



FRUIT GANACHE (BASIC RECIPES)

GANACHE WITH WHITE CHOCOLATE AND FRUTTIDOR

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 200
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - ALTERNATIVELY	
FRUTTIDOR ALBICOCCA - FOR EXAMPLE	g 200
WATER	g 80

FINAL COMPOSITION

- Heat the water to about 40°C.
- Add FRUTTIDOR and mix using a hand blender.
- Melt the chocolate at 40°C, then add it to the FRUTTIDOR and water mixture.
- Cover with cling film and leave to rest for at least 4 hours in the refrigerator.

N.B. This type of ganache is ideal for filling sweets to be stored at a positive temperature of +5°C such as: cakes, single portions, mignon, macarons, etc.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

Instead of FRUTTIDOR ALBICOCCA it is possible to use any other product of the [FRUTTIDOR](#) range.

