

CHOCOLATE CUSTARD CREAM

Chocolate custard ideal for filling various desserts.

DIFFICULTY LEVEL

DARK CHOCOLATE 75-76%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 200
EGG YOLK	g 200
SOVRANA	g 30
MINUETTO FONDENTE SANTO DOMINGO 75%	g 350
SINFONIA CIOCCOLATO FONDENTE 76% - IN ALTERNATIVELY	

DARK CHOCOLATE 68-70-72%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 190
EGG YOLK	g 200
SOVRANA	30
SINFONIA CIOCCOLATO FONDENTE 68%	380
MINUETTO FONDENTE ECUADOR 70% - IN ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - IN ALTERNATIVELY	

DARK CHOCOLATE 56-58-64%

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 180
EGG YOLK	g 200
SOVRANA	g 40
SINFONIA CIOCCOLATO FONDENTE 56%	g 400
RENO CONCERTO FONDENTE 58% - IN ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - IN ALTERNATIVELY	

MILK CHOCOLATE 38% and DARK GIANDUIA CHOCOLATE

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 130
EGG YOLK	g 200
SOVRANA	g 45-50
SINFONIA GIANDUIA FONDENTE	g 400
SINFONIA CIOCCOLATO LATTE 38% - IN ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - IN ALTERNATIVELY	

MILK CHOCOLATE 34% and LACTEE CARAMEL

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 120
EGG YOLK	g 200
SOVRANA	g 50-60
RENO CONCERTO LATTE 34%	g 400
RENO CONCERTO LACTEE CARAMEL - IN ALTERNATIVELY	

GIANDUIA MILK CHOCOLATE and NOCCIOLATO BIANCO and WHITE CHOCOLATE

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 100
EGG YOLK	g 200
SOVRANA	g 50-60
RENO CONCERTO GIANDUIA LATTE 27%	g 400
SINFONIA NOCCIOLATO BIANCO - IN ALTERNATIVELY	
RENO CONCERTO BIANCO 31,50% - IN ALTERNATIVELY	
SINFONIA CIOCCOLATO BIANCO - IN ALTERNATIVELY	

FINAL COMPOSITION

Dry mix the sugar and SOVRANA, add the egg yolks and mix with a whisk.

Boil the milk and add to the mixture, mix well and bring to a low boil.

Stir the chocolate to the custard cream until fully combined.

Cover with film and refrigerate.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER