



# CHOCOLATE BAVAROIS MADE WITH CRÈME ANGLAISE (BASIC RECIPE)

 Basic level

Chocolate Bavaois 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%

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### 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%

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### 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 CARAMEL

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### INGREDIENTS

#### RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

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

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### 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

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### 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

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### 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

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### 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

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**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)