

MIGNON SICILY CUBE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

BISQUIT

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

CRUNCHY LAYER

PRALIN DELICRISP PISTACHE	100g	mix the Delicrisp pralin with the oil and spread it on the biscuit.
seed oil	5g	

PISTACHIO NAMELAKA

full-fat milk (3,5% fat)	200g	Heat the milk and glucose to about 60°C, add the LILLY NEUTRO, and blend with an immersion blender.
GLUCOSIO	10g	Add the chocolate and continue blending.
SINFONIA CIOCCOLATO PISTACCHIO	350g	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.
Fresh cream	250g	Before completely freezing, add another layer of biscuit.
LILLY NEUTRO	45g	

ORANGE JELLY

FRUTTIDOR ARANCIA	500g	heat the fruit juicer, add the other ingredients, blend and place 450g immediately after the second layer of biscuit, blast chill again
LILLY NEUTRO	80g	
water	80g	

irca GROUP

Extraordinary made simple.

RICOTTA NAMELAKA

full-fat milk (3,5% fat)	200g
GLUCOSIO	10g
SINFONIA CIOCCOLATO BIANCO 33%	340g
LILLY NEUTRO	45g
Fresh cream	250g
JOYPASTE RICOTTA	25g

Heat the milk and glucose to about 60°C, add the LILLY NEUTRO and mix with an immersion blender.
Add the chocolate (and, if desired, the flavoring paste) and continue mixing.
Add the cold cream in a thin stream while continuing to mix.
Finally, add the ricotta joypaste and mix again.

PISTACHIO GLAZE

BLITZ	300g
SINFONIA CIOCCOLATO PISTACCHIO	300g
water	150g

Heat the blitz with the water, pour it over the chocolate, and mix.
Refrigerate for at least 4 hours.
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