

THE FUNDAMENTALS



CREMEUX

METHOD

1. Bring milk, cream, sugar and yolks to 84°C/184°F creating a crème anglaise.
2. Strain over unmelted chocolate.
3. Whisk to incorporate and begin emulsification.
4. Complete emulsification process by shearing the cremeux with an immersion blender.

PRODUCT NAME	MILK	CREAM	YOLKS	SUGAR	CHOCOLATE	GELATIN	WATER	TOTAL
72 % COUCHER DU SOLEIL FLUIDITY ●●●●○	150 g	150 g	60 g	30 g	130 g	-	-	520 g
64% L'ETOILE DU NORD FLUIDITY ●●●○○	150 g	150 g	60 g	20 g	130 g	-	-	510 g
61% LEVER DU SOLEIL FLUIDITY ●●●●○	150 g	150 g	60 g	20 g	135 g	-	-	515 g
55% LA NUIT NOIRE FLUIDITY ●●○○○	150 g	150 g	60 g	18 g	150 g	-	-	528 g
41% ÉCLIPSE DU SOLEIL FLUIDITY ●●●●◐	150 g	150 g	60 g	-	175 g	3.5 g	14 g	552.5 g
38% SOLEIL D'OR FLUIDITY ●●●●◐	150 g	150 g	60 g	-	180 g	3.5 g	14 g	552.5 g