



## VEGAN SOFT GANACHE (BASIC RECIPES)

Soft ganache perfect for filling desserts such as cakes, single portions, macarons or molded pralines.

**DIFFICULTY LEVEL**



### VEGAN DARK DF

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#### INGREDIENTS

100% VEGETABLE CREAM	g 210
LEVOSUCROL	g 35
CIOCCOLATO VEGAN DARK DF	g 170

### VEGAN DF

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#### INGREDIENTS

SINFONIA VEGAN M*LK DF	g 250
100% VEGETABLE CREAM	g 210
LEVOSUCROL	g 20

#### FINAL COMPOSITION

Form the ganache bring the vegetable cream to the boil 1 and add it to the chocolate drops, mixing with a whisk or mixing with an immersion mixer.

Add the cold vegetable cream slowly while continuing to mix. Place in the refrigerator for at least 3 hours, (ideally overnight ).

Whip with a whisk at medium/low speed until a soft and creamy consistency is obtained.



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

PASTRY CHEF, CHOCOLATIER AND BAKER