



# SOFT CARAMEL ORO GANACHE WITH WATER

👤 Basic level

**Soft chocolate ganache made with water**

## SOFT CARAMEL ORO GANACHE WITH WATER

SINFONIA CARAMEL ORO  
water  
LEVOSUCROL

190g  
100g  
20g

Balanced formulation with chocolate caramel oro  
See the preparation process below.

## FINAL COMPOSITION

**These ganaches enhance the taste of chocolate, they are ideal for filling sweets to be stored at a positive temperature (+5°C) such as: cakes, single portions, mignons, macarons etc.**

-Bring the water and the Levosucrol to a boil and add the chocolate, then mix with a hand blender to create a soft ganache.

-Put in the refrigerator for at least 3 hours or use it for inserts by pouring it immediately into silicone molds and putting it on the freezer.



Extraordinary  
made simple.