



SOFT CARAMEL ORO GANACHE WITH CREAM (BASIC RECIPES)

 Basic level

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

SOFT CARAMEL ORO WITH CREAM GANACHE

INGREDIENTS

SINFONIA CARAMEL ORO
liquid cream 35% fat
honey

PREPARATION

300g Balanced formulation with chocolate caramel oro
200g See the preparation process below.
35g

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.



RECIPE CREATED BY:

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