



VEGAN CUSTARD (BASIC RECIPES)

chef Basic level

Chocolate custard ideal for filling various desserts.

VEGAN DARK DF

INGREDIENTS

Plant based milk

caster sugar

100% vegetable cream

SOVRANA

Sinfonia Vegan Dark DF

PREPARATION

1000g Balanced formulation with vegan df chocolate.

180g See the preparation process below.

150g

40g

400g

VEGAN DF

INGREDIENTS

Plant based milk

caster sugar

100% vegetable cream

SOVRANA

SINFONIA VEGAN M*LK DF

PREPARATION

400g Balanced formulation with vegan df chocolate.

55g See the preparation process below.

100g

40-50g

200g

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.