



## VEGAN CUSTARD (BASIC RECIPES)

CHOCOLATE CUSTARD IDEAL FOR FILLING VARIOUS DESSERTS.

DIFFICULTY LEVEL 

### VEGAN DARK DF

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#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| PLANT BASED MILK - SOYA | g 1000 |
| CASTER SUGAR            | g 180  |
| 100% VEGETABLE CREAM    | g 150  |
| SOVRANA                 | g 40   |
| SINFONIA VEGAN DARK DF  | g 400  |

### VEGAN DF

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| PLANT BASED MILK - SOYA | g 400   |
| CASTER SUGAR            | g 55    |
| 100% VEGETABLE CREAM    | g 100   |
| SOVRANA                 | g 40-50 |
| SINFONIA VEGAN M*LK DF  | g 200   |

#### FINAL COMPOSITION

- Mix sugar and SOVRANA dry, add the entirely vegetable cream and mix with a whisk.
- Boil the vegetable drink and add it to the previously prepared mixture, mix well and bring back to a small boil.
- Add the chocolate, mix well until completely melted, put the film in contact and let it cool in a blast chiller or refrigerator.



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

PASTRY CHEF, CHOCOLATIER AND BAKER