

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%	75g	Balanced formulation with dark chocolate 76%
water	100g	See the preparation process below.
LEVOSUCROL	20g	

DARK CHOCOLATE 56-58-64-68%

SINFONIA CIOCCOLATO FONDENTE 56%	90g	Balanced formulation with dark chocolate 56-58-64-68%
Alternatively		See the preparation process below.
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
Alternatively		
SINFONIA CIOCCOLATO FONDENTE 68%		
water	100g	
LEVOSUCROL	20g	

DARK GIANDUIA CHOCOLATE

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

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GIANDUIA MILK CHOCOLATE

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

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO	190g	Balanced formulation with nocciolato bianco
water	100g	See the preparation process below.
LEVOSUCROL	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 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.