



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 FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO 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 FONDENTE 56%	g 170
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO 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 LATTE 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

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

DARK GIANDUIA CHOCOLATE

INGREDIENTS

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

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 230
LIQUID CREAM 35% FAT	g 200
HONEY	g 35

STEP 8

INGREDIENTS

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

WHITE CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 300
RENO CONCERTO BIANCO 31,50% - 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.