



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
caster sugar	200g
egg yolk	200g
<u>SOVRANA</u>	30g
SINFONIA CIOCCOLATO FONDENTE 76%	350g

Balanced formulation with Dark Chocolate 76%
See the preparation process below.

DARK CHOCOLATE 68%

full-fat milk (3,5% fat)	1000g
caster sugar	190g
egg yolk	200g
<u>SOVRANA</u>	30
SINFONIA CIOCCOLATO FONDENTE 68%	380

Balanced formulation with Dark Chocolate 68%
See the preparation process below.



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DARK CHOCOLATE 56-58-64%

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

MILK CHOCOLATE 38% AND DARK GIANDUIA CHOCOLATE

full-fat milk (3,5% fat)	1000g	Balanced formulation with Milk Chocolate 38% and Giandua Chocolate See the preparation process below.
caster sugar	130g	
egg yolk	200g	
<u>SOVRANA</u>	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 See the preparation process below.
caster sugar	120g	
egg yolk	200g	
<u>SOVRANA</u>	50-60g	
RENO CONCERTO LATTE 34%	400g	
Alternatively		
RENO CONCERTO LACTEE CARAMEL		



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GIANDUIA MILK CHOCOLATE AND NOCCIOLATO BIANCO AND WHITE CHOCOLATE

full-fat milk (3,5% fat)	1000g	Balanced formulation with Gianduiia Milk Chocolate 38% and Nocciolato bianco and White Chocolate See the preparation process below.
caster sugar	100g	
egg yolk	200g	
<u>SOVRANA</u>	50-60g	
<u>RENO CONCERTO GIANDUIA LATTE 27%</u>	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.



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