

INTO THE WOODS

Intermediate level

MODERN PASTRY MIGNON



RECIPE CREATED BY:

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Pastry Chef

SHORTCRUST PASTRY

TOP FROLLA	1000 g	Knead all the ingredients in a planetary mixer with the paddle attachment until well combined.
unsalted butter 82% fat	350g	Let the dough rest in the fridge for at least 1 hour.
sugar	120g	Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases.
eggs	150g	Bake at 180°C for about 12 minutes.
		Let cool down.

RASPBERRY FILLING

water	100 g	Dissolve LILLY NEUTRO into water, then combine to FRUTTIDOR.
FRUTTIDOR LAMPONE	400g	Transfer the filling in a pastry bag and keep at room temperature.
LILLY NEUTRO	100g	

HAZELNUT CREAM

water	400 g	Whip the first three ingredients in a planetary mixer with the whisk attachment for 3 minutes.
liquid cream 35% fat - (35% m.g.)	200g	Add the flavouring paste and whip for another minute.
TOP CREAM	200g	Transfer into a pastry bag fitted with a star piping tube.
PASTA NOCCIOLA STABILIZZATA	60g	

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.

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Extraordinary made simple.