

KING CHOCOLATE

MIGNON PASTRY

DIFFICULTY LEVEL B B B







COCOA SHORT PASTRY

INGREDIENTS		PREPARATION
UNSALTED BUTTER 82% FAT	g 500	Whip all the ingridients in a planetary mixer with a paddle to obtain a soft shortcrust.
EGG YOLKS	g 60	Fill a small savarin mould with the shortcrust.
EGGS	g 100	Bake at 180°C for 12/15 minutes.
TOP FROLLA	g 1000	
CACAO IN POLVERE	g 130	

ECUADOR 70% CREMOUX

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 1000	Bring the milk to a boil.
EGG YOLKS	g 250	Mix in a bowl yolks and sugar, then add the milk.
CASTER SUGAR	g 200	Stir the mixture while it cooks until it reaches 84°C.
MINUETTO FONDENTE ECUADOR 70%	g 900	Pour the cream on the chocolate and emulsify with a hand blender.
UNSALTED BUTTER 82% FAT	g 150	Add LILLY NEUTRO and soft butter and emulsify.
LILLY NEUTRO	g 120	Pour the mixture into a "savarin" mould and put in a blast chiller.



DECORATION

INGREDIENTS

BLITZ To Taste

MIRROR EXTRA DARK CHOCOLATE To Taste

FINAL COMPOSITION

Put the cremoux into the short pastry.

Decorate with a colouring spray velvet effect (dark chocolate) and a drop of MIRROR EXTRA DARK inside the hole in the middle.

Lastly decorate using SPOTS ORIGINAL DOBLA.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF

AMBASSADOR'S TIPS

It is possibile to prepare the short pastry using margarine instead of butter (same quantity)

