



## CUSTARD AND BLUEBERRY MIGNON

MIGNON SHORTCRUST PASTRY DOUBLE FILLED WITH CUSTARD AND BLUEBERRY COMPOTE.

DIFFICULTY LEVEL



### CHOCOLATE FILLABLE

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#### PREPARATION

Use a PETIT FOUR CUP ROUND DARK DOBLA.

### CUSTARD FILLING

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#### INGREDIENTS

CHOCOCREAM PASTICCERA

To Taste

### BLUEBERRY FILLING

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#### INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

#### FINAL COMPOSITION

Half fill the DOBLA fillable with CHOCOCREAM PASTICCERA.

Fill to the rim with FRUTTIDOR MIRTILLO.

Close with a disk of shortcrust.

Decorate the surface with a tuft of CHOCOCREAM PASTICCERA and decorate with SPOTS ORIGINAL WHITE and GOLDEN CRUMBLE DOBLA.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER