



# WHIPPED CHOCOLATE GANACHE (BASIC RECIPES)

🏠 Basic level

Basic recipe for filling and decoration of cakes, single portions, mignon, macarons, cup cakes etc

## DARK CHOCOLATE 76%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO FONDENTE 76%  
liquid cream 35% fat

### PREPARATION

120g Balanced formulation with Dark Chocolate 76%  
85g See the preparation process below.  
200g

## DARK CHOCOLATE 68-72%

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### INGREDIENTS

liquid cream 35% fat  
RENO CONCERTO FONDENTE 72%  
SINFONIA CIOCCOLATO FONDENTE 68%  
liquid cream 35% fat

### PREPARATION

110g Balanced formulation with Dark Chocolate 68-72%  
90g See the preparation process below.  
200g

## DARK CHOCOLATE 56-58-64%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO FONDENTE 56%  
RENO CONCERTO FONDENTE 58%  
RENO CONCERTO FONDENTE 64%  
liquid cream 35% fat

### PREPARATION

100g Balanced formulation with Dark Chocolate 56-58-64%  
100g See the preparation process below.  
200g

## MILK CHOCOLATE 38%

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO LATTE 38%  
liquid cream 35% fat

### PREPARATION

85g Balanced formulation with Milk Chocolate 38%  
115g See the preparation process below.  
200g

## MILK CHOCOLATE 34% and LACTEE CAMEL

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### INGREDIENTS

liquid cream 35% fat  
RENO CONCERTO LATTE 34%  
RENO CONCERTO LACTEE CAMEL  
liquid cream 35% fat

### PREPARATION

80g Balanced formulation with Milk Chocolate 34% and Lactee Caramel  
120g See the preparation process below.  
200g

## DARK GIANDUIA CHOCOLATE

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA GIANDUIA FONDENTE  
liquid cream 35% fat

### PREPARATION

80g Balanced formulation with Dark Gianduia Chocolate  
115g See the preparation process below.  
200g

## GIANDUIA MILK CHOCOLATE

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### INGREDIENTS

liquid cream 35% fat  
RENO CONCERTO GIANDUIA LATTE 27%  
liquid cream 35% fat

### PREPARATION

80g Balanced formulation with Milk Chocolate  
120g See the preparation process below.  
200g

## NOCCIOLATO BIANCO and WHITE CHOCOLATE

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### INGREDIENTS

liquid cream 35% fat  
SINFONIA CIOCCOLATO BIANCO  
RENO CONCERTO BIANCO 31,50%  
SINFONIA NOCCIOLATO BIANCO  
liquid cream 35% fat

### PREPARATION

80g Balanced formulation with Nocciolato Bianco and White Chocolate  
130g See the preparation process below.  
200g

## Final composition

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- Form the ganache bringing the cream (1) to the boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
- Add the cold cream (2) a little bit at a time and continuing to mix.
- Put in the refrigerator for at least 3 hours (ideal overnight).
- Whip with a whisk at medium / low speed until a soft and creamy consistency is obtained.
- Desserts made with this basic recipe must be kept in the refrigerator.



**RECIPE CREATED BY:**

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