

# SOFT CARAMEL ORO GANACHE WITH CREAM (BASIC RECIPES)

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.