



# CARMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

 Basic level

**Chocolate ganache to make cutting pralines.**

## CARMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

### INGREDIENTS

SINFONIA CARMEL ORO  
liquid cream 35% fat  
honey

ZUCCHERO INVERTITO  
unsalted butter 82% fat  
salt

### PREPARATION

300g	Balanced formulation with dark caramel oro chocolate
100g	See the preparation process below.
25g	
60g	
8g	

## Final composition

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.



**RECIPE CREATED BY:**

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