

- **Cremeux chocolate white hazelnut**

- **Cremeux chocolate pistachio**



**Extraordinary
made simple.**

CREMEUX DARK CHOCOLATE 76%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 76%

Sinfonia dark chocolate 76%
Egg yolk
Sugar
Whole milk
Cream 35% milk fat.

85g
40g
25g
125g
125g

- Mix the yolk with sugar, add hot milk and cream, mix and bring everything to 80-85°C (higher temperatures could lead to egg coagulation).
- Add the chocolate and blend with an immersion blender.
- Put in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh pastries such as cakes, single portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX DARK CHOCOLATE 68%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 68%

Sinfonia dark chocolate 68%
Egg Yolk
Sugar
Whole milk
Cream 35% milk fat

95g
40g
25g
125g
125g

- Mix the egg yolk with the sugar, add the boiling milk and cream, mix and bring everything back to 80-85°C (higher temperatures might cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a positive blast chiller until completely cooled.
- Use for filling fresh pastries such as cakes, single portions, petits fours, etc.
- Pastries made with this basic recipe should be stored in the refrigerator.

CREMEUX DARK CHOCOLATE 64%

👤 Advanced level

Cremeux chocolate ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 64%

Reno concerto dark chocolate 64%
Egg Yolk
Sugar
Whole milk
Cream 35% m.g-

105g
40g
25g
125g
125g

- Mix the egg yolk with the sugar, add the hot milk and cream, mix and bring everything to 80-85°C (higher temperatures could lead to egg coagulation).
- Add the chocolate and blend with an immersion mixer.
- Place in the refrigerator, with film in contact, for at least 3 hours or in a positive blast chiller until completely cooled.
- Use to fill fresh pastries such as cakes, single portions, miniatures etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX DARK CHOCOLATE 58%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 58%

Reno Concerto dark chocolate 58%
Egg Yolk
Sugar
Whole milk
Cream 35% milk fat

105g
40g
25g
125g
125g

- Mix the egg yolk with the sugar, add the hot milk and cream, mix and bring everything to 80-85°C (higher temperatures could lead to egg coagulation).
- Add the chocolate and blend with an immersion blender.
- Put in the refrigerator, with film in contact, for at least 3 hours or in a positive blast chiller until completely cooled.
- Use for filling fresh pastries such as cakes, single portions, petits fours, etc.
- Pastries made with this basic recipe should be stored in the refrigerator.

CREMEUX DARK CHOCOLATE 56%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 56%

Sinfonia dark chocolate 56%
Egg Yolk
Sugar
Whole milk
Cream 35% m.f.

105g
40g
25g
125g
125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX DARK CHOCOLATE

54,5%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX DARK 54,5%

Reno X dark chocolate 54.5%
Egg Yolk
Sugar
Whole milk
Cream 35% milk fat.

105g
40g
25g
125g
125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX MILK CHOCOLATE 38%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX MILK 38%

Sinfonia milk chocolate 38%

Egg yolk

[Lilly Neutro](#)

Whole milk

Cream 35% m.f.

180g

45g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX MILK CHOCOLATE 34%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX MILK 34%

Reno Concerto milk chocolate 34%
Egg yolk
[Lilly neutro](#)
Whole milk
Cream 35% m.f.

180g
45g
25g
125g
125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX MILK CHOCOLATE

33,6%

🏠 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX MILK 33,6%

Reno X milk chocolate 33.6%

Egg yolk

[Lilly neutro](#)

Whole milk

Cream 35% m.f.

180g

45g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX WHITE CHOCOLATE 33%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX WHITE CHOCOLATE 33%

Sinfonia white chocolate 33%

Egg yolk

[Lilly neutro](#)

Whole milk

Cream 35% m.f.

220g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX WHITE CHOCOLATE

31,5%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX WHITE CHOCOLATE 31.5%

Reno Concerto white chocolate 31,5%	220g
Egg yolk	50g
Lilly neutro	25g
Whole milk	125g
Cream 35% milk fat.	125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX WHITE CHOCOLATE 28%

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX WHITE CHOCOLATE 28%

Reno X white chocolate 28%

Egg yolk

[Lilly neutro](#)

Whole milk

Cream 35% m.g.

220g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE LACTEE

CARMEL

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE LACTEE CARMEL

Reno Concerto chocolate lactee caramel

Egg yolk

[Lilly neutro](#)

Whole milk

Cream 35% m.f.

180g

45g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE CARAMEL

ORO

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE CARAMEL ORO

Aurea chocolate caramel oro

Egg yolk

Lilly neutro

Whole milk

Cream 35% m.f.

220g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE DARK

HAZELNUT

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE DARK HAZELNUT

Sinfonia chocolate dark hazelnut

Egg yolk

Sugar

Whole milk

Cream 35% m.f.

160g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE MILK

HAZELNUT

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE MILK HAZELNUT

Reno Concerto milk hazelnut

Egg yolk

Lilly neutro

Whole milk

Cream 35% m.f.

180g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE WHITE

HAZELNUT

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE WHITE HAZELNUT

Sinfonia white hazelnut

220g

Egg yolk

50g

[Lilly neutro](#)

25g

Whole milk

125g

Cream 35% m.f.

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.

CREMEUX CHOCOLATE PISTACHIO

👤 Advanced level

Chocolate cremeux ideal for filling various desserts that must be stored and consumed at refrigerator temperature (+5°C)

CREMEUX CHOCOLATE PISTACHIO

Aurea pistacchio chocolate

Egg yolk

Lilly neutro

Whole milk

Cream 35% m.f.

220g

50g

25g

125g

125g

- Mix the egg yolk with sugar, add the boiling milk and cream, mix and bring everything to 80-85°C (higher temperatures may cause the egg to curdle).
- Add the chocolate and blend with an immersion blender.
- Place in the refrigerator, covered with plastic wrap, for at least 3 hours or in a blast chiller until completely cooled.
- Use for filling fresh desserts such as cakes, individual portions, petits fours, etc.
- Desserts made with this basic recipe should be stored in the refrigerator.