



SOFT GANACHE WITH CREAM (BASIC RECIPES)

👤 Intermediate level

Soft ganache perfect for filling desserts such as cakes, single portions, macarons or molded pralines.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

liquid cream 35% fat
honey

120g
200g
35g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE
68%

liquid cream 35% fat
honey

130g
200g
35g

Balanced formulation with Dark Chocolate 68%
See the preparation process below.

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DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56%	170g	Balanced formulation with Dark Chocolate 56–58–64% See the preparation process below.
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat	200g	
honey	35g	

MILK CHOCOLATE 38%

SINFONIA CIOCCOLATO LATTE 38%	250g	Balanced formulation with Milk Chocolate 38%
liquid cream 35% fat	200g	See the preparation process below.
honey	35g	

MILK CHOCOLATE 34% AND LACTEE CARAMEL

RENO CONCERTO LATTE 34%	280g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel
Alternatively		See the preparation process below.
RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat	200g	
honey	35g	

DARK GIANDUIA CHOCOLATE

SINFONIA GIANDUIA FONDENTE	230g	Balanced formulation with Dark Giandua Chocolate
liquid cream 35% fat	200g	See the preparation process below.
honey	35g	

GIANDUIA MILK CHOCOLATE

<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	230g	Balanced formulation with Giandua Milk Chocolate
liquid cream 35% fat	200g	See the preparation process below.
honey	35g	



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NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO
liquid cream 35% fat
honey

260-280g
200g
35g

Balanced formulation with Nocciolato Bianco
See the preparation process below.

SINFONIA CIOCCOLATO BIANCO

SINFONIA CIOCCOLATO BIANCO
Alternatively
RENO CONCERTO BIANCO 31,50%
liquid cream 35% fat
honey

300g

200g
35g

Balanced formulation with White Chocolate
See the preparation process below.

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.



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