



CARAMEL ORO CHOCOLATE NAMELAKA

chef Basic level

Chocolate filling cream similar to a whipped ganache, it differ for it's delicacy and stable structure.

CREATING THE NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CARAMEL ORO

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

250g -Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO, and 10g blend with an immersion mixer.

350g -Add the chocolate (and, if desired, the flavoring paste) while continuing to 200g blend.

40g -Slowly pour in the cold cream in a thin stream, blending continuously.
-Cover with plastic wrap in contact with the surface and refrigerate for at least 4 hours.

-Whip in a stand mixer at medium speed with a whisk until the desired consistency is reached (about 1 minute). -It is also possible to use Namelaka as a filling without whipping it; in this case, it will have a creamy and moderately set texture.

Namelaka should be stored and served at a positive temperature (around 5°C).

NOTE:

-To make the Namelaka thicker, simply increase the amount of cream by 50 grams and decrease the milk by the same amount.

-A small amount of salt (about 0.2%) may be added to enhance the caramel flavor.