

WHIPPED CHOCOLATE GANACHE (BASIC RECIPES)

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

DARK CHOCOLATE 76%

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%

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%

INGREDIENTS

liquid cream 35% fat

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58% RENO CONCERTO FONDENTE 64% liquid cream 35% fat

PRFPARATION

100g Balanced formulation with Dark Chocolate 56-58-64%

100g See the preparation process below.

200g

MILK CHOCOLATE 38%

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 CARAMEL

INGREDIENTS

liquid cream 35% fat

RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

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

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

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

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

- 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.