



Day 4

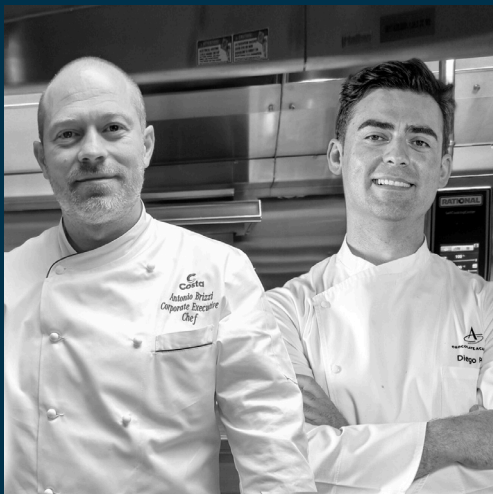
## WORKSHOP

**“Chocolate cream caramel, candied capers  
caramel and sage sauce”**

Curated by Antonio Brizzi (Executive Corporate Chef Costa Crociere)  
and Diego Poli (Chef Chocolate Academy)

### Esplora il Mondo del Cioccolato





## ANTONIO BRIZZI

Executive Corporate Chef Costa Crociere

Hegan his culinary journey at age 7, developed his skills through diverse experiences in Italy and abroad, and rose through the ranks to become responsible for all kitchens, menus, and food purchases across the entire Costa Cruises fleet, showcasing a blend of talent, perseverance, and a passion for creating culinary experiences at sea.

## DIEGO POLI

Chef Chocolate Academy

With hands-on experience with chocolate production in Ecuador and culinary training across Europe. Pastry chef at St. Hubertus, while serving as an Alma Ambassador for Gualtiero Marchesi's school and refining his vision of pastry as a natural, elegant, and functional art.

*Antonio Brizzi and Diego Poli*

## CHOCOLATE CREAM CARAMEL, CANDIED CAPERS CARAMEL AND SAGE SAUCE

### CREAM CARAMEL BASE

**500 g Whole milk**  
**125 g whole eggs**  
**75 g egg yolks**  
**100 g granulated sugar**  
**10 g cocoa 22-24**  
**20 g rum**  
**100 g chocolate 70-30-38**

### PROCEDURE:

*Bring the eggs to the boil with the sugar and cocoa. Add the chocolate and rum and emulsion add the eggs and the yolk when the mixture reaches the temperature of 60-70°C. Emulsify and fill the appropriate cream caramel molds. Cook in a bain-marie at 160°C for 15-20 minutes. Leave to rest for at least 4-5 hours.*

### CANDIED CAPERS

**100 g desalted capers**  
**500 g water**  
**250 g granulated sugar**

**PROCEDURE:** *Bring the capers completely desalted in the syrup to the boil and cook them for 15 minutes. Drain and dry well. Leave to dry in the oven at 120°C for 20 minutes.*

### CARAMEL AND SAGE SAUCE

**200 g caster sugar**  
**400 g fresh cream**  
**15 g fresh sage**  
**2 g fine salt**

### PROCEDURE:

*Bring the cream and salt to the boil, add the fresh sage and infuse for 15 minutes. Remove the sage. Caramelize the sugar and cook with the cream, filter and use as decoration*