



FRUIT GANACHE (BASIC RECIPES)

👤 Basic level

GANACHE WITH WHITE CHOCOLATE AND FRUITIDOR

INGREDIENTS

[SINFONIA CIOCCOLATO BIANCO](#)

RENO CONCERTO BIANCO 31,50%

[FRUTTIDOR ALBICOCCA](#)

water

PREPARATION

200g Balanced formulation with White Chocolate And Fruitidor
See the preparation process below.

200g

80g

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.



RECIPE CREATED BY:

MARCO DE GRADA

PASTRY CHEF