



INTO THE WOODS

👩🍳 Intermediate 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.
150g 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

PREPARATION

400 g Whip the first three ingredients in a planetary mixer with the whisk

200g attachment for 3 minutes.

200g Add the flavouring paste and whip for another minute.

60g 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.