

# NAMELAKA WITH CHOCOLATE (BASE RECIPES)



Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.

## Recipe variants:

- **Namelaka Dark Chocolate 76%**
- **Namelaka Dark Chocolate 68%**
- **Namelaka Dark Chocolate 58%**
- **Namelaka Dark Chocolate 54,5%**
- **Namelaka Milk Chocolate 34%**
- **Namelaka White Chocolate 33%**
- **Namelaka White Chocolate 28%**
- **Namelaka Milk Hazelnut Chocolate**
- **Namelaka Dark Chocolate 70%**
- **Namelaka Dark Chocolate 64%**
- **Namelaka Dark Chocolate 56%**
- **Namelaka Milk Chocolate &nbsp;38%**
- **Namelaka Milk Chocolate 33,6%**
- **Namelaka White Chocolate 31,50%**
- **Namelaka Dark Hazelnut Chocolate**
- **Namelaka White Hazelnut Chocolate**



Extraordinary  
made simple.

- **Namelaka Lactee caramel Chocolate**

- **Namelaka Caramel Oro Chocolate**

- **Namelaka Pistachio Chocolate**



**Extraordinary  
made simple.**

# NAMELAKA DARK CHOCOLATE

## 76%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 76%

Whole Milk

[Glucose](#)

Sinfonia Dark Chocolate 76%

Cream 35% m.g.

[Lilly neutro](#)

250g

10g

200g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 70%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 70%

Whole Milk

[Glucose](#)

Sinfonia Dark Chocolate 68%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

220g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 68%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure**

## NAMELAKA DARK CHOCOLATE 68%

Whole Milk

[Glucose](#)

Sinfonia Dark Chocolate 68%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

220g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 64%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 64%

Whole Milk

[Glucose](#)

Reno Concerto Dark Chocolate 64%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

230g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 58%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 58%

Whole Milk

[Glucose](#)

Reno Concerto Dark chocolate 58%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

230g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 56%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 56%

Whole Milk

[Glucose](#)

Sinfonia Dark Chocolate 58%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

230g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK CHOCOLATE

## 54,5%

🏠 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA DARK CHOCOLATE 54,5%

Whole Milk

[Glucose](#)

Reno X Dark Chocolate 54,5%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

230g

200g

25g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA MILK CHOCOLATE

## 38%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA MILK CHOCOLATE 38%

Whole Milk

[Glucose](#)

Sinfonia Milk Chocolate 38%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

35g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA MILK CHOCOLATE 34%

👤 Advanced level

**Crema da farcitura a base di cioccolato simile ad una ganache montata, si differenzia per la sua delicatezza e dalla struttura ariosa e stabile.**

## NAMELAKA MILK CHOCOLATE 34%

Whole Milk

[Glucose](#)

Reno Concerto Milk Chocolate 34%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

350g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA MILK CHOCOLATE

## 33,6%%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA MILK CHOCOLATE 33,6%

Whole Milk

[Glucose](#)

Reno X Milk Chocolate 33,6%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

350g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA WHITE CHOCOLATE

## 33%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA WHITE CHOCOLATE 33%

Whole Milk

[Glucose](#)

Sinfonia White Chocolate 33%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA WHITE CHOCOLATE

## 31,50%

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA WHITE CHOCOLATE 31,5%

Whole Milk

[Glucose](#)

Reno Concerto White Chocolate 31,5%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA WHITE CHOCOLATE

## 28%

🏠 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA WHITE CHOCOLATE 28%

Whole Milk

[Glucose](#)

Reno X White Chocolate 28%

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA DARK HAZELNUT

## CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

### NAMELAKA DARK HAZELNUT CHOCOLATE

Whole Milk

[Glucose](#)

[Sinfonia Dark Hazelnut](#)

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

320g

200g

35g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA MILK HAZELNUT CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA MILK HAZELNUT CHOCOLATE

Whole Milk

[Glucose](#)

[Reno Concerto Milk Hazelnut](#)

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

350g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA WHITE HAZELNUT CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA WHITE HAZELNUT CHOCOLATE

Whole Milk

Glucose

Sinfonia White Hazelnut

Cream 35% m.g.

Lilly Neutro

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA LACTEE CARAMEL CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA LACTEE CARAMEL CHOCOLATE

Whole Milk

[Glucose](#)

Reno Concerto Lactee Caramel

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

350g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA CARAMEL ORO CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA CARAMEL ORO CHOCOLATE

Whole Milk

[Glucose](#)

[Aurea Caramel Oro](#)

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.

# NAMELAKA PISTACHIO CHOCOLATE

👤 Advanced level

**Filling cream based on chocolate, similar to a whipped ganache; it differs for its delicacy and its airy, stable structure.**

## NAMELAKA PISTACHIO CHOCOLATE

Whole Milk

[Glucose](#)

[Aurea Pistacchio](#)

Cream 35% m.g.

[Lilly Neutro](#)

250g

10g

340g

200g

40g

- Heat the milk with the glucose to about 60°C, add the LILLY NEUTRO and blend with an immersion blender.
- Add the chocolate (and, if desired, the flavoring paste) while continuing to blend.
- Gradually pour in the cold cream while blending.
- Cover with plastic wrap directly in contact with the surface and place in the refrigerator for at least 4 hours.
- Whip in a stand mixer at medium speed with the whisk attachment until the desired consistency is achieved (about 1 minute).
- Namelaka can also be used as a filling for desserts without whipping it; in this case it will have a creamy, lightly gelled texture.
- Namelaka must be stored and consumed at a positive temperature (5°C).
- NOTE: If a richer, thicker namelaka is desired, increase the cream by 50 g and reduce the milk by the same amount.