



SOFT GANACHE WITH WATER (BASIC RECIPES)

👤 Basic level

Soft chocolate ganache made with water



RECIPE CREATED BY:

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Pastry chef

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 Lçevosucrol 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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Extraordinary
made simple.