



CHOCOLATE CREMOSO (basic recipes)

chef 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%

45g See the preparation process below

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

45g See the preparation process below

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

NOCCIO LATO BIANCO

Ingredients

SINFONIA NOCCIO LATO 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, monoportion, mignon etc.
- The dessert made with this basic recipe must be stored in the fridge.