



CARAMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

CHOCOLATE GANACHE TO MAKE CUTTING PRALINES.

DIFFICULTY LEVEL



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INGREDIENTS

SINFONIA CARAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 100
HONEY	g 25
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER 82% FAT	g 60
SALT	g 8

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