



SOFT CARAMEL ORO GANACHE WITH WATER

👤 Intermediate level

Soft chocolate ganache made with water



RECIPE CREATED BY:

Marco De Grada
Pastry chef

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SINFONIA CARAMEL ORO
water

[LEVOSUCROL](#)

190g

100g

20g

Balanced formulation with chocolate caramel oro
See the preparation process below.

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.

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Extraordinary
made simple.