

**NEW!**



Chococream:  
the range and the new products

---

**irca**  
SINCE 1919

# FINEST - CHOCOCREAM CRUNCHY

NEW!

## For a new and surprising product experience

**Anhydrous creams** enriched with **dehydrated fruit in pieces or grains** for those who like to experiment new textures in pastry.

Up to date with the most modern market trends, they are ideal for **filling** leavened products, shortcrust biscuits and flaky pastry **after baking**.



### CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

- Cocoa and hazelnut flavoured cream
- With cocoa biscuits grains
- With chopped hazelnuts



### CHOCOCREAM CRUNCHY FRUTTI ROSSI

- With raspberry juice
- With strawberry and raspberry inclusions



### CHOCOCREAM CRUNCHY TROPICAL

- With mango and passion fruit juice
- With mango and passion fruit inclusions
- With chopped biscuits



## CHOCOCREAM CRUNCHY because

- The crunchy inclusions preserve **for a long time their crunchiness**
- Their structure is ideal for use in a **sac à poche**
- They **do not moisten** products they are added to
- They are **resistant to freezing**
- They are **free from hydrogenated fats**



# CHOCOCREAM MILK & COCOA

NEW!

## The cream that was missing!

The Milk & Cocoa variant joins the range of Chococream **after-bake filling** creams. With a soft and creamy structure, full and round taste of **milk chocolate**, it is suitable for flavouring creams and whipped cream too.

## RECIPE MILK CHOCOLATE CARAMEL CHOUX

### CHOUX RECIPE

#### Ingredients

DELI CHOUX	g 1000
Water at 55-60°	g 1500

- Mix DELI CHOUX and water in a planetary mixer with a medium-high speed padel for about 15 minutes.
- Leave the dough to rest for at least an hour in the refrigerator.
- Using a piping bag with a nozzle, pipe the dough of the desired size on trays.

### CRAQUELIN RECIPE

#### Ingredients

Cake flour	g 125
Unsalted butter 82% fat	g 100
Caster sugar	g 125

- Mix flour and butter in a planetary mixer using the padel, add the sugar and keep stirring.
- Roll out the dough in the sheeter between two sheets of baking paper to a thickness of 1.5-2 mm.
- Place it in the refrigerator or freezer until getting hard.
- Cut the chilled dough into discs slightly larger of diameter than the choux.

### MILK CHOCOLATE NAMELAKA

#### Ingredients

Liquid cream 35% fat – to boil (1)	g 150
Water	g 40
LILLY NEUTRO	g 40
CHOCOCREAM MILK & COCOA	g 250
Liquid cream 35% fat - cold (2)	g 200

- Bring the cream (1) to boil.
- Add water, LILLY NEUTRO and mix.
- Add the CHOCOCREAM MILK & COCOA always mixing. Emulsify everything by using a hand blender and pour the cold cream (2)
- always keep blending.
- Cover it with the cling film and leave it to rest overnight in the refrigerator.

### CARAMEL FILLING

TOFFEE D'OR CARAMEL	as needed
---------------------	-----------

### DECORATION

BIANCANEVE	as needed
------------	-----------

### FINAL COMPOSITION

- Place the craquelin discs on each choux.
- Bake them at a temperature of 200-220 °C in plate ovens and at 170-190 °C in ventilated ovens for 25-30 minutes according to the choux size.
- Once cold, cut the dome of the choux.
- Whip the Namelaka in the planetary mixer.
- Fill the base of the choux with the milk namelaka, pipe a small amount of TOFFEE D'OR and finish again with the namelaka.
- Place the dome dusted with BIANCANEVE on top and decorate with a gold leaf.



# CHOCOCREAM RANGE

## FILLING

**AFTER  
BAKING**

### CHOCOCREAM because

- They do not moisten products they are added to
- Their structure is ideal for use in a sac à poche
- They are resistant to freezing
- They are ready to use

### APPLICATIONS



Leavened products and croissants filling



Cake filling



Soft nougats



Flavouring

### CONSISTENCY



**GLUTEN  
FREE**

**HYDROGENATED  
FATS FREE**

### FORMATS



5 kg



13 kg



24 kg

## FEATURED PRODUCTS

### CHOCOCREAM BIANCO

With 10% white chocolate



Find out more!

### CHOCOCREAM CARAMEL FLEUR DE SEL

With caramelized sugar and fleur de sel



Find out more!

## All references in the CHOCOCREAM range



Find out more on the complete range!

- CRUNCHY CACAO & NOCCIOLE
- CRUNCHY FRUTTI ROSSI
- CRUNCHY TROPICAL

- BIANCO
- BIANCO SP
- DARK
- CARAMEL FLEUR DE SEL
- MILK & COCOA
- PISTACCHIO
- PISTACCHIO INDUSTRY

