



CHOCOLATE BAVAROIS MADE WITH CRÈME ANGLAISE (BASIC RECIPE)

🏠 Basic level

Chocolate Bavarois to fill various desserts, ideal with fruit combinations.

DARK CHOCOLATE 76%

SINFONIA CIOCCOLATO FONDENTE
76%

egg yolks	40g
caster sugar	25g
full-fat milk (3,5% fat)	130g
liquid cream 35% fat	150g
liquid cream 35% fat	450g

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

DARK CHOCOLATE 68%

SINFONIA CIOCCOLATO FONDENTE
68%

egg yolks	40g
caster sugar	25g
full-fat milk (3,5% fat)	130g
liquid cream 35% fat	150g
liquid cream 35% fat	450g

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

DARK CHOCOLATE 56-58-64%

SINFONIA CIOCCOLATO FONDENTE
56%

350g

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

Alternatively

RENO CONCERTO FONDENTE 58%

Alternatively

RENO CONCERTO FONDENTE 64%

egg yolks

40g

caster sugar

25g

full-fat milk (3,5% fat)

130g

liquid cream 35% fat

150g

liquid cream 35% fat

450g

MILK CHOCOLATE 38%

SINFONIA CIOCCOLATO LATTE 38%

450g

Balanced formulation with Milk Chocolate 38%
See the preparation process below.

egg yolks

40g

caster sugar

25g

full-fat milk (3,5% fat)

130g

liquid cream 35% fat

150g

liquid cream 35% fat

450g

MILK CHOCOLATE 34% AND LACTEE CARMEL

RENO CONCERTO LATTE 34%

450g

Balanced formulation with Milk Chocolate 34% and
Lactee Caramel
See the preparation process below.

Alternatively

RENO CONCERTO LACTEE CARMEL

egg yolks

40g

caster sugar

25g

full-fat milk (3,5% fat)

130g

liquid cream 35% fat

150g

liquid cream 35% fat

450g

LILLY NEUTRO

15g



Extraordinary
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DARK GIANDUIA

SINFONIA GIANDUIA FONDENTE

egg yolks	450g
caster sugar	40g
full-fat milk (3,5% fat)	25g
liquid cream 35% fat	130g
liquid cream 35% fat	150g
<u>LILLY NEUTRO</u>	450g
	15g

Balanced formulation with Dark Gianduia Chocolate
See the preparation process below.

MILK GIANDUIA

RENO CONCERTO GIANDUIA LATTE 27%

egg yolks	450g
caster sugar	40g
full-fat milk (3,5% fat)	25g
liquid cream 35% fat	130g
liquid cream 35% fat	150g
<u>LILLY NEUTRO</u>	450g
	40g

Balanced formulation with Milk Gianduia Chocolate
See the preparation process below.

NOCCIOLATO BIANCO

SINFONIA NOCCIOLATO BIANCO

egg yolks	450g
caster sugar	40g
full-fat milk (3,5% fat)	25g
liquid cream 35% fat	130g
liquid cream 35% fat	150g
<u>LILLY NEUTRO</u>	450g
	65g

Balanced formulation with Nocciolato bianco
See the preparation process below.

WHITE CHOCOLATE

RENO CONCERTO BIANCO 31,50%

Alternatively

SINFONIA CIOCCOLATO BIANCO

egg yolks	450g
caster sugar	40g
full-fat milk (3,5% fat)	25g
liquid cream 35% fat	130g
liquid cream 35% fat	150g
<u>LILLY NEUTRO</u>	450g
	65g

Balanced formulation with White Chocolate
See the preparation process below.



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FINAL COMPOSITION

For this preparation it is essential to use a immersion mixer

- melt the chocolate
- prepare the Crème anglaise: mix the yolk and liquid cream (1), cook bringing the mixture to 82-84°C
- Add the chocolate and mix with the immersion mixer and let it cool to a temperature of about 35°C
- Whip the cream (2) (with eventually LILLY NEUTRO)
- Add the whipped cream at chocolate crème anglaise, in few resumed

Directions:

- it is possible to make the custard the day before by letting it cool completely in the refrigerator and then form the ganache by combining melted chocolate at 45-50°C
- if you do not have the immersion mixer is advisable to add 20 grams of water during the preparation of ganache (Crème anglaise + chocolate)



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