



CHOCOLATE CARAMEL ORO CUSTARD CREAM

CHOCOLATE CUSTARD IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL



CHOCOLATE CARAMEL ORO CUSTARD CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 100
EGG YOLK	g 200
SOVRANA	g 50-60
SINFONIA CIOCCOLATO CARAMEL ORO	g 400
SALT	g 4

FINAL COMPOSITION

Dry mix the sugar and SOVRANA, add the egg yolks and mix with a whisk.

Boil the milk and add to the mixture, mix well and bring to a low boil.

Stir the chocolate to the custard cream until fully combined.

Cover with film and refrigerate

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER