



WHIPPED CHOCOLATE GANACHE (BASIC RECIPES)

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

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 120
MINUETTO FONDENTE SANTO DOMINGO 75%	g 85
SINFONIA CIOCCOLATO EXTRA FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK CHOCOLATE 68-70-72%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 110
MINUETTO FONDENTE ECUADOR 70%	g 90
MINUETTO FONDENTE MADAGASCAR 72%	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72% - ALTERNATIVELY	
SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK CHOCOLATE 56-58-64%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 100
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 100
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

MILK CHOCOLATE 38%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 85
SINFONIA CIOCCOLATO AL LATTE 38%	g 115
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 120
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK GIANDUIA CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 115
LIQUID CREAM 35% FAT - (2)	g 200

GIANDUIA MILK CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 120
LIQUID CREAM 35% FAT - (2)	g 200

NOCCIOLATO BIANCO AND WHITE CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CIOCCOLATO BIANCO 33%	g 130
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - ALTERNATIVELY	
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	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