



## CREMOSO WITH CHOCOLATE AND FRUIT (BASIC RECIPERS)

CREMOSO WITH FRUIT IDEAL FOR DESSERT FILLINGS WHICH MUST BE STORED AND CONSUMED AT A REFRIGERATOR TEMPERATURE (+5 °C)

DIFFICULTY LEVEL



### DARK CHOCOLATE 68-70-72-75-76%

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 100
EGG YOLK	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 25
FRUTTIDOR ALBICOCCA - OTHER FLAVOR	g 300
SINFONIA CIOCCOLATO FONDENTE 68%	g 130
MINUETTO FONDENTE ECUADOR 70% - ALTERNATIVELY	
MINUETTO FONDENTE MADAGASCAR 72% - ALTERNATIVELY	
MINUETTO FONDENTE SANTO DOMINGO 75% - ALTERNATIVELY	
SINFONIA CIOCCOLATO FONDENTE 76% - ALTERNATIVELY	

## MILK CHOCOLATE 34-38% AND LACTEE CARAMEL AND DARK CHOCOLATE GIANDUIA AND MILK CHOCOLATE GIANDUIA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 100
EGG YOLK	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 25
FRUTTIDOR ALBICOCCA - OTHER FLAVOR	g 300
RENO CONCERTO LATTE 34%	g 140
SINFONIA CIOCCOLATO LATTE 38% - ALTERNATIVELY	
MINUETTO LATTE SANTO DOMINGO 38% - ALTERNATIVELY	
RENO CONCERTO LACTEE CARAMEL - ALTERNATIVELY	
SINFONIA GIANDUIA FONDENTE - ALTERNATIVELY	
RENO CONCERTO GIANDUIA LATTE 27% - ALTERNATIVELY	

## NOCCIOLATO BIANCO

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 100
EGG YOLK	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 25
FRUTTIDOR ALBICOCCA - OTHER FLAVOR	g 300
SINFONIA NOCCIOLATO BIANCO	g 160

### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 100
LIQUID CREAM 35% FAT	g 100
EGG YOLK	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 25
FRUTTIDOR ALBICOCCA - OTHER FLAVOR	g 300
SINFONIA CIOCCOLATO BIANCO	g 150
RENO CONCERTO BIANCO 31,50% - ALTERNATIVELY	

### FINAL COMPOSITION

-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.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

**AMBASSADOR'S TIPS**

It is also possible to use any other flavor of our [FRUTTIDOR](#) range