



# CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

👤 Intermediate level

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



**RECIPE CREATED BY:**

Marco De Grada  
Pastry chef

## FINAL COMPOSITION

- 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.

**irca**  
GROUP

Extraordinary  
made simple.