



FRUIT GANACHE WITH CARAMEL ORO

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.

DIFFICULTY LEVEL



FRUIT GANACHE WITH CARAMEL ORO

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	g 200
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.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER