



CHOCOLATE CREMOSO (basic recipes)

🏠 Basic level

Cremoso chocolate ideal for filling various desserts which must be stored and consumed at a refrigerator temperature (+5 ??C)

DARK CHOCOLATE 76%

Ingredients

SINFONIA CIOCCOLATO FONDENTE 76%

egg yolk
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat

Preparation

85g Balanced formulation with Dark Chocolate 76%
40g See the preparation process below
25g
125g
125g

DARK CHOCOLATE 68%

Ingredients

SINFONIA CIOCCOLATO FONDENTE 68%

egg yolk
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat

Preparation

95g Balanced formulation with Dark Chocolate 68%
40g See the preparation process below
25g
125g
125g

DARK CHOCOLATE 56-58-64%

Ingredients

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

egg yolk

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

105g Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below

40g

25g

125g

125g

MILK CHOCOLATE 38%

Ingredients

SINFONIA CIOCCOLATO LATTE 38%

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

180g Balanced formulation with Milk Chocolate 38%
See the preparation process below

45g

25g

125g

125g

MILK CHOCOLATE 34% and LACTEE CARAMEL

Ingredients

RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

egg yolks

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

180g Balanced formulation with Milk Chocolate 34% and lactee caramel
See the preparation process below

45g

25g

125g

125g

DARK CHOCOLATE GIANDUIA

Ingredients

SINFONIA GIANDUIA FONDENTE

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

160g Balanced formulation with Dark Chocolate gianduia
See the preparation process below

45g

25g

125g

125g

MILK CHOCOLATE GIANDUIA

Ingredients

RENO CONCERTO GIANDUIA LATTE 27%

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

180g Balanced formulation with Milk Chocolate gianduia

50g See the preparation process below

25g

125g

125g

NOCCIOLATO BIANCO

Ingredients

SINFONIA NOCCIOLATO BIANCO

egg yolks

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

220g Balanced formulation with nocciolato bianco

50g See the preparation process below

30g

125g

125g

WHITE CHOCOLATE

Ingredients

SINFONIA CIOCCOLATO BIANCO

RENO CONCERTO BIANCO 31,50%

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

Preparation

220g Balanced formulation with White chocolate

See the preparation process below

50g

25g

125g

125g

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.