

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%	300g	Balanced formulation with dark chocolate 76%
liquid cream 35% fat	200g	See the preparation process below.
honey	35g	
Alternatively		
ZUCCHERO INVERTITO		
unsalted butter	60g	

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE 68%	300g	Balanced formulation with dark chocolate 68%
liquid cream 35% fat	180g	See the preparation process below.
honey	35g	
Alternatively		
ZUCCHERO INVERTITO		
unsalted butter	60g	

DARK CHOCOLATE 56-58-64%

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

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Extraordinary made simple.

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		
ZUCCHERO INVERTITO		
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		
ZUCCHERO INVERTITO		
unsalted butter	60g	

GIANDUIA MILK CHOCOLATE

RENO CONCERTO GIANDUIA LATTE 27%	300g	Balanced formulation with gianduia milk chocolate See the preparation process below.
liquid cream 35% fat	120g	
honey	35g	
Alternatively		
ZUCCHERO INVERTITO		
unsalted butter	60g	

NOCCIOLATO BIANCO E WHITE CHOCOLATE

SINFONIA NOCCIOLATO BIANCO	300g	Balanced formulation with nocciolato bianco or white chocolate See the preparation process below.
Alternatively		
RENO CONCERTO BIANCO 31,50%		
Alternatively		
SINFONIA CIOCCOLATO BIANCO		
liquid cream 35% fat	100g	
honey	25g	
Alternatively		
ZUCCHERO INVERTITO		
unsalted butter	60g	

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.