



CREMOSO WITH CHOCOLATE AND FRUIT (BASIC RECIPERS)

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

DIFFICULTY LEVEL



DARK CHOCOLATE 68-70-72-75-76%

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 EXTRA FONDENTE 68%	g 130
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
MINUETTO FONDENTE SANTO DOMINGO 75% - ALTERNATIVELY	
SINFONIA CIOCCOLATO EXTRA FONDENTE 76% - ALTERNATIVELY	

MILK CHOCOLATE 34-38% AND LACTEE CARAMEL AND DARK CHOCOLATE GIANDUIA AND MILK CHOCOLATE GIANDUIA

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
RENO CONCERTO CIOCCOLATO FINISSIMO AL LATTE 34%	g 140
SINFONIA CIOCCOLATO AL LATTE 38% - ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - ALTERNATIVELY	
SINFONIA CIOCCOLATO GIANDUIA FONDENTE - ALTERNATIVELY	
RENO CONCERTO CIOCCOLATO GIANDUIA LATTE - ALTERNATIVELY	

NOCCIOLATO BIANCO

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 NOCCIOLATO BIANCO	g 160

WHITE CHOCOLATE

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 BIANCO 33%	g 150
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - ALTERNATIVELY	

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

AMBASSADOR'S TIPS

It is also possible to use any other flavor of our [FRUTTIDOR](#) range