



CHOCOLATE NAMELAKA (BASIC RECIPE)

🏠 Basic level

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

DARK 75-76% NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

MINUETTO FONDENTE SANTO DOMINGO 75%

SINFONIA CIOCCOLATO FONDENTE 76%

liquid cream 35% fat

[LILLY NEUTRO](#)

PREPARATION

250g Using 75-76% dark chocolate. See the steps at the bottom of the page.

10g

200g

200g

25g

DARK 68-70-72% NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

SINFONIA CIOCCOLATO FONDENTE 68%

MINUETTO FONDENTE ECUADOR 70%

MINUETTO FONDENTE MADAGASCAR 72%

liquid cream 35% fat

[LILLY NEUTRO](#)

PREPARATION

250g Using 68-70-72% dark chocolate. See the steps at the bottom of the page.

10g

220g

200g

25g

DARK 56-58-64% NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO FONDENTE 56%

RENO CONCERTO FONDENTE 58%

RENO CONCERTO FONDENTE 64%

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

250g Using 56-58-64% dark chocolate. See the steps at the bottom of the page.

10g

230g

200g

25g

MILK 38% NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO LATTE 38%

MINUETTO LATTE SANTO DOMINGO 38%

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

250g Using 38% milk chocolate. See the steps at the bottom of the page.

10g

340g

200g

35g

MILK 34%, CARAMEL AND GIANDUIA NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

RENO CONCERTO LATTE 34%

RENO CONCERTO LACTEE CARAMEL

RENO CONCERTO GIANDUIA LATTE 27%

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

250g Using 34% milk chocolate, caramel and giandua. See the steps at the bottom of the page.

10g

350g

200g

40g

DARK GIANDUIA NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

SINFONIA GIANDUIA FONDENTE

liquid cream 35% fat

[LILLY NEUTRO](#)

PREPARATION

250g Using dark gianduia. See the steps at the bottom of the page.

10g

320g

200g

35g

WHITE CHOCOLATE and NOCCIOLATO BIANCO NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

RENO CONCERTO BIANCO 31,50%

SINFONIA CIOCCOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

liquid cream 35% fat

[LILLY NEUTRO](#)

PREPARATION

250g Using white chocolate and nocciolato bianco. See the steps at the bottom of the page.

10g

340g

200g

40g

NAMELAKA WITH PISTACHIO OR HAZELNUT

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

[LILLY NEUTRO](#)

JOYPASTE PISTACCHIO SICILIA

JOYPASTE NOCCIOLA PIEMONTE

80g

salt

PREPARATION

250g Using Joypaste Pistacchio Sicilia, Joypaste Nocciola Piemonte. See the steps at the bottom of the page.

10g

280g

200g

50g

80g

2g

Final composition

- Warm up to 60°C the milk with glucose, add LILLY NEUTRO and mix with hand blender.
- Add chocolate (in case add the flavoring paste) and mix.
- Gradually add liquid cream and mix.
- Cover with contact film and put in the refrigerator for at least 4 hours.
- Whip with kitchen planetary mixer at medium fast for little time (about 1 minutes).
- It's possible use the namelaka for filling the dessert without whipped, will have a creamy texture and medium gelled.
- Namelaka must be consumed at positive temperature (5°C).
- **NOTE:** if you wanted to make the namelaka more full-bodied, just increase the cream by 50 grams by decreasing the milk in equal measure.



RECIPE CREATED BY:

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