



SOFT GANACHE WITH CREAM (BASIC RECIPES)

SOFT GANACHE PERFECT FOR FILLING DESSERTS SUCH AS CAKES, SINGLE PORTIONS, MACARONS OR MOLDED PRALINES.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 120
SINFONIA CIOCCOLATO EXTRA FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

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 200
HONEY	g 35

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 200
HONEY	g 35

MILK CHOCOLATE 38%

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	g 250
SINFONIA CIOCCOLATO AL LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 280
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 230
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO CIOCCOLATO GIANDUIA LATTE	g 230
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

STEP 8

INGREDIENTS

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 260-280
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

WHITE CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 300
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

FINAL COMPOSITION

- Form the ganache by bringing the cream and honey to the boil.
- Add the chocolate mixing with a hand blender.
- Refrigerate for at least 3 hours.
- Use for fillings of cakes, single portions, mignons, macarons etc.
- Desserts made with this basic recipe must be kept in the refrigerator.
- It is also possible, once finished mixing the ganache, to pour it into silicone molds, bring it to negative temperature and use it to make various inserts.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It is possible to replace Honey with Nectar in the same dose.