



# SOFT CARAMEL ORO 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:

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## SOFT CARAMEL ORO WITH CREAM GANACHE

SINFONIA CARAMEL ORO  
liquid cream 35% fat  
honey

300g  
200g  
35g

Balanced formulation with chocolate caramel oro  
See the preparation process below.

## FINAL COMPOSITION

- Make the ganache by bringing the cream and honey to a boil.
- Add the chocolate and blend with an immersion mixer.
- Place in the refrigerator for at least 3 hours.
- Use for filling cakes, single-portion desserts, petits fours, macarons, etc.
- Desserts made with this basic recipe must be stored in the refrigerator.
- It is also possible, once the ganache has been mixed, to pour it immediately into silicone molds, freeze it at a negative temperature, and use it to create various inserts.

**Note:** You can also add a small amount of salt (about 0.2%) to enhance the caramel flavor.

**irca**  
GROUP

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made simple.