



CARAMEL ORO CHOCOLATE CREMOSO

👤 Basic level

Cremoso Caramel Oro chocolate ideal for filling various desserts which must be stored and consumed at a refrigerator temperature (+5 °C)

CREATING THE CREMOSO

INGREDIENTS

SINFONIA CARAMEL ORO

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

PREPARATION

- 220g -Mix the egg yolk with the LILLY NEUTRO (if used) or with the sugar, then
 - 50g add the boiling milk and cream. Mix and heat the mixture back up to
 - 25g 80–85°C (higher temperatures would cause the egg to coagulate).
 - 125g -Add the chocolate and blend with an immersion blender.
 - 125g -Refrigerate with plastic wrap in direct contact for at least 3 hours, or cool completely in a blast chiller.
 - Use to fill fresh desserts such as cakes, single portions, petits fours, etc.
 - Desserts prepared with this base recipe must be stored in the refrigerator.
- Note:** You may add salt to the recipe (about 0.2%) to enhance the caramel flavor.