



# VEGAN CUSTARD (BASIC RECIPES)

👤 Intermediate level

Chocolate custard ideal for filling various desserts.



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## VEGAN DARK DF

Plant based milk	1000g
caster sugar	180g
100% vegetable cream	150g
<a href="#">SOVRANA</a>	40g
Sinfonia Vegan Dark DF	400g

Balanced formulation with vegan df chocolate. See the preparation process below.

## VEGAN DF

Plant based milk	400g
caster sugar	55g
100% vegetable cream	100g
<a href="#">SOVRANA</a>	40-50g
SINFONIA VEGAN M*LK DF	200g

Balanced formulation with vegan df chocolate. See the preparation process below.

## FINAL COMPOSITION

- Mix sugar and SOVRANA dry, add the entirely vegetable cream and mix with a whisk.
- Boil the vegetable drink and add it to the previously prepared mixture, mix well and bring back to a small boil.
- Add the chocolate, mix well until completely melted, put the film in contact and let it cool in a blast chiller or refrigerator.



Extraordinary  
made simple.