



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
water

1kg
1500g

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

PISTACHIO NAMELAKA

SINFONIA PISTACCHIO
full-fat milk (3,5% fat)
Fresh cream
LILLY NEUTRO
GLUCOSIO

340g
250g
200g
40g
10g

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

RED FRUITS JELLY

red fruit purée

RIFLEX POWDER NEUTRAL

caster sugar

GLUCOSIO

500g

40g

100g

100g

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

BLUEBERRY FILLING

Frutta in crema Cesarin - Blueberry

qb

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

CRUNCHY LAYER

SINFONIA PISTACCHIO

BURRO DI CACAO

PISTACCHIO TRITATO SGUSCIATO 2-4

400g

100g

100g

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

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



Extraordinary
made simple.