



## SOFT CARAMEL ORO GANACHE WITH WATER

Soft chocolate ganache made with water

**DIFFICULTY LEVEL**



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#### INGREDIENTS

|                      |       |
|----------------------|-------|
| SINFONIA CARAMEL ORO | 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