

ANIMAL MIGNON

4 different mignon with chocolate cups base and double filling, fruit and chocolate whipped ganache

Fruit filling

Fill at least half mini chocolate cup with the various fruit fillings (Fruttidor).

Whipped milk chocolate ganache for Mignon 1

INGREDIENTS

<u>liquid cream 35% fat</u> SINFONIA CIOCCOLATO AL LATTE 38% liquid cream 35% fat

PREPARATION

170g -Boil the cream (1) and add it to the chocolate in drops by mixing with a

230g whisk or mixing with immersion mixer.

 $400g\;$ -Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped pistacho ganache for Mignon 2

INGREDIENTS

liquid cream 35% fat
SINFONIA CIOCCOLATO BIANCO 33%
JOYPASTE PISTACCHIO PURA

PREPARATION

200g -Boil the cream (1) and add it to the chocolate in drops by mixing with a

200g whisk or mixing with immersion mixer.

100g -Add the pistacho paste while continuing to mix.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped white chocolate ganache and vanilla for Mignon 3

INGREDIENTS

liquid cream 35% fat SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

PREPARATION

160g -Boil the cream (1) and add it to the chocolate in drops by mixing with a

260g whisk or mixing with immersion mixer.

10g -Add the vanilla paste while continuing to mix.

400g -Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped Nocciolato white ganache for Mignon 4

INGREDIENTS

liquid cream 35% fat SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

liquid cream 35% fat

PREPARATION

160g -Boil the cream (1) and add it to the chocolate in drops by mixing with a

260g whisk or mixing with immersion mixer.

400g -Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Final composition

INGREDIENTS

PREPARATION

-Dress the various whipped ganache on the chocolate cups already filled with Fruttidor.

-Stick the chocolate decorations on the whipped ganache as shown in the photo.

-Each Mignon will have its specific Dobla decoration:

Mignon 1: monkey cod. 77788 Mignon 2: frog cod. 77788 Mignon 3: piglet cod. 77788 Mignon 4: rabbit cod. 77117

-These small mignon made with this recipe should be kept in the refrigerator.