



## WHIPPED CARAMEL ORO CHOCOLATE GANACHE

BASIC RECIPE FOR FILLING AND DECORATION OF CAKES, SINGLE PORTIONS, MIGNON, MACARONS, CUP CAKES ETC

DIFFICULTY LEVEL



### WHIPPED CARAMEL ORO CHOCOLATE GANACHE

---

#### INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CARAMEL ORO	g 130
LIQUID CREAM 35% FAT	g 200

#### FINAL COMPOSITION

- Form the ganache bringing the cream (1) to the boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
- Add the cold cream (2) a little bit at a time and continuing to mix.
- Put in the refrigerator for at least 3 hours (ideal overnight).
- Whip with a whisk at medium / low speed until a soft and creamy consistency is obtained.
- Desserts made with this basic recipe must be kept in the refrigerator.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER