



VEGAN CUSTARD (BASIC RECIPES)

🏠 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.