



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

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| SINFONIA 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