



## GANACHE CARAMEL ORO WITH SPIRIT

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

DIFFICULTY LEVEL



### GANACHE CARAMEL ORO WITH SPIRIT

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#### INGREDIENTS

|                                 |       |
|---------------------------------|-------|
| SINFONIA CIOCCOLATO CARAMEL ORO | g 260 |
| 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