



CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

CREMOSO WITH FRUIT IDEAL FOR DESSERT FILLINGS WHICH MUST BE STORED AND CONSUMED AT A REFRIGERATOR TEMPERATURE (+5 °C)

DIFFICULTY LEVEL



STEP 1

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 100
EGG YOLK	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 25
FRUTTIDOR ALBICOCCA - OTHER FLAVOR	g 300
SINFONIA CIOCCOLATO CARAMEL ORO	g 150

FINAL COMPOSITION

- In order to make a cremoso, first prepare the creme anglaise.
- Mix the yolk and sugar with the whisk.
- Bring to a boil the milk and the cream and after add them to the mixture. Bring it to 82°-85°C (higher temperatures would lead to egg coagulation).
- Add to the creme anglaise, still hot, the LILLY NEUTRO and mix with a whisk.
- Warm up the FRUTTIDOR with microwave (40°C), add it to the creme anglaise and mix using a hand-blender.
- At the end add in 2-3 times the melted chocolate and mix using a hand-blender.

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER