



SOFT CARAMEL ORO GANACHE WITH CREAM (BASIC RECIPES)

SOFT GANACHE PERFECT FOR FILLING DESSERTS SUCH AS CAKES, SINGLE PORTIONS, MACARONS OR MOLDED PRALINES.

DIFFICULTY LEVEL



CREATING THE GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

MILK CHOCOLATE 38%

FINAL COMPOSITION

- Form the ganache by bringing the cream and honey to the boil.
- Add the chocolate mixing with a hand blender.
- Refrigerate for at least 3 hours.
- Use for fillings of cakes, single portions, mignons, macarons etc.
- Desserts made with this basic recipe must be kept in the refrigerator.
- It is also possible, once finished mixing the ganache, to pour it into silicone molds, bring it to negative temperature and use it to make various inserts.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It is possible to replace Honey with Nectar in the same dose.