



ANIMAL MIGNON

4 DIFFERENT MIGNON WITH CHOCOLATE CUPS BASE AND DOUBLE FILLING, FRUIT AND CHOCOLATE WHIPPED GANACHE

DIFFICULTY LEVEL



STEP 1

PREPARATION

Use the same mini cup called "A la carte" of Dobra (cod. 11223) as the base for all 4 mignon.

FRUIT FILLING

INGREDIENTS

| | |
|---------------------|----------|
| FRUTTIDOR ALBICOCCA | To Taste |
| FRUTTIDOR MANGO | To Taste |
| FRUTTIDOR LAMPONE | To Taste |
| FRUTTIDOR PERA | To Taste |

PREPARATION

Fill at least half mini chocolate cup with the various fruit fillings (Fruttidor).

WHIPPED MILK CHOCOLATE GANACHE FOR MIGNON 1

INGREDIENTS

| | |
|-------------------------------|-------|
| LIQUID CREAM 35% FAT | g 170 |
| SINFONIA CIOCCOLATO LATTE 38% | g 230 |
| LIQUID CREAM 35% FAT | g 400 |

PREPARATION

- Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.
- Add the cold cream 2 flush while continuing to mix.
- Refrigerate for at least 3 hours (ideal overnight).
- Whip at medium/low speed until soft and creamy.

WHIPPED PISTACHO GANACHE FOR MIGNON 2

INGREDIENTS

LIQUID CREAM 35% FAT

g 200

SINFONIA CIOCCOLATO BIANCO

g 200

JOYPASTE PISTACCHIO PURA

g 100

LIQUID CREAM 35% FAT

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the pistacho paste while continuing to mix.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

WHIPPED WHITE CHOCOLATE GANACHE AND VANILLA FOR MIGNON 3

INGREDIENTS

LIQUID CREAM 35% FAT

g 160

SINFONIA CIOCCOLATO BIANCO

g 260

LIQUID CREAM 35% FAT

g 10

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the vanilla paste while continuing to mix.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA NOCCIOLATO BIANCO

LIQUID CREAM 35% FAT

PREPARATION

- g 160 -Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.
- g 260
- g 400 -Add the cold cream 2 flush while continuing to mix.
- Refrigerate for at least 3 hours (ideal overnight).
- Whip at medium/low speed until soft and creamy.

FINAL COMPOSITION

- Dress the various whipped ganache on the chocolate cups already filled with Fruttidor.
- Stick the chocolate decorations on the whipped ganache as shown in the photo.
- Each Mignon will have its specific Dobra decoration:

Mignon 1: monkey cod. 77788

Mignon 2: frog cod. 77788

Mignon 3: piglet cod. 77788

Mignon 4: rabbit cod. 77117

- These small mignon made with this recipe should be kept in the refrigerator.