

# MIGNON SICILY CUBE

## 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

100g (Silkomart).

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.

5q

# 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

10g with an immersion blender.

350g Add the chocolate and continue blending.

250a 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.

Before completely freezing, add another layer of biscuit.

## orange jelly

INGREDIENTS PREPARATION

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

80g

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

water

#### ricotta namelaka

INGREDIENTS PREPARATION

full-fat milk (3,5% fat)

2009 Heat the milk and glucose to about 60°C, add the LILLY NEUTRO and mix

GLUCOSIO 10g with an immersion blender.

SINFONIA CIOCCOLATO BIANCO 33% 340g Add the chocolate (and, if desired, the flavoring paste) and continue mixing.

LILLY NEUTRO 45q Add the cold cream in a thin stream while continuing to mix.

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

JOYPASTE RICOTTA 25q

# pistachio glaze

INGREDIENTS PREPARATION

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

SINFONIA CIOCCOLATO PISTACCHIO 300g Refrigerate for at least 4 hours.

water 150q 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