



CARAMEL ORO CHOCOLATE NAMELAKA

CHOCOLATE FILLING CREAM SIMILAR TO A WHIPPED GANACHE, IT DIFFER FOR IT'S DELICACY AND STABLE STRUCTURE.

DIFFICULTY LEVEL



CREATING THE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 250
GLUCOSIO	g 10
SINFONIA CIOCCOLATO CARAMEL ORO	g 350
LIQUID CREAM 35% FAT	g 200
LILLY NEUTRO	g 40

MILK CHOCOLATE 38%

FINAL COMPOSITION

- Warm up to 60°C the milk with glucose, add LILLY NEUTRO and mix with hand blender.
- Add chocolate (in case add the flavoring paste) and mix.
- Gradually add liquid cream and mix.
- Cover with contact film and put in the refrigerator for at least 4 hours.
- Whip with kitchen planetary mixer at medium fast for little time (about 1 minutes).
- It's possible use the namelaka for filling the dessert without whipped, will have a creamy texture and medium gelled.
- Namelaka must be consumed at positive temperature (5°C).
- **NOTE:** if you wanted to make the namelaka more full-bodied, just increase the cream by 50 grams by decreasing the milk in equal measure.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER