



CARAMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

CHOCOLATE GANACHE TO MAKE CUTTING PRALINES.

DIFFICULTY LEVEL



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INGREDIENTS

SINFONIA CARAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 100
HONEY	g 25
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER 82% FAT	g 60
SALT	g 8

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