



SOFT CARAMEL ORO GANACHE WITH WATER

SOFT CHOCOLATE GANACHE MADE WITH WATER

DIFFICULTY LEVEL



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INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO	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