



VEGAN SOFT GANACHE (BASIC RECIPES)

SOFT GANACHE PERFECT FOR FILLING DESSERTS SUCH AS CAKES, SINGLE PORTIONS, MACARONS OR MOLDED PRALINES.

DIFFICULTY LEVEL



VEGAN DARK DF

INGREDIENTS

100% VEGETABLE CREAM	g 210
LEVOSUCROL	g 35
CIOCCOLATO VEGAN DARK DF	g 170

VEGAN DF

INGREDIENTS

SINFONIA VEGAN M*LK DF	g 250
100% VEGETABLE CREAM	g 210
LEVOSUCROL	g 20

FINAL COMPOSITION

Form the ganache bring the vegetable cream to the boil 1 and add it to the chocolate drops, mixing with a whisk or mixing with an immersion mixer.

Add the cold vegetable cream slowly while continuing to mix. Place in the refrigerator for at least 3 hours, (ideally overnight).

Whip with a whisk at medium/low speed until a soft and creamy consistency is obtained.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER