



MIGNON SICILY CUBE

👤 Intermediate level

bisquit

INGREDIENTS

[IRCA GENOISE](#)

eggs

[LEVOSUCROL](#)

PREPARATION

1000g Mix all the ingredients together with an immersion blender.
1000g Spread out approximately 500g of dough on a 32.5cm x 32.5cm silicone mat (Silkomart).
100g Bake at 200°C (392°F) for 4 minutes with 50% steam. Remove from the oven and blast chill.

crunchy layer

INGREDIENTS

[PRALIN DELICRISP PISTACHE](#)

seed oil

PREPARATION

100g mix the Delicrisp pralin with the oil and spread it on the biscuit.
5g

pistachio namelaka

INGREDIENTS

full-fat milk (3,5% fat)

[GLUCOSIO](#)

[SINFONIA CIOCCOLATO PISTACCHIO](#)

Fresh cream

[LILLY NEUTRO](#)

PREPARATION

200g Heat the milk and glucose to about 60°C, add the LILLY NEUTRO, and blend with an immersion blender.
10g
350g Add the chocolate and continue blending.
250g Drip in the cold cream while continuing to blend. Pour 675g of namelaka over the biscuit, inside a 30cm x 30cm, 3cm-high steel frame, and blast chill.
45g Before completely freezing, add another layer of biscuit.

orange jelly

INGREDIENTS

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

PREPARATION

500g heat the fruit juicer, add the other ingredients, blend and place 450g

80g immediately after the second layer of biscuit, blast chill again

80g

ricotta namelaka

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO 33%

LILLY NEUTRO

Fresh cream

JOYPASTE RICOTTA

PREPARATION

200g Heat the milk and glucose to about 60°C, add the LILLY NEUTRO and mix
10g with an immersion blender.

340g Add the chocolate (and, if desired, the flavoring paste) and continue mixing.

45g Add the cold cream in a thin stream while continuing to mix.

250g Finally, add the ricotta joypaste and mix again.

25g

pistachio glaze

INGREDIENTS

BLITZ

SINFONIA CIOCCOLATO PISTACCHIO

water

PREPARATION

300g Heat the blitz with the water, pour it over the chocolate, and mix.

300g Refrigerate for at least 4 hours.

150g Heat to 55 degrees and spray onto the frozen picture with a gun with a
3.0mm nozzle.

Final composition

cut the 3cm x 3cm mignons, at -10 degrees with an electric lyre