

GANACHE CARAMEL ORO WITH SPIRIT

Classic ganache with spirit at 35-40°C, ideal for making molded pralines.

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INGREDIENTS

SINFONIA CARAMEL ORO

liquid cream 35% fat spirit

PREPARATION

260g Balanced formulation with chocolate caramel oro and spirit

100g See the preparation process below.

15g

Final composition

- -Form the ganache bringing the cream to a boil.
- -Add the chocolate mixing with the hand blender.
- -Add alcool and continue mixing.
- -Wait for the ganache to reach a temperature of 28°C then dress it in the previously prepared praline shell.
- -It is recommended to store the pralines at a temperature between 10-15 $^{\circ}$ C.