



CARAMEL ORO CHOCOLATE CREMOSO

CREMOSO CARAMEL ORO CHOCOLATE IDEAL FOR FILLING VARIOUS DESSERTS WHICH MUST BE STORED AND CONSUMED AT A REFRIGERATOR TEMPERATURE (+5 °C)

DIFFICULTY LEVEL



CREATING THE CREMOSO

INGREDIENTS

SINFONIA CARAMEL ORO	g 220
EGG YOLK	g 50
LILLY NEUTRO	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

MILK CHOCOLATE 38%

FINAL COMPOSITION

- Mix the yolk with the LILLY NEUTRO (if needed) or with the sugar, add the hot milk and cream, mix and bring to 80-85°C (higher temperatures would lead to egg coagulation).
- Add the chocolate and mix with the mixer.
- Put in the fridge, with a contact film, for 3 hours until completely cooled.
- Use to fill fresh desserts such as cakes, monoportions, mignon etc.
- The dessert made with this basic recipe must be stored in the fridge.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER