

CUSTARD AND BLUEBERRY MIGNON

Basic level

Mignon shortcrust pastry double filled with custard and blueberry compote.



RECIPE CREATED BY:

Marco De Grada

Pastry chef

CHOCOLATE FILLABLE

Use a PETIT FOUR CUP ROUND DARK DOBLA.

FINAL COMPOSITION

Half fill the DOBLA fillable with CHOCOCREAM PASTICCERA.
Fill to the rim with FRUTTIDOR MIRTILLO.
Close with a disk of shortcrust.
Decorate the surface with a tuft of CHOCOCREAM PASTICCERA and decorate with SPOTS ORIGINAL WHITE and GOLDEN CRUMBLE DOBLA.