

Dark chocolate cremeux

Recipe for 10

Description

Ingredients

Chocolate cremeux

- 335 Ml Milk
- 335 Ml 35% cooking cream
- 135 Gr Egg yolk
- 70 Gr Sugar
- 335 Kg Dark chocolate

Preparation

- Preparation time **0 mins**

Chocolate cremeux

Whisk the sugar and the egg yolks until you get a creamy color, bring the milk and the cream to a boil.

Pour the milk and the cream onto the eggs very slowly while whisking and put back in the pan. Put back on a low heat and keep stirring with a spatula.

When the mix coats the spatula, pour it onto the chocolate in a bowl. Stir to combine.

Cool it as quick as possible.

Bon appétit!