



# CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

chef Basic level

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

## CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

### INGREDIENTS

full-fat milk (3,5% fat)

liquid cream 35% fat

egg yolk

caster sugar

LILLY NEUTRO

FRUTTIDOR ALBICOCCA

SINFONIA CARAMEL ORO

### PREPARATION

100g -In order to make a cremoso, first prepare the creme anglaise.

100g -Mix the yolk and sugar with the whisk.

40g -Bring to a boil the milk and the cream and after add them to the

10g mixture. Bring it to 82°-85°C (higher temperatures would lead to egg coagulation).

25g -Add to the creme anglaise, still hot, the LILLY NEUTRO and mix with a whisk.

300g -Warm up the FRUTTIDOR with microwave (40°C), add it to the creme anglaise and mix using a hand-blender.

150g -At the end add in 2-3 times the melted chocolate and mix using a hand-blender.