



ALPACO CRÉMEUX LOG



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 Charoenchai Kamwong

 Channarong Hongsatan

A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients



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Basic Custard

- 350ml whipping cream
- 350g milk
- 140g egg yolk
- 20g sugar

Alpaco Cremeux

- 360g Alpaco 66% chocolate
- 840g basic custard

Methods and Directions

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Basic Custard

- Mix the egg yolk and sugar and keep aside.
- Bring the milk to a boil.
- Add whipping cream into the mixture and bring to a boil again.
- Temper in the egg yolk and sugar mixture. Ensure that no lumps form.

Alpaco Cremeux

- Reheat the basic custard to 84°C.
- Add into the Alpaco 66% chocolate.
- Place the mixture in a piping bag.
- Pipe into the desired shape and chill until set.