

MIGNON EXOTIC CUBE

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.

250a -Add the cold cream slowly, continuing to mix.

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m 45q}^{-}$ 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

INGREDIENTS	PREPARATION
passion fruit purée 1000g	heat the puree, add the other ingredients, blend and place 450g
LILLY NEUTRO 200g	immediately after the second layer of biscuit, blast chill again
dextrose 25g	

COCONUT MOUSSE

INGREDIENTS	PREPARATION
SINFONIA CIOCCOLATO BIANCO 200g	Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and
Fresh cream 40g	Joygelato coconut, mixing until you obtain a soft and homogeneous
water 80g	ganache.
JOYGELATO COCCO 25g	Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer
liquid cream 240g	until you obtain a soft consistency.
water 50g	Add the whipped cream to the ganache twice, mixing gently.
LILLY NEUTRO 50g	pour 675g of mousse over the gelled mixture and blast chill again

CARAMEL ORO GLAZE

INGREDIENTS	PREPARATION
water 100g	bring water and mirror to the boil, blend the chocolate and rest in the
SINFONIA CARAMEL ORO 270g	refrigerator for 6 hours.
MIRROR NEUTRAL 300g	scale to 55 degrees and spray on the frozen painting with a gun with a
<u></u>	3.0mm nozzle

Final composition

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