



CHOCOLATE GANACHE FOR CUTTING PRALINES (basic recipes)

Chocolate ganache to make cutting pralines.

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 300
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 200
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 300
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 180
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 300
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 140
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

34% MILK CHOCOLATE, 38% MILK CHOCOLATE and LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%	g 300
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 120
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 300
LIQUID CREAM 35% FAT	g 130
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 300
LIQUID CREAM 35% FAT	g 120
HONEY	g 35
ZUCCHERO INVERTITO - ALTERNATIVELY	g
UNSALTED BUTTER	g 60

NOCCIOLATO BIANCO e WHITE CHOCOLATE

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 300
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
SINFONIA CIOCCOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT	g 100
HONEY	g 25
ZUCCHERO INVERTITO - ALTERNATIVELY	
UNSALTED BUTTER	g 60

FINAL COMPOSITION

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER