

CHOCOLATE BAVAROIS MADE WITH CRÈME ANGLAISE (BASIC RECIPE)

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

Final composition

For this preparation it is essential to use a 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)