



MIGNON EXOTIC CUBE

👤 Intermediate level



RECIPE CREATED BY:

Davide Lista
Pastry Chef

BISCUIT

IRCA GENOISE

eggs

LEVOSUCROL

1000g

1100g

100g

mix all the ingredients together with an immersion blender
spread on a 700g baking tray with a silicone mat for 60cmx40cm tray, and cook at 200 degrees for 4 minutes and steam at 50%
break through and reduce the temperature

CARAMEL ORO NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CARAMEL ORO

Fresh cream

LILLY NEUTRO

200g

10g

350g

250g

45g

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.
-Add the chocolate while continuing to mix.
-Add the cold cream slowly, continuing to mix.
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.

TROPICAL FRUIT JELLY

passion fruit purée

LILLY NEUTRO

dextrose

1000g

200g

25g

heat the puree, add the other ingredients, blend and place 450g immediately after the second layer of biscuit, blast chill again

irca
GROUP

Extraordinary
made simple.

COCONUT MOUSSE

SINFONIA CIOCCOLATO BIANCO

Fresh cream

water

JOYGELATO COCCO

liquid cream

water

LILLY NEUTRO

200g

40g

80g

25g

240g

50g

50g

Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing until you obtain a soft and homogeneous ganache.

Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft consistency.

Add the whipped cream to the ganache twice, mixing gently.

pour 675g of mousse over the gelled mixture and blast chill again

CARAMEL ORO GLAZE

water

SINFONIA CARAMEL ORO

MIRROR NEUTRAL

100g

270g

300g

bring water and mirror to the boil, blend the chocolate and rest in the refrigerator for 6 hours.

scale to 55 degrees and spray on the frozen painting with a gun with a 3.0mm nozzle

FINAL COMPOSITION

cut the mignons 3cm x 3cm, at -10 degrees with an electric lyre



Extraordinary
made simple.