



## SOFT CARAMEL ORO GANACHE WITH WATER

### SOFT CHOCOLATE GANACHE MADE WITH WATER

DIFFICULTY LEVEL 

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##### INGREDIENTS

SINFONIA 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