



# MIGNON EXOTIC CUBE

👩🍳 Intermediate level

## BISCUIT

### INGREDIENTS

[IRCA GENOISE](#)

eggs

[LEVOSUCROL](#)

### PREPARATION

1000g mix all the ingredients together with an immersion blender  
1100g spread on a 700g baking tray with a silicone mat for 60cmx40cm tray, and  
100g cook at 200 degrees for 4 minutes and steam at 50%  
break through and reduce the temperature

## CARAMEL ORO NAMELAKA

### INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

SINFONIA CARAMEL ORO

Fresh cream

[LILLY NEUTRO](#)

### PREPARATION

200g -Heat the milk with the glucose to approximately 60°C, add the NEUTRAL  
10g LILLY and mix with an immersion mixer.  
350g -Add the chocolate while continuing to mix.  
250g -Add the cold cream slowly, continuing to mix.  
45g 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

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### INGREDIENTS

passion fruit purée

LILLY NEUTRO

dextrose

### PREPARATION

1000g heat the puree, add the other ingredients, blend and place 450g

200g immediately after the second layer of biscuit, blast chill again

25g

## COCONUT MOUSSE

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

Fresh cream

water

JOYGELATO COCCO

liquid cream

water

LILLY NEUTRO

### PREPARATION

200g Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and

40g Joygelato coconut, mixing until you obtain a soft and homogeneous

80g ganache.

25g Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer

240g until you obtain a soft consistency.

50g Add the whipped cream to the ganache twice, mixing gently.

50g pour 675g of mousse over the gelled mixture and blast chill again

## CARAMEL ORO GLAZE

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### INGREDIENTS

water

SINFONIA CARAMEL ORO

MIRROR NEUTRAL

### PREPARATION

100g bring water and mirror to the boil, blend the chocolate and rest in the

270g refrigerator for 6 hours.

300g scale to 55 degrees and spray on the frozen painting with a gun with a 3.0mm nozzle

## Final composition

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