



## MIGNON PIEDMONT CUBE

### DARK BROWNIE BISCUIT

#### INGREDIENTS

IRCA GENOISE CHOC

EGGS

LEVOSUCROL

g 1000

g 1100

g 100

#### PREPARATION

mix all the ingredients together with an immersion blender

spread 600g on a 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

### NOCCIOLATO BIANCO NAMELAKA

#### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)

GLUCOSIO

SINFONIA NOCCIOLATO BIANCO

FRESH CREAM

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.

## ORANGE JELLY

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### INGREDIENTS

FRUTTIDOR ARANCIA	g 500
LILLY NEUTRO	g 80
WATER	g 80

### PREPARATION

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

## GIANDUIA FONDENTE NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
SINFONIA GIANDUIA FONDENTE	g 320
LIQUID CREAM	g 250
LILLY NEUTRO	g 40

### 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 onto the biscuit

## DARK GLAZE

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### INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
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### PREPARATION

spray mirror extra dark at 60 degrees with spray gun with 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