

MIGNON CUBE WITH PISTACHIO AND RED FRUITS

Intermediate level

Mignon with geometric lines, filled with a soft pistachio whipped cream, decorated with a crunchy pistachio effect and red fruit jelly



RECIPE CREATED BY:

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Pastry Chef

CHOUX

DELI CHOUX	1kg	Mix the powder with water at 60 degrees in a planetary mixer for approximately 10/15 minutes leave to rest in the refrigerator for 3 hours with a piping bag, dress the dough in the Pavoni cubic puffs machine, filling 3/4 of the mold, after applying a light layer of release spray cook at 180 degrees for approximately 18 minutes
water	1500g	

PISTACHIO NAMELAKA

SINFONIA PISTACCHIO	340g	heat milk and glucose, mix with neutral lilly
full-fat milk (3,5% fat)	250g	add the chocolate chips and continue mixing
Fresh cream	200g	finally add the cold cream and mix
LILLY NEUTRO	40g	leave to rest in the refrigerator overnight
GLUCOSIO	10g	whip to fill the cream puffs

RED FRUITS JELLY

red fruit purée	500g	Bring the puree and sugars to a light boil, add the powder and bring back to the boil. Pour the entire dose onto a hot 60cmx40cm baking tray with silicone mat and place in the fridge to cool. cut small squares the same size as the bignè
RIFLEX POWDER NEUTRAL	40g	
caster sugar	100g	
GLUCOSIO	100g	

irca GROUP

Extraordinary made simple.

BLUEBERRY FILLING

Frutta in crema Cesarin - Blueberry	qb	fill the heart, in addition to the namelaka, with Blueberry cream fruit

CRUNCHY LAYER

SINFONIA PISTACCHIO	400g	mix with the tempered chocolate, and dip only one side of the bignè
BURRO DI CACAO	100g	
PISTACCHIO TRITATO SGUSCIATO 2-4	100g	

FINAL COMPOSITION

fill the bignè with pistachio namelaka and fruit in blueberry cream, dip one side in the crunchy icing and place the red fruit jelly on the surface