

WHIPPED CHOCOLATE GANACHE (Basic recipes)

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

DIFFICULTY LEVEL

DARK CHOCOLATE 75-76%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 120
MINUETTO FONDENTE SANTO DOMINGO 75%	g 85
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK CHOCOLATE 68-70-72%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 110
MINUETTO FONDENTE ECUADOR 70%	g 90
MINUETTO FONDENTE MADAGASCAR 72%	
RENO CONCERTO FONDENTE 72% - ALTERNATIVELY	
SINFONIA CIOCCOLATO FONDENTE 68% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK CHOCOLATE 56-58-64%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 100
SINFONIA CIOCCOLATO FONDENTE 56%	g 100
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

MILK CHOCOLATE 38%

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 85
SINFONIA CIOCCOLATO LATTE 38%	g 115
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

MILK CHOCOLATE 34% and LACTEE CARAMEL

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
RENO CONCERTO LATTE 34%	g 120
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	g 200

DARK GIANDUIA CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA GIANDUIA FONDENTE	g 115
LIQUID CREAM 35% FAT - (2)	g 200

GIANDUIA MILK CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
RENO CONCERTO GIANDUIA LATTE 27%	g 120
LIQUID CREAM 35% FAT - (2)	g 200

NOCCIOLATO BIANCO and WHITE CHOCOLATE

INGREDIENTS

LIQUID CREAM 35% FAT - (1) BOILING	g 80
SINFONIA CIOCCOLATO BIANCO	g 130
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
SINFONIA NOCCIOLATO BIANCO - ALTERNATIVELY	
LIQUID CREAM 35% FAT - (2)	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