

INTO THE WOODS

Basic level
MODERN PASTRY MIGNON

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

PREPARATION

1000 g Knead all the ingredients in a planetary mixer with the paddle attachment

350g until well combined.

120g 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

INGREDIENTS

water

FRUTTIDOR LAMPONE

LILLY NEUTRO

PREPARATION

100 g Dissolve LILLY NEUTRO into water, then combine to FRUTTIDOR.

400g Transfer the filling in a pastry bag and keep at room temperature.

100g

HAZELNUT CREAM

INGREDIENTS

water
liquid cream 35% fat - (35% m.g.)

TOP CREAM

PASTA NOCCIOLA STABILIZZATA

400 g
200g
PREPARATION
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.

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.