



CARAMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

👤 Intermediate level

Chocolate ganache to make cutting pralines.



RECIPE CREATED BY:

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Pastry chef

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SINFONIA CARAMEL ORO

liquid cream 35% fat

honey

Alternatively

ZUCCHERO INVERTITO

unsalted butter 82% fat

salt

300g

100g

25g

60g

8g

Balanced formulation with dark caramel oro
chocolate

See the preparation process below.

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Extraordinary
made simple.