



CHOCOLATE GANACHE FOR CUTTING PRALINES (BASIC RECIPES)

👤 Intermediate level

Chocolate ganache to make cutting pralines.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

liquid cream 35% fat
honey

Alternatively

ZUCCHERO INVERTITO
unsalted butter

300g
200g
35g

Balanced formulation with dark chocolate 76%
See the preparation process below.

60g

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE
68%

liquid cream 35% fat
honey

Alternatively

ZUCCHERO INVERTITO
unsalted butter

300g
180g
35g

Balanced formulation with dark chocolate 68%
See the preparation process below.

60g



Extraordinary
made simple.

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56%	300g	Balanced formulation with dark chocolate 56-58-64% See the preparation process below.
Alternatively RENO CONCERTO FONDENTE 58%		
Alternatively RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat	140g	
honey	35g	
Alternatively <u>ZUCCHERO INVERTITO</u>		
unsalted butter	60g	

MILK CHOCOLATE 34-38% AND LACTEE CARAMEL

RENO CONCERTO LATTE 34%	300g	Balanced formulation with milk chocolate 34-38% and lactee caramel See the preparation process below.
Alternatively SINFONIA CIOCCOLATO LATTE 38%		
Alternatively RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat	120g	
honey	35g	
Alternatively <u>ZUCCHERO INVERTITO</u>		
unsalted butter	60g	

DARK GIANDUIA CHOCOLATE

SINFONIA GIANDUIA FONDENTE	300g	Balanced formulation with dark gianduia chocolate See the preparation process below.
liquid cream 35% fat	130g	
honey	35g	
Alternatively <u>ZUCCHERO INVERTITO</u>		
unsalted butter	60g	



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GIANDUIA MILK CHOCOLATE

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

honey

Alternatively

ZUCCHERO INVERTITO

unsalted butter

300g

120g

35g

60g

Balanced formulation with gianduia milk chocolate
See the preparation process below.

NOCCIOLATO BIANCO E WHITE CHOCOLATE

SINFONIA NOCCIOLATO BIANCO

Alternatively

RENO CONCERTO BIANCO 31,50%

Alternatively

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

honey

Alternatively

ZUCCHERO INVERTITO

unsalted butter

300g

100g

25g

60g

Balanced formulation with nocciolato bianco or white
chocolate
See the preparation process below.

FINAL COMPOSITION

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.



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