

## 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

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### 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

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### 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

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### 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