

CHOCOLATE CARAMEL ORO CUSTARD CREAM

CHOCOLATE CUSTARD IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL

CHOCOLATE CARAMEL ORO CUSTARD CREAM

INGREDIENTS

| FULL-FAT MILK (3,5% FAT) | g 1000 |
|--------------------------|---------|
| CASTER SUGAR | g 100 |
| EGG YOLK | g 200 |
| SOVRANA | g 50-60 |
| SINFONIA CARAMEL ORO | g 400 |
| SALT | g 4 |

FINAL COMPOSITION

Dry mix the sugar and SOVRANA, add the egg yolks and mix with a whisk.

Boil the milk and add to the mixture, mix well and bring to a low boil.

Stir the chocolate to the custard cream until fully combined.

Cover with film and refrigerate





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

