



WHIPPED CHOCOLATE GANACHE (BASIC RECIPES)

👤 Basic level

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

DARK CHOCOLATE 76%

liquid cream 35% fat
SINFONIA CIOCCOLATO FONDENTE
76%

120g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

85g

liquid cream 35% fat

200g

DARK CHOCOLATE 68-72%

liquid cream 35% fat
RENO CONCERTO FONDENTE 72%

110g

Balanced formulation with Dark Chocolate 68-72%
See the preparation process below.

90g

Alternatively

SINFONIA CIOCCOLATO FONDENTE 68%

liquid cream 35% fat

200g

DARK CHOCOLATE 56-58-64%

liquid cream 35% fat
SINFONIA CIOCCOLATO FONDENTE
56%

100g

Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below.

100g

Alternatively

RENO CONCERTO FONDENTE 58%

Alternatively

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

200g

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MILK CHOCOLATE 38%

liquid cream 35% fat	85g	Balanced formulation with Milk Chocolate 38% See the preparation process below.
SINFONIA CIOCCOLATO LATTE 38%	115g	
liquid cream 35% fat	200g	

MILK CHOCOLATE 34% AND LACTEE CARAMEL

liquid cream 35% fat	80g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel See the preparation process below.
RENO CONCERTO LATTE 34%	120g	
Alternatively RENO CONCERTO LACTEE CARAMEL liquid cream 35% fat	200g	

DARK GIANDUIA CHOCOLATE

liquid cream 35% fat	80g	Balanced formulation with Dark Giandua Chocolate See the preparation process below.
SINFONIA GIANDUIA FONDENTE	115g	
liquid cream 35% fat	200g	

GIANDUIA MILK CHOCOLATE

liquid cream 35% fat	80g	Balanced formulation with Milk Chocolate See the preparation process below.
<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	120g	
liquid cream 35% fat	200g	

NOCCIOLATO BIANCO AND WHITE CHOCOLATE

liquid cream 35% fat	80g	Balanced formulation with Nocciolato Bianco and White Chocolate See the preparation process below.
SINFONIA CIOCCOLATO BIANCO	130g	
Alternatively RENO CONCERTO BIANCO 31,50% Alternatively SINFONIA NOCCIOLATO BIANCO liquid cream 35% fat	200g	



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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.



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