



SOFT GANACHE WITH WATER (basic recipes)

Soft chocolate ganache made with water

DIFFICULTY LEVEL



DARK CHOCOLATE 72-75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 75
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

DARK CHOCOLATE 56-58-64-68-70%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 90
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
SINFONIA CIOCCOLATO FONDENTE 68% - ALTERNATIVELY	
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
WATER	g 100
LEVOSUCROL	g 20

DARK GIANDUIA CHOCOLATE

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 150
WATER	g 100
LEVOSUCROL	g 20

GIANDUIA MILK CHOCOLATE

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 190
WATER	g 100
LEVOSUCROL	g 20

Step 5

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 190
WATER	g 100
LEVOSUCROL	g 20

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.



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

PASTRY CHEF, CHOCOLATIER AND BAKER