

## Chocolate Crémeux



### Method English Cream:

Mix egg yolks, milk and cream. Heat this preparation until 85°C while continuously mixing. Pour the English Cream through a sieve.

### Method Crémeux:

Pour the sieved English Cream onto the chocolate and cocoa butter. Mix until you obtain a smooth and homogeneous texture using a hand mixer. Put the Crémeux (moulded) in the fridge of 4°C for minimum 30 min. (to let the chocolate crystallize) before putting it in the freezer.

### Ingredients:

Milk	500
Fresh Cream 35%	500
Granulated sugar	100
Egg yolk	200
<b>Total weight</b>	<b>1300</b>

### Some Tips:

- for the preparation of the English Cream, heat slowly to avoid that the egg yolks cook.

### MILK CHOCOLATE CREMEUX

#### 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	1200	1200	1200	1200	1200	1200	1200	1200
Belcolade Selection	850	850	840	900	855	945	890	925
Belcolade Pure Prime Pressed Cocoa Butter	90	90	90	90	90	90	90	90
<b>Total weight</b>	<b>2140</b>	<b>2140</b>	<b>2130</b>	<b>2190</b>	<b>2145</b>	<b>2235</b>	<b>2180</b>	<b>2215</b>

### DARK CHOCOLATE CREMEUX

#### 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	1200	1200	1200	1200	1200	1200	1200	1200
Belcolade Selection	520	520	630	600	630	900	965	965
Belcolade Pure Prime Pressed Cocoa Butter						130	130	130
<b>Total weight</b>	<b>1720</b>	<b>1720</b>	<b>1830</b>	<b>1800</b>	<b>1830</b>	<b>2230</b>	<b>2295</b>	<b>2295</b>

### WHITE CHOCOLATE CREMEUX