



## SOFT GANACHE WITH WATER (BASIC RECIPES)

### SOFT CHOCOLATE GANACHE MADE WITH WATER

DIFFICULTY LEVEL



#### DARK CHOCOLATE 72-75-76%

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##### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 75
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

#### DARK CHOCOLATE 56-58-64-68-70%

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##### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 90
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
SINFONIA CIOCCOLATO FONDENTE 68% - ALTERNATIVELY	
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

## DARK GIANDUIA CHOCOLATE

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### INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 150
WATER	g 100
LEVOSUCROL	g 20

## GIANDUIA MILK CHOCOLATE

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### INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 190
WATER	g 100
LEVOSUCROL	g 20

## STEP 5

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### INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	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