Orange Ganoche and let dry.

Remarks

I derived this recipe from #56 Lemon-Cranberry Biscotti, with adjustments along the way.

Include Orange juice reduction in dough to increase the orange flavour of the biscotti; adjust amount to taste.

Related Recipes

#66 - Chocolate Orange Ganache (Optional)

Tags: *"Biscotti"* *"Favourite"* *"Home Made"*

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Course

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99 Chocolate-Orange Biscotti

Effort

Easy

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99 Chocolate-Orange Biscotti

Serving Temp

Room temp

99 Chocolate-Orange Biscotti

Prep Time

10 - 20 Minutes

66 Chocolate Orange Ganache

1 Hour or more

99 Chocolate-Orange Biscotti

Base

Chocolate

66 Chocolate Orange Ganache

Flour

99 Chocolate-Orange Biscotti

Origin

Italian-Canadian

99 Chocolate-Orange Biscotti

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