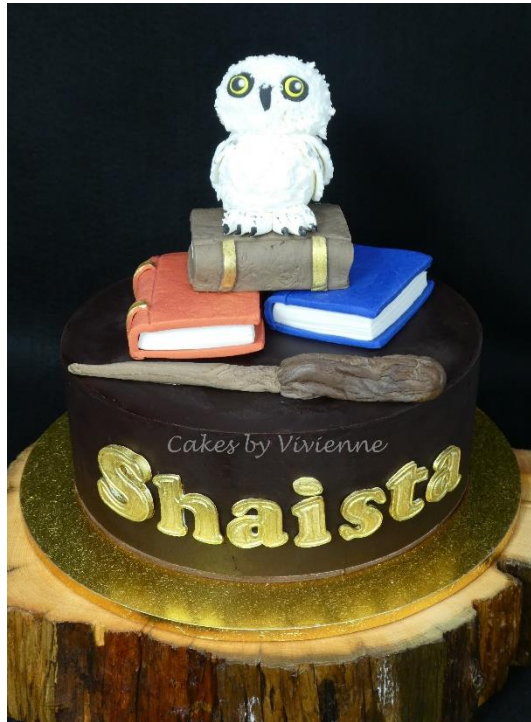


HOW TO GANACHE A CAKE WITH SHARP EDGES – LID METHOD



How do you cover a cake with fondant that's perfectly smooth, without wrinkles or air bubbles? Do you want sharp corners on your fondant? If you do then you need a perfect base to start on – the best way to achieve this is using ganache as it produces a firmer and flatter surface than buttercream to work on.

As you can see from the photo above – you can just use the ganached cake with no fondant if you want.

I have tried a number of different ways and found the lid method was the most successful for me. I initially used 2 cardboard cake boards but then invested in some acrylic ganache lids as they are reusable and well worth the initial investment.

ITEMS YOU WILL NEED

- Cardboard cake board slightly larger than your cake
- Acrylic Ganache Lid the same size as your cardboard cake board (or you can use a second cake board)
- Glad Go- Between (this is a high-density freezer film that is used to prevent food from sticking in the freezer, cling wrap will not work as it will stick to the ganache)
- Sticky tape
- Scissors
- Palette knife
- Metal scraper (you can also use an acrylic scraper)
- Spirit level
- Scalpel knife
- Ganache

STEP 1

Place the acrylic board (or cardboard cake board) on top of a sheet of Glad Go-between. Cut out the Go-between with a 2-3 cm overhang. Using the sticky tape, first tape one side to the board, then the opposite side pulling firmly.

Starting at one of the pieces of tape work your way around the board, placing the tape at the top edge of the Go-between, stick and then drag towards the centre and tape down. You need to make sure the tape overlaps the previous piece of tape as you go around so there are no gaps. Refer to the photos below.

When you have finished you will notice that the back of the covered board (as shown in the last photo below) is very smooth – ready for your ganache.



STEP 2

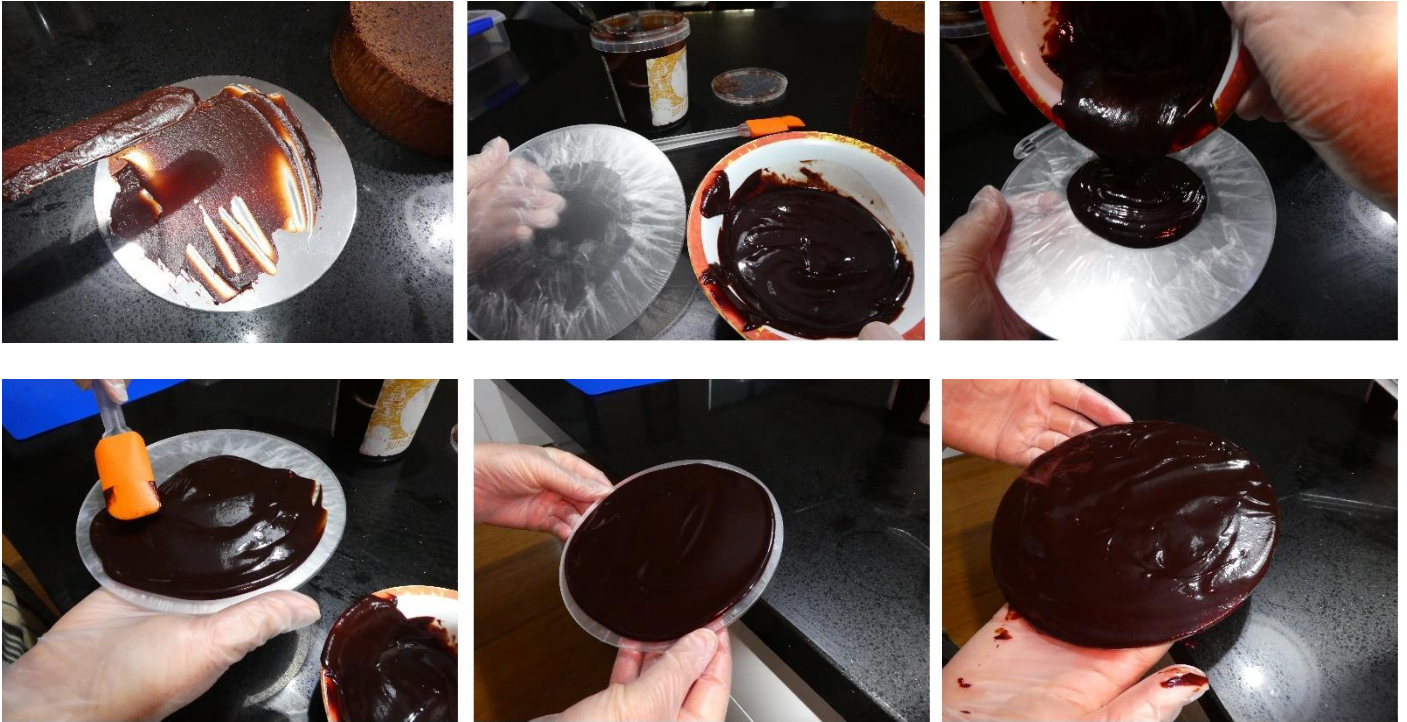
Make sure you have leveled the top of your cake with whatever method you prefer.

Taking the cardboard cake board, put ganache on the board (photo 1 below) and then put your cake on the board (the ganache will set and stop the cake from sliding off the board). I forgot to take photos of the next couple of steps – I put ganache between 3 cakes that I stacked on top of each other.

You now need to melt some of the ganache in a microwave on low heat until it resembles a runny mayonnaise consistency (should pour quite easily). Do not melt all the ganache as you need it much firmer for the next steps, so just soften enough for the lid.

Pour the ganache onto the lid you have prepared. Make sure you pour it onto the flat covered side – not the side with the sticky tape.

Spread the ganache to the edges and then gently tap the lid on the edge of a bench (this helps to remove any air bubbles). Refer to photos below.



Flip the lid over onto the top of the cake.

Place the metal scraper flat and place against the bottom and top boards – do this all the way around the cake to ensure your sides are straight. Use the spirit level on the top to ensure the top is level. You may have to move and check the sides and top a couple of times until you get it straight and level.

Place in the fridge for at least 20 minutes to allow the ganache to set firmly.



STEP 3

Once your ganache has set firmly you can work on the sides. Your ganache needs to be thick but workable – like really stiff whipped cream.

Start at the top of the cake and push the ganache into the top of the lid to fill in any gaps. Then working top to bottom put the ganache on the cake. Make sure it is slightly thicker than the bases. I like to work about ¼ of the cake at a time. Once you have covered ¼ of your cake take the metal scraper, make sure it is sitting flat on the bench,

push against the top and bottom boards and scrap towards you – this removes the excess ganache and creates the flat, straight sides. Continue this around the entire cake.

You may need to put some more ganache in some spots as you make your way around the cake. Just fill these in and then scrape away again.

Once you are happy with the outcome place the cake back in the fridge for at least 20-30 minutes to firm up.



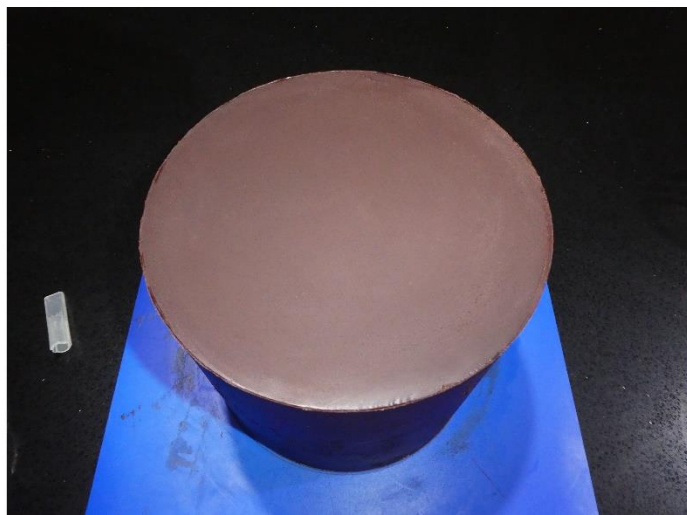
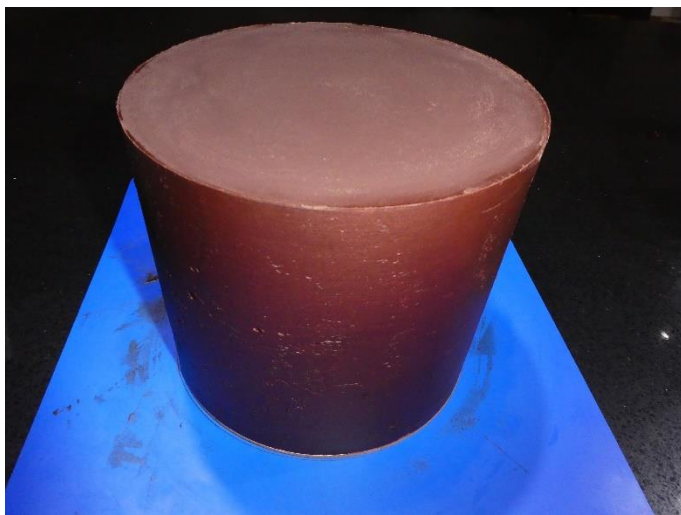
STEP 4

Once your ganache has set firmly you are ready to remove the lid. Using the scalpel knife (or a really sharp blade) gently cut around the top lid about ½ cm in from the edge. Make sure you cut all the way around.

Pull the sticky tape up and this will lift the lid out of the plastic – remove the lid and then gently peel the plastic off the top of the cake. Peel from the outside into the centre all the way around and remove from the cake.

You will have a cake with nice sharp edges ready to cover in fondant. I usually leave my cake for at least 1 day to ensure it has firmed up prior to covering in fondant.





HINT

If you are not covering your cake with fondant and you want a perfect, smooth side with no marks then prior to removing the lid at step 4, heat your metal scraper and do a final run around the cake to smooth off any imperfections. This may take a couple of goes to get right and you may have to fill in some areas with ganache until you get it right.