

WHIPPED CARAMEL ORO CHOCOLATE GANACHE

Basic recipe for filling and decoration of cakes, single portions, mignon, macarons, cup cakes etc

DIFFICULTY LEVEL

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INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CARAMEL ORO	g 130
LIQUID CREAM 35% FAT	g 200

FINAL COMPOSITION

- Form the ganache bringing the cream (1) to the boil and add it to the chocolate drops, mixing with a whisk or with a hand blender.
- Add the cold cream (2) a little bit at a time and continuing to mix.
- Put in the refrigerator for at least 3 hours (ideal overnight).
- Whip with a whisk at medium / low speed until a soft and creamy consistency is obtained.
- Desserts made with this basic recipe must be kept in the refrigerator.



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

PASTRY CHEF, CHOCOLATIER AND BAKER