



VEGAN CUSTARD (BASIC RECIPES)

Chocolate custard ideal for filling various desserts.

DIFFICULTY LEVEL



VEGAN DARK DF

INGREDIENTS

PLANT BASED MILK - SOYA	g 1000
CASTER SUGAR	g 180
100% VEGETABLE CREAM	g 150
SOVRANA	g 40
SINFONIA VEGAN DARK DF	g 400

VEGAN DF

INGREDIENTS

PLANT BASED MILK - SOYA	g 400
CASTER SUGAR	g 55
100% VEGETABLE CREAM	g 100
SOVRANA	g 40-50
SINFONIA VEGAN M*LK DF	g 200

FINAL COMPOSITION

- Mix sugar and SOVRANA dry, add the entirely vegetable cream and mix with a whisk.
- Boil the vegetable drink and add it to the previously prepared mixture, mix well and bring back to a small boil.
- Add the chocolate, mix well until completely melted, put the film in contact and let it cool in a blast chiller or refrigerator.



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

PASTRY CHEF, CHOCOLATIER AND BAKER