



CHOCOLATE GANACHE FOR CUTTING PRALINES (BASIC RECIPES)

CHOCOLATE GANACHE TO MAKE CUTTING PRALINES.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 300
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 300
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 180
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 300
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 140
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

34% MILK CHOCOLATE, 38% MILK CHOCOLATE AND LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%	g 300
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 120
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 300
LIQUID CREAM 35% FAT	g 130
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 300
LIQUID CREAM 35% FAT	g 120
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	g
UNSALTED BUTTER	g 60

NOCCIOLATO BIANCO E WHITE CHOCOLATE

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 300
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
HONEY	g 25
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

FINAL COMPOSITION

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER