



CLASSIC GANACHE WITH SPIRIT (BASIC RECIPES)

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

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 110
SINFONIA CIOCCOLATO EXTRA FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 10

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 130
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 10

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 170
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 10

MILK CHOCOLATE 38%

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	g 230
SINFONIA CIOCCOLATO AL LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 15

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 240
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 15

STEP 6

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 220
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 15

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 250
LIQUID CREAM 35% FAT	g 100
SPIRIT - 35-40° OF YOUR CHOICE	g 15

NOCCIOLATO BIANCO

INGREDIENTS

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

WHITE CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 270
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - ALTERNATIVELY	
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