

MIGNON EXOTIC CUBE



BISCUIT

INGREDIENTS

IRCA GENOISE
EGGS
LEVOSUCROL

g 1000
g 1100
g 100

PREPARATION

mix all the ingredients together with an immersion blender
spread on a 700g baking tray with a silicone mat for 60cmx40cm tray, and cook at 200 degrees for 4
minutes and steam at 50%
break through and reduce the temperature

CARAMEL ORO NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
GLUCOSIO
SINFONIA CARAMEL ORO
FRESH CREAM
LILLY NEUTRO

g 200
g 10
g 350
g 250
g 45

PREPARATION

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an
immersion mixer.
-Add the chocolate while continuing to mix.
-Add the cold cream slowly, continuing to mix.
pour 675g of namelaka on the biscuit, inside 1 steel frame 30cmx30cm height 3cm, and chill to
temperature
before complete freezing, add a further layer of biscuit.

TROPICAL FRUIT JELLY

INGREDIENTS

PASSION FRUIT PURÉE - RAVIFRUIT	g 1000
LILLY NEUTRO	g 200
DEXTROSE	g 25

PREPARATION

heat the puree, add the other ingredients, blend and place 450g immediately after the second layer of biscuit, blast chill again

COCONUT MOUSSE

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 200
FRESH CREAM	g 40
WATER	g 80
JOYGELATO COCCO	g 25
LIQUID CREAM	g 240
WATER	g 50
LILLY NEUTRO	g 50

PREPARATION

Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing until you obtain a soft and homogeneous ganache.
Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft consistency.
Add the whipped cream to the ganache twice, mixing gently.
pour 675g of mousse over the gelled mixture and blast chill again

CARAMEL ORO GLAZE

INGREDIENTS

WATER	g 100
SINFONIA CARAMEL ORO	g 270
MIRROR NEUTRAL	g 300

PREPARATION

bring water and mirror to the boil, blend the chocolate and rest in the refrigerator for 6 hours.
scale to 55 degrees and spray on the frozen painting with a gun with a 3.0mm nozzle

FINAL COMPOSITION

cut the mignons 3cm x 3cm, at -10 degrees with an electric lyre



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF