



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.

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GROUP

Extraordinary
made simple.