

CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

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

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.