



CHOCOLATE BAVAROIS MADE WITH CRÈME ANGLAISE (BASIC RECIPE)

 Basic level

Chocolate Bavarois to fill various desserts, ideal with fruit combinations.

DARK CHOCOLATE 76%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 76%
egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat

PREPARATION

290g Balanced formulation with Dark Chocolate 76%
40g See the preparation process below.
25g
130g
150g
450g

DARK CHOCOLATE 68%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%
egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat

PREPARATION

320g Balanced formulation with Dark Chocolate 68%
40g See the preparation process below.
25g
130g
150g
450g

DARK CHOCOLATE 56-58-64%

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

liquid cream 35% fat

PREPARATION

350g Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below.

40g

25g

130g

150g

450g

MILK CHOCOLATE 38%

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

liquid cream 35% fat

PREPARATION

450g Balanced formulation with Milk Chocolate 38%

40g See the preparation process below.

25g

130g

150g

450g

MILK CHOCOLATE 34% and LACTEE CAMEL

INGREDIENTS

RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CAMEL

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

450g Balanced formulation with Milk Chocolate 34% and Lactee Caramel
See the preparation process below.

40g

25g

130g

150g

450g

15g

DARK GIANDUIA

INGREDIENTS

SINFONIA GIANDUIA FONDENTE

egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat
LILLY NEUTRO

PREPARATION

450g Balanced formulation with Dark Gianduia Chocolate
40g See the preparation process below.
25g
130g
150g
450g
15g

MILK GIANDUIA

INGREDIENTS

RENO CONCERTO GIANDUIA LATTE 27%

egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat
LILLY NEUTRO

PREPARATION

450g Balanced formulation with Milk Gianduia Chocolate
40g See the preparation process below.
25g
130g
150g
450g
40g

NOCCIOLATO BIANCO

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO

egg yolks
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat
liquid cream 35% fat
LILLY NEUTRO

PREPARATION

450g Balanced formulation with Nocciolato bianco
40g See the preparation process below.
25g
130g
150g
450g
65g

WHITE CHOCOLATE

INGREDIENTS

RENO CONCERTO BIANCO 31,50%

SINFONIA CIOCCOLATO BIANCO

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

450g Balanced formulation with White Chocolate

See the preparation process below.

40g

25g

130g

150g

450g

65g

Final composition

For this preparation it is essential to use an immersion mixer

-melt the chocolate

-prepare the Crème anglaise: mix the yolk and liquid cream (1), cook bringing the mixture to 82-84°C

-Add the chocolate and mix with the immersion mixer and let it cool to a temperature of about 35°C

-Whip the cream (2) (with eventually LILLY NEUTRO)

-Add the whipped cream at chocolate crème anglaise, in few resumed

Directions:

-it is possible to make the custard the day before by letting it cool completely in the refrigerator and then form the ganache by combining melted chocolate at 45-50°C

-if you do not have the immersion mixer is advisable to add 20 grams of water during the preparation of ganache (Crème anglaise + chocolate)



RECIPE CREATED BY:

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