



SOFT GANACHE WITH WATER (BASIC RECIPES)

SOFT CHOCOLATE GANACHE MADE WITH WATER

DIFFICULTY LEVEL



DARK CHOCOLATE 72-75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 75
SINFONIA CIOCCOLATO EXTRA FONDENTE 76% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

DARK CHOCOLATE 56-58-64-68-70%

INGREDIENTS

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 90
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 64% - ALTERNATIVELY	
SINFONIA CIOCCOLATO EXTRA FONDENTE 68% - ALTERNATIVELY	
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 150
WATER	g 100
LEVOSUCROL	g 20

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 190
WATER	g 100
LEVOSUCROL	g 20

STEP 5

INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 190
WATER	g 100
LEVOSUCROL	g 20

FINAL COMPOSITION

These ganaches enhance the taste of chocolate, they are ideal for filling sweets to be stored at a positive temperature (+5°C) such as: cakes, single portions, mignons, macarons etc.

-Bring the water and the Levosucrol to a boil and add the chocolate, then mix with a hand blender to create a soft ganache.

-Put in the refrigerator for at least 3 hours or use it for inserts by pouring it immediately into silicone molds and putting it on the freezer.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER