



SOFT GANACHE WITH WATER (BASIC RECIPES)

👤 Basic level

Soft chocolate ganache made with water



RECIPE CREATED BY:

Marco De Grada
Pastry chef

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

water

[LEVOSUCROL](#)

75g
100g
20g

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

DARK CHOCOLATE 56-58-64-68%

SINFONIA CIOCCOLATO FONDENTE
56%

Alternatively

RENO CONCERTO FONDENTE 58%

Alternatively

RENO CONCERTO FONDENTE 64%

Alternatively

SINFONIA CIOCCOLATO FONDENTE 68%

water

[LEVOSUCROL](#)

90g
100g
20g

Balanced formulation with dark chocolate 56-58-64-68%
See the preparation process below.



Extraordinary
made simple.

DARK GIANDUIA CHOCOLATE

SINFONIA GIANDUIA FONDENTE	150g	Balanced formulation with dark gianduia chocolate See the preparation process below.
water	100g	
<u>LEVOSUCROL</u>	20g	

GIANDUIA MILK CHOCOLATE

<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	190g	Balanced formulation with gianduia milk chocolate See the preparation process below.
water	100g	
<u>LEVOSUCROL</u>	20g	

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO	190g	Balanced formulation with nocciolato bianco See the preparation process below.
water	100g	
<u>LEVOSUCROL</u>	20g	

FINAL COMPOSITION

These ganaches enhance the taste of chocolate, they are ideal for filling sweets to be stored at a positive temperature (+5°C) such as: cakes, single portions, mignons, macarons etc.

-Bring the water and the Levosucrol to a boil and add the chocolate, then mix with a hand blender to create a soft ganache.

-Put in the refrigerator for at least 3 hours or use it for inserts by pouring it immediately into silicone molds and putting it on the freezer.



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