



CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

👤 Intermediate level

Cre moso with fruit ideal for dessert fillings which must be stored and consumed at a refrigerator temperature (+5 °C)



RECIPE CREATED BY:

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Pastry chef

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full-fat milk (3,5% fat)
liquid cream 35% fat
egg yolk
caster sugar
[LILLY NEUTRO](#)
[FRUTTIDOR ALBICOCCA](#)
SINFONIA CARAMEL ORO

100g
100g
40g
10g
25g
300g
150g

- In order to make a cremoso, first prepare the creme anglaise.
- Mix the yolk and sugar with the whisk.
- Bring to a boil the milk and the cream and after add them to the mixture. Bring it to 82°-85°C (higher temperatures would lead to egg coagulation).
- Add to the creme anglaise, still hot, the LILLY NEUTRO and mix with a whisk.
- Warm up the FRUTTIDOR with microwave (40°C), add it to the creme anglaise and mix using a hand-blender.
- At the end add in 2-3 times the melted chocolate and mix using a hand-blender.

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GROUP

Extraordinary
made simple.