



# SOFT CARAMEL ORO GANACHE WITH WATER

chef Basic level

**Soft chocolate ganache made with water**

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### INGREDIENTS

SINFONIA CARAMEL ORO

water

LEVOSUCROL

### PREPARATION

190g Balanced formulation with chocolate caramel oro

100g See the preparation process below.

20g

### Final composition

**These ganaches enhance the taste of chocolate, they are ideal for filling sweets to be stored at a positive temperature (+5°C) such as: cakes, single portions, mignons, macarons etc.**

-Bring the water and the Levosucrol to a boil and add the chocolate, then mix with a hand blender to create a soft ganache.

-Put in the refrigerator for at least 3 hours or use it for inserts by pouring it immediately into silicone molds and putting it on the freezer.