



FRUIT GANACHE (BASIC RECIPES)

👤 Basic level



RECIPE CREATED BY:

Marco De Grada
Pastry chef

GANACHE WITH WHITE CHOCOLATE AND FRUITIDOR

SINFONIA CIOCCOLATO BIANCO	200g
Alternatively	
RENO CONCERTO BIANCO 31,50%	
FRUTTIDOR ALBICOCCA	200g
water	80g

Balanced formulation with White Chocolate And Fruitidor
See the preparation process below.

FINAL COMPOSITION

- Heat the water to about 40°C.
- Add FRUTTIDOR and mix using a hand blender.
- Melt the chocolate at 40°C, then add it to the FRUTTIDOR and water mixture.
- Cover with cling film and leave to rest for at least 4 hours in the refrigerator.

N.B. This type of ganache is ideal for filling sweets to be stored at a positive temperature of +5°C such as: cakes, single portions, mignon, macarons, etc.



Extraordinary
made simple.