



CARAMEL ORO CHOCOLATE BAVAROISE

CREMOSO CARAMEL ORO CHOCOLATE IDEAL FOR FILLING VARIOUS DESSERTS WHICH MUST BE STORED AND CONSUMED AT A REFRIGERATOR TEMPERATURE (+5 °C)

DIFFICULTY LEVEL   

CREATING THE BAVARESE

INGREDIENTS

SINFONIA CARAMEL ORO	g 450
EGG YOLK	g 40
CASTER SUGAR	g 25
FULL-FAT MILK (3,5% FAT)	g 130
LIQUID CREAM 35% FAT	g 150
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LILLY NEUTRO	g 65

MILK CHOCOLATE 38%

FINAL COMPOSITION

For this preparation it is essential to use an 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)



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER