



FRUIT GANACHE (basic recipes)

GANACHE WITH WHITE CHOCOLATE AND FRUITIDOR

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 200
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
FRUTTIDOR ALBICOCCA - FOR EXAMPLE	g 200
WATER	g 80

FINAL COMPOSITION

- Heat the water to about 40°C.
- Add FRUTTIDOR and mix using a hand blender.
- Melt the chocolate at 40°C, then add it to the FRUTTIDOR and water mixture.
- Cover with cling film and leave to rest for at least 4 hours in the refrigerator.

N.B. This type of ganache is ideal for filling sweets to be stored at a positive temperature of +5°C such as: cakes, single portions, mignon, macarons, etc.



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

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

Instead of FRUTTIDOR ALBICOCCA it is possible to use any other product of the [FRUTTIDOR](#) range.