



CHOCOLATE BAVAROIS MADE WITH CRÈME ANGLAISE (BASIC RECIPE)

👤 Advanced level

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



RECIPE CREATED BY:

Marco De Grada
Pastry chef

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)



Extraordinary
made simple.