



# INTO THE WOODS

🏠 Intermediate level

MODERN PASTRY MIGNON



RECIPE CREATED BY:

Fabio Birondi  
Pastry Chef

## SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

1000 g  
350g  
120g  
150g

Knead all the ingredients in a planetary mixer with the paddle attachment until well combined. Let the dough rest in the fridge for at least 1 hour. Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases. Bake at 180°C for about 12 minutes. Let cool down.

## RASPBERRY FILLING

water  
FRUTTIDOR LAMPONE  
LILLY NEUTRO

100 g  
400g  
100g

Dissolve LILLY NEUTRO into water, then combine to FRUTTIDOR. Transfer the filling in a pastry bag and keep at room temperature.

## HAZELNUT CREAM

water  
liquid cream 35% fat - (35% m.g.)  
TOP CREAM  
PASTA NOCCIOLA STABILIZZATA

400 g  
200g  
200g  
60g

Whip the first three ingredients in a planetary mixer with the whisk attachment for 3 minutes. Add the flavouring paste and whip for another minute. Transfer into a pastry bag fitted with a star piping tube.

**irca**  
GROUP

Extraordinary  
made simple.

## FINAL COMPOSITION

Fill the tartlets with the raspberry filling and refrigerate for 20 minutes.  
Decorate the top with the hazelnut cream and three meringue drops.



Extraordinary  
made simple.