

Chocolate Bavaoïis, based on English Cream



Method English Cream:

Soak gelatin into cold water (4°C) for minimum 20 min. Mix well the egg yolks and the sugar until you obtain an aerated and whiter color. Boil the milk and add the egg yolks preparation. Heat this until 85°C while continuously mixing. Add the soaked gelatin, pour the English Cream through a sieve.

Method Bavaoïis:

Pour the sieved English Cream on the chocolate. Mix until you obtain a smooth and homogeneous texture. Whip the cream and Chantypak together until you obtain an aerated texture. When the temperature of the chocolate preparation reaches 30°C, incorporate the whipped cream.

Ingredients:

Milk	800
Granulated sugar	120
Egg yolk	235
Gelatin	20
Total weight	1175

Some Tips:

- for the preparation of the English Cream, heat slowly to avoid that the egg yolks cook
- to keep the light texture during the process, incorporate the whipped cream by using the spatula as much as possible.

MILK CHOCOLATE BAVAROÏS

Ingredients:

	Lait Supreme 41%	Lait Supérieur 38%	Lait Caramel 34,5%	Lait Selection 33,5%	Lait Selection 35,5%	Lait Extra 32%	Lait Clair 32%	Lait Douceur 31,5%
English Cream	1000	1000	1000	1000	1000	1000	1000	1000
Belcolade Selection	470	470	460	500	478	520	490	527
Fresh Cream 35%	750	750	750	750	750	750	750	750
Puratos Chantypak	750	750	750	750	750	750	750	750
Total weight	2970	2970	2960	3000	2978	3020	2990	2500

DARK CHOCOLATE BAVAROÏS

Ingredients:

	Noir Pur Amer 73%	Noir Supreme 70,5%	Noir Supérieur 60%	Noir Extra 57,5%	Noir Selection 55%	Blanc Selection 29,5%	Blanc Selection 28%	Blanc Intense 28,5%
English Cream	1000	1000	1000	1000	1000	1000	1000	1000
Belcolade Selection	375	350	455	430	455	470	500	500
Fresh Cream 35%	750	750	750	750	750	750	750	750
Puratos Chantypak	750	750	750	750	750	750	750	750
Total weight	2875	2850	2955	2930	2955	2970	3000	3000