



CHOCOLATE GANACHE FOR CUTTING PRALINES (BASIC RECIPES)

chef Basic level

Chocolate ganache to make cutting pralines.

DARK CHOCOLATE 76%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with dark chocolate 76%

200g See the preparation process below.

35g

60g

DARK CHOCOLATE 68%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with dark chocolate 68%

180g See the preparation process below.

35g

60g

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with dark chocolate 56-58-64%

See the preparation process below.

140g

35g

60g

MILK CHOCOLATE 34-38% and LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%

SINFONIA CIOCCOLATO LATTE 38%

RENO CONCERTO LACTEE CARAMEL

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with milk chocolate 34-38% and lactee caramel

See the preparation process below.

120g

35g

60g

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with dark gianduia chocolate

130g See the preparation process below.

35g

60g

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with gianduia milk chocolate

120g See the preparation process below.

35g

60g

NOCCIOLOGO BIANCO or WHITE CHOCOLATE

INGREDIENTS

SINFONIA NOCCIOLOGO BIANCO

RENO CONCERTO BIANCO 31,50%

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

honey

ZUCCHERO INVERTITO

unsalted butter

PREPARATION

300g Balanced formulation with nocciolato bianco or white chocolate

See the preparation process below.

100g

25g

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.