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 Lactee caramel Chocolate**
- **Namelaka Dark Chocolate 70%**
- **Namelaka Dark Chocolate 64%**
- **Namelaka Dark Chocolate 56%**
- **Namelaka Milk Chocolate 38%**
- **Namelaka Milk Chocolate 33,6%%**
- **Namelaka White Chocolate 31,50%**
- **Namelaka Dark Hazelnut Chocolate**
- **Namelaka White Hazelnut Chocolate**
- **Namelaka Caramel Oro Chocolate**

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- **Namelaka Pistachio Chocolate**

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia Dark Chocolate 76%	200g
Cream 35% m.g.	200g
Lilly neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia Dark Chocolate 68%	220g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia Dark Chocolate 68%	220g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto Dark Chocolate 64%	230g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto Dark chocolate 58%	230g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia Dark Chocolate 58%	230g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno X Dark Chocolate 54,5%	230g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia Milk Chocolate 38%	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto Milk Chocolate 34%	350g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno X Milk Chocolate 33,6%	350g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia White Chocolate 33%	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto White Chocolate 31,5%	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno X White Chocolate 28%	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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 CHOCOCLATE

Whole Milk	250g
Glucose	10g
Sinfonia Dark Hazelnut	320g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto Milk Hazelnut	350g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Sinfonia White Hazelnut	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Reno Concerto Lactee Caramel	350g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Aurea Caramel Oro	340g
Cream 35% m.g.	200g
Lilly Neutro	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.

Variant **NAMELAKA with chocolate (base recipes)**

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	250g
Glucose	10g
Aurea Pistacchio	340g
Cream 35% m.g.	200g
Lilly Neutro	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.