

CHOCOLATE CUSTARD CREAM

Advanced level

Chocolate custard ideal for filling various desserts.



RECIPE CREATED BY:

Marco De Grada

Pastry chef

DARK CHOCOLATE 76%

full-fat milk (3,5% fat)	1000g	Balanced formulation with Dark Chocolate 76%
caster sugar	200g	See the preparation process below.
egg yolk	200g	
SOVRANA	30g	
SINFONIA CIOCCOLATO FONDENTE 76%	350g	

DARK CHOCOLATE 68%

full-fat milk (3,5% fat)	1000g	Balanced formulation with Dark Chocolate 68%
caster sugar	190g	See the preparation process below.
egg yolk	200g	
SOVRANA	30	
SINFONIA CIOCCOLATO FONDENTE 68%	380	

DARK CHOCOLATE 56-58-64%

full-fat milk (3,5% fat)	1000g	Balanced formulation with Dark Chocolate 56-58-64%
caster sugar	180g	See the preparation process below.
egg yolk	200g	
SOVRANA	40g	
SINFONIA CIOCCOLATO FONDENTE 56%	400g	
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		

irca GROUP
Extraordinary made simple.

MILK CHOCOLATE 38% AND DARK GIANDUIA CHOCOLATE

full-fat milk (3,5% fat)	1000g	Balanced formulation with Milk Chocolate 38% and Gianduia Chocolate
caster sugar	130g	
egg yolk	200g	See the preparation process below.
SOVRANA	45-50g	
SINFONIA GIANDUIA FONDENTE	400g	
Alternatively		
SINFONIA CIOCCOLATO LATTE 38%		

MILK CHOCOLATE 34% AND LACTEE CARAMEL

full-fat milk (3,5% fat)	1000g	Balanced formulation with Milk Chocolate 34% and Lactee Caramel
caster sugar	120g	
egg yolk	200g	See the preparation process below.
SOVRANA	50-60g	
RENO CONCERTO LATTE 34%	400g	
Alternatively		
RENO CONCERTO LACTEE CARAMEL		

GIANDUIA MILK CHOCOLATE AND NOCCIOLATO BIANCO AND WHITE CHOCOLATE

full-fat milk (3,5% fat)	1000g	Balanced formulation with Gianduia Milk Chocolate 38% and Nocciolato bianco and White Chocolate
caster sugar	100g	
egg yolk	200g	See the preparation process below.
SOVRANA	50-60g	
RENO CONCERTO GIANDUIA LATTE 27%	400g	
Alternatively		
SINFONIA NOCCIOLATO BIANCO		
Alternatively		
RENO CONCERTO BIANCO 31,50%		
Alternatively		
SINFONIA CIOCCOLATO BIANCO		

FINAL COMPOSITION

-Dry mix the sugar and SOVRANA, add the egg yolks and mix with a whisk.
-Boil the milk and add to the mixture, mix well and bring to a low boil.
-Stir the chocolate to the custard cream until fully combined.
-Cover with film and refrigerate.