



GANACHE CARAMEL ORO WITH SPIRIT

👤 Basic level

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 alcohol 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 ° C.



RECIPE CREATED BY:

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