



CAMEL ORO CHOCOLATE GANACHE FOR CUTTING PRALINES

🏠 Basic level

Chocolate ganache to make cutting pralines.

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SINFONIA CAMEL ORO	300g	Balanced formulation with dark caramel oro
liquid cream 35% fat	100g	chocolate
honey	25g	See the preparation process below.
Alternatively		
ZUCCHERO INVERTITO		
unsalted butter 82% fat	60g	
salt	8g	

FINAL COMPOSITION

- Melt the chocolate at 40°C.
- Boil the cream with honey or ZUCCHERO INVERTITO and add them little by little into the chocolate, mixing with a hand blender.
- When the ganache reaches a temperature of 35-40°C, add the butter and mix until you get a perfect emulsion.
- Pour directly into the special ganache box on a baking tin with baking paper and let it crystallize for at least 12 hours at a temperature of 10-15 ° C.
- Mold and chablon the two surfaces with non-tempered chocolate.
- Print with a pastry cutter or cut with the appropriate "guitar cutter" of the desired shape and cover with tempered chocolate.