



FRUIT GANACHE WITH CAMEL ORO

👤 Intermediate 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.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

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.



Extraordinary
made simple.