



CHOCOLATE CUSTARD CREAM

🏠 Advanced level

Chocolate custard ideal for filling various desserts.



RECIPE CREATED BY:
Marco De Grada
Pastry chef

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.

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Extraordinary
made simple.