

# Xoco Crema Italienne

with Egg Whip and Chocolate Chip Cookies



<b>RECIPE QUANTITY</b>	1	glass bowl	<b>RECIPE NUMBER</b>	DR10468
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## Xoco Crema Italienne

90 g Xoco Crema Italienne base	3.17oz
30 g milk 3.5%	1.06oz

Boil the milk, add the Xoco Crema Italienne base and bring to the boil, stirring constantly.

## Xoco Crema Italienne base

60 g milk 3.5%	21.16oz
30 g cornstarch	1.06oz
60 g glucose syrup DE 41-46	2.12oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz
30 g Cacaomass Maracaibo 100%, Cacaomasse, Rondo	1.06oz

Boil the milk and glucose, mix the starch with a little cold milk, pour into the remaining milk and bring to the boil like a vanilla cream, add the rapée and cacao mass, stir well, fill and chill.

## Xoco Crema Egg Whip

50 g icing sugar	1.76oz
0.5 g xanthan gum	0.02oz
200 g past. liquid egg yolk	7.05oz
150 g unsweetened condensed milk	5.29oz
150 g heavy cream 35%	5.29oz

Sieve the icing sugar and mix with the xanthan gum, add the remaining ingredients and mix until smooth, sieve into an iSi Thermo Whip using a funnel and pour in, fill with one gas cartridge and shake vigorously 25 times, chill for at least 2 hours.

### Tip:

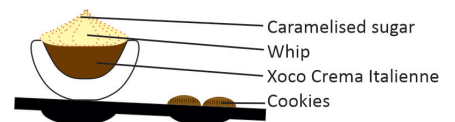
If you want to use the whip immediately, you can charge two gas cartridges instead of one piece but the foam will be more airy.

## Cookie dough Chocolate Chip

170 g butter	6oz
115 g Muscovado sugar light	4.06oz
115 g granulated sugar	4.06oz
4 g fleur de sel	0.14oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
70 g fresh eggs	2.47oz
260 g pastry flour type 400 or type 420	9.17oz
12 g baking powder	0.42oz
250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.82oz

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in with the Chocolini.

## Structure



## Xoco Crema Italienne

120 g Xoco Crema Italienne	4.23oz
50 g Xoco Crema Egg Whip	1.76oz
25 g Cookie dough Chocolate Chip	0.88oz
3 g raw cane sugar fine ground	0.11oz

## Mini Chocolate Chip Cookies

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Portion the fresh dough with a small ice cream scoop portion, 3 cm / 1.18 inch Ø, approx. 12.5 g / 0.44 oz. Put directly onto baking paper and baking tray and bake.

Baking temperature:

160°C / 320°F

Baking time:

approx. 9 minutes

### Finishing

Fill the hot Xoco Crema Italienne into a glass bowl, shake the Egg Whip bottle vigorously again before use, spray the whip on top, dust with ground raw cane sugar and caramelize, decorate with 2 mini chocolate chip cookies and serve hot.

Source of supply:

Double-walled glass bowl

[www.cash-hotel.ch](http://www.cash-hotel.ch), Art. Nr. 20.348.021

[www.zieher.com](http://www.zieher.com), Art. Nr. 4956.03

### FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated

Please note: Some products are not available in all markets

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**Recipe number :** DR10468

**Description :** Hot dark chocolate drink with caramelised fluffy egg foam garnished with cookies

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	244
Selling days	1 day	Kilojoule (kJ)	1020
Selling price		Lipids	15.23 g
Selling unit	1 glass bowl	saturated fatty acids	8.29 g
		Carbohydrates	20.89 g
		of which sugars	15.57 g
		Proteins	4.96 g
		Salt	0.2 g

**Declaration :**

**Whole milk, egg yolk, cacao kernel, sugar, condensed milk, cream, wheat flour, glucose syrup (wheat glucose), raw cane sugar, butter, corn starch, cocoa butter, eggs, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), vanilla, fleur de sel (sea salt), thickening agent (xanthan)**

State 05.01.2026

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation