



CARAMEL ORO CHOCOLATE CREMOSO

👤 Advanced level

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



RECIPE CREATED BY:

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Pastry chef

CREATING THE CREMOSO

SINFONIA CARAMEL ORO

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

220g

50g

25g

125g

125g

-Mix the egg yolk with the LILLY NEUTRO (if used) or with the sugar, then add the boiling milk and cream. Mix and heat the mixture back up to 80–85°C (higher temperatures would cause the egg to coagulate).

-Add the chocolate and blend with an immersion blender.

-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.

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