

SOFT GANACHE WITH CREAM (BASIC RECIPES)

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

DARK CHOCOLATE 76%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76% liquid cream 35% fat honey

PREPARATION

120g Balanced formulation with Dark Chocolate 76%200g See the preparation process below.

35g

DARK CHOCOLATE 68%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% liquid cream 35% fat honey

PREPARATION

130g Balanced formulation with Dark Chocolate 68%

200g See the preparation process below.

35g

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56% RENO CONCERTO FONDENTE 58% RENO CONCERTO FONDENTE 64% 170g

liquid cream 35% fat honey 200g

35a PREPARATION

Balanced formulation with Dark Chocolate 56–58–64% See the preparation process below.

MILK CHOCOLATE 38%

INGREDIENTS PREPARATION

SINFONIA CIOCCOLATO LATTE 38%
liquid cream 35% fat

250g Balanced formulation with Milk Chocolate 38%
200g See the preparation process below.

honey 35g

MILK CHOCOLATE 34% and LACTEE CARAMEL

INGREDIENTS PREPARATION

RENO CONCERTO LATTE 34% 280g Balanced formulation with Milk Chocolate 34% and Lactee Caramel

RENO CONCERTO LACTEE CARAMEL See the preparation process below.

liquid cream 35% fat 200g honey 35g

DARK GIANDUIA CHOCOLATE

INGREDIENTS PREPARATION

SINFONIA GIANDUIA FONDENTE 230g Balanced formulation with Dark Gianduia Chocolate

liquid cream 35% fat 200g See the preparation process below.

honey 35g

GIANDUIA MILK CHOCOLATE

INGREDIENTS PREPARATION

RENO CONCERTO GIANDUIA LATTE 27% 230g Balanced formulation with Gianduia Milk Chocolate

liquid cream 35% fat 200g See the preparation process below.

honey

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

260-280g

35g

liquid cream 35% fat honey

200g

359 PREPARATION

Balanced formulation with Nocciolato Bianco See the preparation process below.

SINFONIA CIOCCOLATO BIANCO

INGREDIENTS PREPARATION

SINFONIA CIOCCOLATO BIANCO 3009 Balanced formulation with White Chocolate See the preparation process below.

RENO CONCERTO BIANCO 31,50%
liquid cream 35% fat
200g
honey
35g

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.