



SOFT GANACHE WITH WATER (BASIC RECIPES)

👤 Basic level

Soft chocolate ganache made with water

DARK CHOCOLATE 76%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%

water

LEVOSUCROL

PREPARATION

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

DARK CHOCOLATE 56-58-64-68%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

SINFONIA CIOCCOLATO FONDENTE 68%

water

LEVOSUCROL

PREPARATION

90g Balanced formulation with dark chocolate 56-58-64-68%
See the preparation process below.

100g
20g

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

water

LEVOSUCROL

PREPARATION

150g Balanced formulation with dark gianduia chocolate

100g See the preparation process below.

20g

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%

water

LEVOSUCROL

PREPARATION

190g Balanced formulation with gianduia milk chocolate

100g See the preparation process below.

20g

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

water

LEVOSUCROL

PREPARATION

190g Balanced formulation with nocciolato bianco

100g See the preparation process below.

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.