



CHOCOLATE NAMELAKA

(BASIC RECIPE)

👤 Basic level

Chocolate filling cream similar to a whipped ganache, it differs for its delicacy and stable structure.

DARK 75-76% NAMELAKA

full-fat milk (3,5% fat) 250g
GLUCOSIO 10g
MINUETTO FONDENTE SANTO DOMINGO 75% 200g

Alternatively

SINFONIA CIOCCOLATO FONDENTE 76% 200g
liquid cream 35% fat 25g
[LILLY NEUTRO](#)

Using 75-76% dark chocolate. See the steps at the bottom of the page.

DARK 68-70-72% NAMELAKA

full-fat milk (3,5% fat) 250g
GLUCOSIO 10g
SINFONIA CIOCCOLATO FONDENTE 68% 220g

Alternatively

MINUETTO FONDENTE ECUADOR 70%
Alternatively
MINUETTO FONDENTE MADAGASCAR 72% 200g
liquid cream 35% fat 25g
[LILLY NEUTRO](#)

Using 68-70-72% dark chocolate. See the steps at the bottom of the page.

DARK 56-58-64% NAMELAKA

full-fat milk (3,5% fat)	250g	Using 56-58-64% dark chocolate. See the steps at the bottom of the page.
GLUCOSIO	10g	
SINFONIA CIOCCOLATO FONDENTE 56%	230g	
Alternatively		
RENO CONCERTO FONDENTE 58%		
Alternatively		
RENO CONCERTO FONDENTE 64%		
liquid cream 35% fat	200g	
LILLY NEUTRO	25g	

MILK 38% NAMELAKA

full-fat milk (3,5% fat)	250g	Using 38% milk chocolate. See the steps at the bottom of the page.
GLUCOSIO	10g	
SINFONIA CIOCCOLATO LATTE 38%	340g	
Alternatively		
MINUETTO LATTE SANTO DOMINGO 38%		
liquid cream 35% fat	200g	
LILLY NEUTRO	35g	

MILK 34%, CAMEL AND GIANDUIA NAMELAKA

full-fat milk (3,5% fat)	250g	Using 34% milk chocolate, caramel and gianduia. See the steps at the bottom of the page.
GLUCOSIO	10g	
RENO CONCERTO LATTE 34%	350g	
Alternatively		
RENO CONCERTO LACTEE CAMEL		
Alternatively		
RENO CONCERTO GIANDUIA LATTE 27%		
liquid cream 35% fat	200g	
LILLY NEUTRO	40g	

DARK GIANDUIA NAMELAKA

full-fat milk (3,5% fat)	250g	Using dark gianduia. See the steps at the bottom of the page.
GLUCOSIO	10g	
SINFONIA GIANDUIA FONDENTE	320g	
liquid cream 35% fat	200g	
LILLY NEUTRO	35g	



Extraordinary
made simple.

WHITE CHOCOLATE AND NOCCIOLATO BIANCO NAMELAKA

full-fat milk (3,5% fat)	250g	Using white chocolate and nocciolato bianco. See the steps at the bottom of the page.
GLUCOSIO	10g	
RENO CONCERTO BIANCO 31,50%	340g	
Alternatively		
SINFONIA CIOCCOLATO BIANCO		
Alternatively		
SINFONIA NOCCIOLATO BIANCO		
liquid cream 35% fat	200g	
LILLY NEUTRO	40g	

NAMELAKA WITH PISTACHIO OR HAZELNUT

full-fat milk (3,5% fat)	250g	Using Joypaste Pistacchio Sicilia, Joypaste Nocciola Piemonte. See the steps at the bottom of the page.
GLUCOSIO	10g	
SINFONIA CIOCCOLATO BIANCO	280g	
liquid cream 35% fat	200g	
LILLY NEUTRO	50g	
JOYPASTE PISTACCHIO SICILIA	80g	
Alternatively		
JOYPASTE NOCCIOLA PIEMONTE		
80g		
salt	2g	

FINAL COMPOSITION

- Warm up to 60°C the milk with glucose, add LILLY NEUTRO and mix with hand blender.
- Add chocolate (in case add the flavoring paste) and mix.
- Gradually add liquid cream and mix.
- Cover with contact film and put in the refrigerator for at least 4 hours.
- Whip with kitchen planetary mixer at medium fast for little time (about 1 minutes).
- It's possible use the namelaka for filling the dessert without whipped, will have a creamy texture and medium gelled.
- Namelaka must be consumed at positive temperature (5°C).
- **NOTE:** if you wanted to make the namelaka more full-bodied, just increase the cream by 50 grams by decreasing the milk in equal measure.



Extraordinary
made simple.