



GANACHE CARMEL ORO WITH SPIRIT

👤 Basic level

Classic ganache with spirit at 35-40°C, ideal for making molded pralines.

GANACHE CARMEL ORO WITH SPIRIT

SINFONIA CARMEL ORO
liquid cream 35% fat
spirit

260g
100g
15g

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

FINAL COMPOSITION

- Form the ganache bringing the cream to a boil.
- Add the chocolate mixing with the hand blender.
- Add alcohol and continue mixing.
- Wait for the ganache to reach a temperature of 28°C then dress it in the previously prepared praline shell.
- It is recommended to store the pralines at a temperature between 10-15 ° C.