



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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