



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

FRUIT GANACHE WITH CAMEL ORO

SINFONIA CAMEL ORO
FRUTTIDOR ALBICOCCA
water

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

irca
GROUP

Extraordinary
made simple.