



# MIGNON PIEDMONT CUBE

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## DARK BROWNIE BISCUIT

IRCA GENOISE CHOC  
eggs  
[LEVOSUCROL](#)

1000g  
1100g  
100g

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

fresh full-fat milk (3,5% fat)  
[GLUCOSIO](#)  
SINFONIA NOCCIOLATO BIANCO  
Fresh cream

200g  
10g  
350g  
250g  
45g

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

[FRUTTIDOR ARANCIA](#)  
[LILLY NEUTRO](#)  
water

500g  
80g  
80g

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

**irca**  
GROUP

Extraordinary  
made simple.

## GIANDUIA FONDENTE NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA GIANDUIA FONDENTE

liquid cream

LILLY NEUTRO

200g

10g

320g

250g

40g

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

MIRROR EXTRA DARK CHOCOLATE

qb

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



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