



CHOCOLATE CARAMEL ORO CUSTARD CREAM

👤 Intermediate level

Chocolate custard ideal for filling various desserts.



RECIPE CREATED BY:

Marco De Grada
Pastry chef

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full-fat milk (3,5% fat)
caster sugar
egg yolk
[SOVRANA](#)
SINFONIA CARAMEL ORO
salt

1000g
100g
200g
50-60g
400g
4g

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

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**Extraordinary
made simple.**