

MIGNON PIEDMONT CUBE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

DARK BROWNIE BISCUIT

IRCA GENOISE CHOC	1000g	mix all the ingredients together with an immersion blender
eggs	1100g	spread 600g on a baking tray with a silicone mat for
LEVOSUCROL	100g	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)	200g	Heat the milk with the glucose to approximately 60°C, add the
GLUCOSIO	10g	NEUTRAL LILLY and mix with an immersion mixer.
SINFONIA NOCCIOLATO BIANCO	350g	-Add the chocolate while continuing to mix.
Fresh cream	250g	-Add the cold cream slowly, continuing to mix.
	45g	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	500g	heat the fruit, add the other ingredients, blend and place 450g
LILLY NEUTRO	80g	immediately after the second layer of biscuit, blast chill again
water	80g	

irca GROUP

Extraordinary made simple.

GIANDUIA FONDENTE NAMELAKA

full-fat milk (3,5% fat)	200g	Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.
GLUCOSIO	10g	
SINFONIA GIANDUIA FONDENTE	320g	-Add the chocolate while continuing to mix.
liquid cream	250g	-Add the cold cream slowly, continuing to mix.
LILLY NEUTRO	40g	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