



## 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