



CHOCOLATE CREMOSO (BASIC RECIPES)

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

DIFFICULTY LEVEL



DARK CHOCOLATE 75-76%

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%	g 85
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	
EGG YOLK	g 40
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

DARK CHOCOLATE 68-70-72%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%	g 95
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
EGG YOLK	g 40
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%	g 105
RENO CONCERTO FONDENTE 58% - ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - ALTERNATIVELY	
EGG YOLK	g 40
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

MILK CHOCOLATE 38%

INGREDIENTS

MINUETTO LATTE SANTO DOMINGO 38%	g 180
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
EGG YOLK	g 45
LILLY NEUTRO	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

MILK CHOCOLATE 34% AND LACTEE CARAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%	g 180
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
EGG YOLKS	g 45
LILLY NEUTRO	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

DARK CHOCOLATE GIANDUIA

INGREDIENTS

SINFONIA GIANDUIA FONDENTE	g 160
EGG YOLKS	g 45
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

MILK CHOCOLATE GIANDUIA

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%	g 180
EGG YOLK	g 50
LILLY NEUTRO	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO	g 220
EGG YOLKS	g 50
LILLY NEUTRO	g 30
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

WHITE CHOCOLATE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 220
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	
EGG YOLK	g 50
LILLY NEUTRO	g 25
FULL-FAT MILK (3,5% FAT)	g 125
LIQUID CREAM 35% FAT	g 125

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