



CHOCOLATE CREMOSO (BASIC RECIPES)

👨‍🍳 Basic level

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

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE 76%
egg yolk
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat

85g
40g
25g
125g
125g

Balanced formulation with Dark Chocolate 76%
See the preparation process below

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE 68%
egg yolk
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat

95g
40g
25g
125g
125g

Balanced formulation with Dark Chocolate 68%
See the preparation process below

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE 56%
Alternatively
RENO CONCERTO FONDENTE 58%
Alternatively
RENO CONCERTO FONDENTE 64%
egg yolk
caster sugar
full-fat milk (3,5% fat)
liquid cream 35% fat

105g

40g
25g
125g
125g

Balanced formulation with Dark Chocolate 56-58-64%
See the preparation process below



**Extraordinary
made simple.**

MILK CHOCOLATE 38%

SINFONIA CIOCCOLATO LATTE 38%

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

180g

45g

25g

125g

125g

Balanced formulation with Milk Chocolate 38%

See the preparation process below

MILK CHOCOLATE 34% AND LACTEE CARAMEL

RENO CONCERTO LATTE 34%

Alternatively

RENO CONCERTO LACTEE CARAMEL

egg yolks

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

180g

45g

25g

125g

125g

Balanced formulation with Milk Chocolate 34% and lactee

caramel

See the preparation process below

DARK CHOCOLATE GIANDUIA

SINFONIA GIANDUIA FONDENTE

egg yolks

caster sugar

full-fat milk (3,5% fat)

liquid cream 35% fat

160g

45g

25g

125g

125g

Balanced formulation with Dark Chocolate gianduia

See the preparation process below

MILK CHOCOLATE GIANDUIA

RENO CONCERTO GIANDUIA LATTE 27%

egg yolk

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

180g

50g

25g

125g

125g

Balanced formulation with Milk Chocolate gianduia

See the preparation process below

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

egg yolks

LILLY NEUTRO

full-fat milk (3,5% fat)

liquid cream 35% fat

220g

50g

30g

125g

125g

Balanced formulation with nocciolato bianco

See the preparation process below



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WHITE CHOCOLATE

SINFONIA CIOCCOLATO BIANCO

220g

Balanced formulation with White chocolate
See the preparation process below

Alternatively

RENO CONCERTO BIANCO 31,50%

egg yolk

50g

LILLY NEUTRO

25g

full-fat milk (3,5% fat)

125g

liquid cream 35% fat

125g

FINAL COMPOSITION

- Mix the yolk with the LILLY NEUTRO (if needed) or with the sugar, add the hot milk and cream, mix and bring to 80-85°C (higher temperatures would lead to egg coagulation).
- Add the chocolate and mix with the mixer.
- Put in the fridge, with a contact film, for 3 hours until completely cooled.
- Use to fill fresh desserts such as cakes, monoportions, mignon etc.
- The dessert made with this basic recipe must be stored in the fridge.



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