



# CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

👤 Basic level

**Cremoso with fruit ideal for dessert fillings which must be stored and consumed at a refrigerator temperature (+5 °C)**

## CREMOSO WITH CARAMEL ORO CHOCOLATE AND FRUIT

full-fat milk (3,5% fat)

liquid cream 35% fat

egg yolk

caster sugar

[LILLY NEUTRO](#)

[FRUTTIDOR ALBICOCCA](#)

SINFONIA CARAMEL ORO

100g

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40g

10g

25g

300g

150g

-In order to make a cremoso, first prepare the creme anglaise.

-Mix the yolk and sugar with the whisk.

-Bring to a boil the milk and the cream and after add them to the mixture. Bring it to 82°-85°C (higher temperatures would lead to egg coagulation).

-Add to the creme anglaise, still hot, the LILLY NEUTRO and mix with a whisk.

-Warm up the FRUTTIDOR with microwave (40°C), add it to the creme anglaise and mix using a hand-blender.

-At the end add in 2-3 times the melted chocolate and mix using a hand-blender.

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GROUP

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made simple.