



# CHOCOLATE CARAMEL ORO CUSTARD CREAM

👤 Basic level

Chocolate custard ideal for filling various desserts.

## CHOCOLATE CARAMEL ORO CUSTARD CREAM

### 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     |  |