



MIGNON CUBE WITH PISTACHIO AND RED FRUITS

chef 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

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

INGREDIENTS

Frutta in crema Cesarin - Blueberry

PREPARATION

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

CRUNCHY LAYER

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

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