



# 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.



RECIPE CREATED BY:

**MARCO DE GRADA**

PASTRY CHEF