



## FRUIT GANACHE WITH CAMEL ORO

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

**DIFFICULTY LEVEL**



### FRUIT GANACHE WITH CAMEL ORO

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#### INGREDIENTS

SINFONIA CAMEL ORO	g 200
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.



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

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