



## MIGNON CUBE WITH PISTACHIO AND RED FRUITS

MIGNON WITH GEOMETRIC LINES, FILLED WITH A SOFT PISTACHIO WHIPPED CREAM, DECORATED WITH A CRUNCHY PISTACHIO EFFECT AND RED FRUIT JELLY

DIFFICULTY LEVEL



### CHOUX

#### INGREDIENTS

DELI CHOUX

Kg 1

WATER

g 1500

#### PREPARATION

Mix the powder with water at 60 degrees in a planetary mixer for approximately 10/15 minutes

leave to rest in the refrigerator for 3 hours

with a piping bag, dress the dough in the Pavoni cubic puffs machine, filling 3/4 of the mold, after applying a light layer of release spray

cook at 180 degrees for approximately 18 minutes

### PISTACHIO NAMELAKA

#### INGREDIENTS

SINFONIA PISTACCHIO

g 340

FULL-FAT MILK (3,5% FAT)

g 250

FRESH CREAM

g 200

LILLY NEUTRO

g 40

GLUCOSIO

g 10

#### PREPARATION

heat milk and glucose, mix with neutral lilly

add the chocolate chips and continue mixing

finally add the cold cream and mix

leave to rest in the refrigerator overnight

whip to fill the cream puffs

## RED FRUITS JELLY

### INGREDIENTS

RED FRUIT PURÉE	g 500
RIFLEX POWDER NEUTRAL	g 40
CASTER SUGAR	g 100
GLUCOSIO	g 100

### PREPARATION

Bring the puree and sugars to a light boil, add the powder and bring back to the boil.

Pour the entire dose onto a hot 60cmx40cm baking tray with silicone mat and place in the fridge to cool.

cut small squares the same size as the bignè

## BLUEBERRY FILLING

### INGREDIENTS

FRUTTA IN CREMA CESARIN - BLUEBERRY	To Taste
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### PREPARATION

fill the heart, in addition to the namelaka, with Blueberry cream fruit

## CRUNCHY LAYER

### INGREDIENTS

SINFONIA PISTACCHIO	g 400
BURRO DI CACAO	g 100
PISTACCHIO TRITATO SGUSCIATO 2-4	g 100

### PREPARATION

mix with the tempered chocolate, and dip only one side of the bignè

## FINAL COMPOSITION

fill the bignè with pistachio namelaka and fruit in blueberry cream, dip one side in the crunchy icing and place the red fruit jelly on the surface



## RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

### AMBASSADOR'S TIPS

is possible to create small cubic mignon by simply pouring the namelaka, instead of whipping it, and adding 200g of milk, 250g of cream, 50g of lilly