



CHOCOLATE CARAMEL ORO CUSTARD CREAM

👤 Basic level

Chocolate custard ideal for filling various desserts.

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INGREDIENTS

full-fat milk (3,5% fat)

caster sugar

egg yolk

SOVRANA

SINFONIA CARAMEL ORO

salt

PREPARATION

- 1000g -Mix sugar and SOVRANA dry, add the egg yolk, and whisk together.
100g -Bring the milk to a boil and add it to the previously prepared mixture, mix well, and bring it to a gentle boil.
200g
50-60g -Add the chocolate, mix well until completely dissolved, cover with plastic wrap and let it cool in a blast chiller or refrigerator.
400g
4g



RECIPE CREATED BY:

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