



GANACHE CARAMEL ORO WITH SPIRIT

CLASSIC GANACHE WITH SPIRIT AT 35-40°C, IDEAL FOR MAKING MOLDED PRALINES.

DIFFICULTY LEVEL



GANACHE CARAMEL ORO WITH SPIRIT

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	g 260
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 15

FINAL COMPOSITION

- Form the ganache bringing the cream to a boil.
- Add the chocolate mixing with the hand blender.
- Add alcohol and continue mixing.
- Wait for the ganache to reach a temperature of 28°C then dress it in the previously prepared praline shell.
- It is recommended to store the pralines at a temperature between 10-15 ° C.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER