



# ANIMAL MIGNON

🏠 Intermediate level

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

liquid cream 35% fat

SINFONIA CIOCCOLATO AL LATTE 38%

liquid cream 35% fat

170g

230g

400g

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-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

liquid cream 35% fat

SINFONIA CIOCCOLATO BIANCO 33%

JOYPASTE PISTACCHIO PURA

200g

200g

100g

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-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.

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## WHIPPED WHITE CHOCOLATE GANACHE AND VANILLA FOR MIGNON 3

liquid cream 35% fat	160g	-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer. -Add the vanilla 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.
SINFONIA CIOCCOLATO BIANCO 33%	260g	
	10g	
liquid cream 35% fat	400g	

## WHIPPED NOCCIOLATO WHITE GANACHE FOR MIGNON 4

liquid cream 35% fat	160g	-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer. -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.
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	260g	
	400g	
liquid cream 35% fat		

## FINAL COMPOSITION

- 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.



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