

Smooth Chocolate dessert

Yield: 1000g (6-8 servings)

Ingredients:

- INA KANTEN SMOOTH 100 7g
- cream 380g
- milk 310g
- egg yolk 50g
- chocolate 260g
- rum 5g



Procedure:

- 1) Mix cream, milk, and "Ina Kanten Smooth 100G". Heat to 80°C stirring with a spatula until dissolved.
- 2) Melt chocolate, and add one third of 1) to it, then mix well until it looks glossy and smooth.
- 3) Mix egg yolk and 2), then add the rest of 1) little by little. At last, adding rum.
- 4) Let it cool to 50°C and pour into a mold. Then, chill it until sets.

Notice

The processing procedure is only a guideline and can be modified according to the processing equipment used.