

WHIPPED CHOCOLATE GANACHE (BASIC RECIPES)

Intermediate level

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



RECIPE CREATED BY:

Marco De Grada

Pastry chef

DARK CHOCOLATE 76%

liquid cream 35% fat - (1) boiling	120g	Balanced formulation with Dark Chocolate 76%
SINFONIA CIOCCOLATO FONDENTE 76%	85g	See the preparation process below.
liquid cream 35% fat - (2)	200g	

DARK CHOCOLATE 68-72%

liquid cream 35% fat - (1) boiling	110g	Balanced formulation with Dark Chocolate 68-72%
RENO CONCERTO FONDENTE 72%	90g	See the preparation process below.
Alternatively		
SINFONIA CIOCCOLATO FONDENTE 68%		
liquid cream 35% fat - (2)	200g	

DARK CHOCOLATE 56-58-64%

liquid cream 35% fat - (1) boiling	100g	Balanced formulation with Dark Chocolate 56-58-64%
SINFONIA CIOCCOLATO FONDENTE 56%	100g	See the preparation process below.
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat - (2)	200g	

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MILK CHOCOLATE 38%

liquid cream 35% fat - (1) boiling	85g	Balanced formulation with Milk Chocolate 38%
SINFONIA CIOCCOLATO LATTE 38%	115g	See the preparation process below.
liquid cream 35% fat - (2)	200g	

MILK CHOCOLATE 34% AND LACTEE CARAMEL

liquid cream 35% fat - (1) boiling	80g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel
RENO CONCERTO LATTE 34%	120g	See the preparation process below.
Alternatively		
RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat - (2)	200g	

DARK GIANDUIA CHOCOLATE

liquid cream 35% fat - (1) boiling	80g	Balanced formulation with Dark Gianduia Chocolate
SINFONIA GIANDUIA FONDENTE	115g	See the preparation process below.
liquid cream 35% fat - (2)	200g	

GIANDUIA MILK CHOCOLATE

liquid cream 35% fat - (1) boiling	80g	Balanced formulation with Milk Chocolate
RENO CONCERTO GIANDUIA LATTE 27%	120g	See the preparation process below.
liquid cream 35% fat - (2)	200g	

NOCCIOLATO BIANCO AND WHITE CHOCOLATE

liquid cream 35% fat - (1) boiling	80g	Balanced formulation with Nocciolato Bianco and White Chocolate
SINFONIA CIOCCOLATO BIANCO	130g	See the preparation process below.
Alternatively		
RENO CONCERTO BIANCO 31,50%		
Alternatively		
SINFONIA NOCCIOLATO BIANCO		
liquid cream 35% fat - (2)	200g	

FINAL COMPOSITION

- 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.

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