



# 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

## CHOUX

### INGREDIENTS

DELI CHOUX

water

### PREPARATION

1kg Mix the powder with water at 60 degrees in a planetary mixer for  
1500g 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

## PISTACHIO NAMELAKA

### INGREDIENTS

SINFONIA PISTACCHIO

full-fat milk (3,5% fat)

Fresh cream

LILLY NEUTRO

GLUCOSIO

### PREPARATION

340g heat milk and glucose, mix with neutral lilly  
250g add the chocolate chips and continue mixing  
200g finally add the cold cream and mix  
40g leave to rest in the refrigerator overnight  
10g whip to fill the cream puffs

## RED FRUITS JELLY

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### INGREDIENTS

red fruit purée

RIFLEX POWDER NEUTRAL

caster sugar

GLUCOSIO

### PREPARATION

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

## BLUEBERRY FILLING

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### INGREDIENTS

Frutta in crema Cesarin - Blueberry

### PREPARATION

qb fill the heart, in addition to the namelaka, with Blueberry cream fruit

## CRUNCHY LAYER

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### INGREDIENTS

SINFONIA PISTACCHIO

BURRO DI CACAO

PISTACCHIO TRITATO SGUSCIATO 2-4

### PREPARATION

400g mix with the tempered chocolate, and dip only one side of the bignè  
100g  
100g

## Final composition

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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