



## INTO THE WOODS

### MODERN PASTRY MIGNON

DIFFICULTY LEVEL



#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment until well combined.

Let the dough rest in the fridge for at least 1 hour.

Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases.

Bake at 180°C for about 12 minutes.

Let cool down.

#### RASPBERRY FILLING

##### INGREDIENTS

WATER	g 100
FRUTTIDOR LAMPONE	g 400
LILLY NEUTRO	g 100

##### PREPARATION

Dissolve LILLY NEUTRO into water, then combine to FRUTTIDOR.

Transfer the filling in a pastry bag and keep at room temperature.

#### HAZELNUT CREAM

##### INGREDIENTS

WATER	g 400
LIQUID CREAM 35% FAT	g 200
TOP CREAM	g 200
PASTA NOCCIOLA STABILIZZATA	g 60

##### PREPARATION

Whip the first three ingredients in a planetary mixer with the whisk attachment for 3 minutes.

Add the flavouring paste and whip for another minute.

Transfer into a pastry bag fitted with a star piping tube.

## DECORATION

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## INGREDIENTS

GOCCE DI MERINGA

To Taste

## FINAL COMPOSITION

Fill the tartlets with the raspberry filling and refrigerate for 20 minutes.

Decorate the top with the hazelnut cream and three meringue drops.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER