



GANACHE CARMEL ORO WITH SPIRIT

👤 Intermediate level

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



RECIPE CREATED BY:

Marco De Grada
Pastry chef

GANACHE CARMEL ORO WITH SPIRIT

SINFONIA CARMEL ORO

liquid cream 35% fat
spirit

260g

100g

15g

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

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Extraordinary
made simple.