



SOFT GANACHE WITH CREAM (BASIC RECIPES)

👤 Basic level

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%
liquid cream 35% fat
honey

PREPARATION

170g Balanced formulation with Dark Chocolate 56–58–64%
See the preparation process below.
200g
35g

MILK CHOCOLATE 38%

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%
liquid cream 35% fat
honey

PREPARATION

250g Balanced formulation with Milk Chocolate 38%
200g See the preparation process below.
35g

MILK CHOCOLATE 34% and LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%
RENO CONCERTO LACTEE CARAMEL
liquid cream 35% fat
honey

PREPARATION

280g Balanced formulation with Milk Chocolate 34% and Lactee Caramel
See the preparation process below.
200g
35g

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE
liquid cream 35% fat
honey

PREPARATION

230g Balanced formulation with Dark Gianduia Chocolate
200g See the preparation process below.
35g

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%
liquid cream 35% fat
honey

PREPARATION

230g Balanced formulation with Gianduia Milk Chocolate
200g See the preparation process below.
35g

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat

honey

PREPARATION

260-280g Balanced formulation with Nocciolato Bianco

200g See the preparation process below.

35g

SINFONIA CIOCCOLATO BIANCO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

RENO CONCERTO BIANCO 31,50%

liquid cream 35% fat

honey

PREPARATION

300g Balanced formulation with White Chocolate

See the preparation process below.

200g

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.



RECIPE CREATED BY:

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