



VEGAN NAMELAKA (BASIC RECIPE)

👤 Intermediate level

Chocolate filling cream similar to a whipped ganache, it differ for it's delicacy and stable structure.

Final composition

- Heat the milk with the glucose and soy lecithin to about 60°C.
- Add the chocolate (and possibly the flavoring paste) while continuing to mix.
- Add the cold entirely vegetable cream slowly while continuing to mix.
- Cover with cling film and refrigerate for at least 4 hours.
- Whip in a planetary mixer at medium speed with a whisk until the required consistency is obtained (about 1 minute).
- Namelaka can be used for filling desserts even without whipping it, it will have a creamy and moderately jelly-like consistency.
- Namelaka must be preserved and consumed at a positive temperature (5°C).



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