



CHOCOLATE GANACHE FOR CUTTING PRALINES (BASIC RECIPES)

🏠 Basic level

Chocolate ganache to make cutting pralines.

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

liquid cream 35% fat
honey

Alternatively

ZUCCHERO INVERTITO
unsalted butter

300g

200g

35g

60g

Balanced formulation with dark chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE
68%

liquid cream 35% fat
honey

Alternatively

ZUCCHERO INVERTITO
unsalted butter

300g

180g

35g

60g

Balanced formulation with dark chocolate 68%
See the preparation process below.

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56%	300g	Balanced formulation with dark chocolate 56-58-64% See the preparation process below.
Alternatively RENO CONCERTO FONDENTE 58%		
Alternatively RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat	140g	
honey	35g	
Alternatively ZUCCHERO INVERTITO		
unsalted butter	60g	

MILK CHOCOLATE 34-38% AND LACTEE CARAMEL

RENO CONCERTO LATTE 34%	300g	Balanced formulation with milk chocolate 34-38% and lactee caramel See the preparation process below.
Alternatively SINFONIA CIOCCOLATO LATTE 38%		
Alternatively RENO CONCERTO LACTEE CARAMEL		
liquid cream 35% fat	120g	
honey	35g	
Alternatively ZUCCHERO INVERTITO		
unsalted butter	60g	

DARK GIANDUIA CHOCOLATE

SINFONIA GIANDUIA FONDENTE	300g	Balanced formulation with dark gianduia chocolate See the preparation process below.
liquid cream 35% fat	130g	
honey	35g	
Alternatively ZUCCHERO INVERTITO		
unsalted butter	60g	



Extraordinary
made simple.

GIANDUIA MILK CHOCOLATE

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

honey

Alternatively

ZUCCHERO INVERTITO

unsalted butter

300g

120g

35g

60g

Balanced formulation with gianduia milk chocolate
See the preparation process below.

NOCCIOLATO BIANCO OR WHITE CHOCOLATE

SINFONIA NOCCIOLATO BIANCO

Alternatively

RENO CONCERTO BIANCO 31,50%

Alternatively

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

honey

Alternatively

ZUCCHERO INVERTITO

unsalted butter

300g

100g

25g

60g

Balanced formulation with nocciolato bianco or white
chocolate
See the preparation process below.

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.



Extraordinary
made simple.