



SOFT GANACHE WITH WATER (BASIC RECIPES)

👤 Basic level

Soft chocolate ganache made with water

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

water

[LEVOSUCROL](#)

75g

100g

20g

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

DARK CHOCOLATE 56-58-64-68%

SINFONIA CIOCCOLATO FONDENTE
56%

Alternatively

RENO CONCERTO FONDENTE 58%

Alternatively

RENO CONCERTO FONDENTE 64%

Alternatively

SINFONIA CIOCCOLATO FONDENTE 68%

water

[LEVOSUCROL](#)

90g

100g

20g

Balanced formulation with dark chocolate 56-58-64-68%
See the preparation process below.

DARK GIANDUIA CHOCOLATE

SINFONIA GIANDUIA FONDENTE

water

[LEVOSUCROL](#)

150g

100g

20g

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

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Extraordinary
made simple.

GIANDUIA MILK CHOCOLATE

RENO CONCERTO GIANDUIA LATTE 27%

water

LEVOSUCROL

190g

100g

20g

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

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

water

LEVOSUCROL

190g

100g

20g

Balanced formulation with nocciolato bianco
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.



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