



WHIPPED CARAMEL ORO CHOCOLATE GANACHE

BASIC RECIPE FOR FILLING AND DECORATION OF CAKES, SINGLE PORTIONS, MIGNON, MACARONS, CUP CAKES ETC

DIFFICULTY LEVEL



WHIPPED CARAMEL ORO CHOCOLATE GANACHE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CARAMEL ORO	g 130
LIQUID CREAM 35% FAT	g 200

FINAL COMPOSITION

- Form the ganache bringing the cream (1) to the boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
- Add the cold cream (2) a little bit at a time and continuing to mix.
- Put in the refrigerator for at least 3 hours (ideal overnight).
- Whip with a whisk at medium / low speed until a soft and creamy consistency is obtained.
- Desserts made with this basic recipe must be kept in the refrigerator.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER