



## SOFT GANACHE WITH CREAM (BASIC RECIPES)

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

DIFFICULTY LEVEL



### DARK CHOCOLATE 75-76%

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#### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 120
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

### DARK CHOCOLATE 68-70-72%

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 130
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## **DARK CHOCOLATE 56-58-64%**

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### **INGREDIENTS**

SINFONIA CIOCCOLATO FONDENTE 56%	g 170
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## **MILK CHOCOLATE 38%**

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### **INGREDIENTS**

MINUETTO LATTE SANTO DOMINGO 38%	g 250
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## **MILK CHOCOLATE 34% AND LACTEE CARAMEL**

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### **INGREDIENTS**

RENO CONCERTO LATTE 34%	g 280
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## DARK GIANDUIA CHOCOLATE

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### INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 230
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## GIANDUIA MILK CHOCOLATE

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### INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 230
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## STEP 8

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### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 260-280
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## WHITE CHOCOLATE

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 300
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

## 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.**