



## SOFT CARAMEL ORO GANACHE WITH CREAM (BASIC RECIPES)

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

DIFFICULTY LEVEL



### CREATING THE GANACHE

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#### INGREDIENTS

SINFONIA CARAMEL ORO	g 300
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

### MILK CHOCOLATE 38%

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#### 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.