



FRUIT GANACHE WITH CARAMEL ORO

👤 Basic level

This type of ganache is ideal for filling sweets to be stored at a positive temperature of +5°C such as: cakes, single portions, mignon, macarons, etc.

FRUIT GANACHE WITH CARAMEL ORO

INGREDIENTS

SINFONIA CARAMEL ORO

FRUTTIDOR ALBICOCCA

water

PREPARATION

200g Balanced formulation with chocolate caramel oro and fruit
200g See the preparation process below.
80g

Final composition

- Heat the water to about 40°C.
- Add FRUTTIDOR and mix using a hand blender.
- Melt the chocolate at 40°C, then add it to the FRUTTIDOR and water mixture.
- Cover with cling film and leave to rest for at least 4 hours in the refrigerator.