



FRUIT GANACHE WITH CAMEL ORO

👤 Basic level

This type of ganache is ideal for filling sweets to be stored at a positive temperature of +5°C such as: cakes, single portions, mignon, macarons, etc.

FRUIT GANACHE WITH CAMEL ORO

SINFONIA CAMEL ORO
FRUTTIDOR ALBICOCCA
water

200g	Balanced formulation with chocolate camel oro and
200g	fruit
80g	See the preparation process below.

FINAL COMPOSITION

- Heat the water to about 40°C.
- Add FRUTTIDOR and mix using a hand blender.
- Melt the chocolate at 40°C, then add it to the FRUTTIDOR and water mixture.
- Cover with cling film and leave to rest for at least 4 hours in the refrigerator.



Extraordinary
made simple.