



CHOCOLATE GANACHE FOR CUTTING PRALINES (BASIC RECIPES)

CHOCOLATE GANACHE TO MAKE CUTTING PRALINES.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

| | |
|--|-------|
| MINUETTO FONDENTE SANTO DOMINGO 75% | g 300 |
| SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 200 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

DARK CHOCOLATE 68-70-72%

INGREDIENTS

| | |
|--|-------|
| SINFONIA CIOCCOLATO FONDENTE 68% | g 300 |
| MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY | |
| MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 180 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

DARK CHOCOLATE 56-58-64%

INGREDIENTS

| | |
|--|-------|
| SINFONIA CIOCCOLATO FONDENTE 56% | g 300 |
| RENO CONCERTO FONDENTE 58% - ALTERNATIVELY | |
| RENO CONCERTO FONDENTE 64% - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 140 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

34% MILK CHOCOLATE, 38% MILK CHOCOLATE AND LACTEE CARAMEL

INGREDIENTS

| | |
|--|-------|
| RENO CONCERTO LATTE 34% | g 300 |
| SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY | |
| MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY | |
| RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 120 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

DARK GIANDUIA CHOCOLATE

INGREDIENTS

| | |
|------------------------------------|-------|
| SINFONIA GIANDUIA FONDENTE | g 300 |
| LIQUID CREAM 35% FAT | g 130 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

GIANDUIA MILK CHOCOLATE

INGREDIENTS

| | |
|------------------------------------|-------|
| RENO CONCERTO GIANDUIA LATTE 27% | g 300 |
| LIQUID CREAM 35% FAT | g 120 |
| HONEY | g 35 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | g |
| UNSALTED BUTTER | g 60 |

NOCCIOLATO BIANCO E WHITE CHOCOLATE

INGREDIENTS

| | |
|---|-------|
| SINFONIA NOCCIOLATO BIANCO | g 300 |
| RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY | |
| SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY | |
| LIQUID CREAM 35% FAT | g 100 |
| HONEY | g 25 |
| ZUCCHERO INVERTITO - ALTERNATIVELY | |
| UNSALTED BUTTER | g 60 |

FINAL COMPOSITION

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER