



## CHOCOLATE CUSTARD CREAM

CHOCOLATE CUSTARD IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL



### DARK CHOCOLATE 75-76%

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 200
EGG YOLK	g 200
SOVRANA	g 30
MINUETTO FONDENTE SANTO DOMINGO 75%	g 350
SINFONIA CIOCCOLATO FONDENTE 76% - IN ALTERNATIVELY	

### DARK CHOCOLATE 68-70-72%

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 190
EGG YOLK	g 200
SOVRANA	30
SINFONIA CIOCCOLATO FONDENTE 68%	380
MINUETTO FONDENTE ECUADOR 70% - IN ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - IN ALTERNATIVELY	

## **DARK CHOCOLATE 56-58-64%**

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### **INGREDIENTS**

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 180
EGG YOLK	g 200
SOVRANA	g 40
SINFONIA CIOCCOLATO FONDENTE 56%	g 400
RENO CONCERTO FONDENTE 58% - IN ALTERNATIVELY	
RENO CONCERTO FONDENTE 64% - IN ALTERNATIVELY	

## **MILK CHOCOLATE 38% AND DARK GIANDUIA CHOCOLATE**

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### **INGREDIENTS**

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 130
EGG YOLK	g 200
SOVRANA	g 45-50
SINFONIA GIANDUIA FONDENTE	g 400
SINFONIA CIOCCOLATO LATTE 38% - IN ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - IN ALTERNATIVELY	

## MILK CHOCOLATE 34% AND LACTEE CARAMEL

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 120
EGG YOLK	g 200
SOVRANA	g 50-60
RENO CONCERTO LATTE 34%	g 400
RENO CONCERTO LACTEE CARAMEL - IN ALTERNATIVELY	

## GIANDUIA MILK CHOCOLATE AND NOCCIOLATO BIANCO AND WHITE CHOCOLATE

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 100
EGG YOLK	g 200
SOVRANA	g 50-60
RENO CONCERTO GIANDUIA LATTE 27%	g 400
SINFONIA NOCCIOLATO BIANCO - IN ALTERNATIVELY	
RENO CONCERTO BIANCO 31,50% - IN ALTERNATIVELY	
SINFONIA CIOCCOLATO BIANCO - IN ALTERNATIVELY	

### 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