

ANIMAL MIGNON

4 DIFFERENT MIGNON WITH CHOCOLATE CUPS BASE AND DOUBLE FILLING, FRUIT AND CHOCOLATE WHIPPED GANACHE

DIFFICULTY LEVEL







STEP 1

PREPARATION

Use the same mini cup called "A la carte" of Dobla (cod. 11223) as the base for all 4 mignon.

FRUIT FILLING

| INGREDIENTS | PREPARATION |
|--------------------------|--|
| FRUTTIDOR ALBICOCCA To 7 | Faste Fill at least half mini chocolate cup with the various fruit fillings (Fruttidor). |
| FRUTTIDOR MANGO To 7 | Faste |
| FRUTTIDOR LAMPONE To 7 | Faste Faste |
| FRUTTIDOR PERA To 7 | Faste Faste |

WHIPPED MILK CHOCOLATE GANACHE FOR MIGNON 1

| INGREDIENTS | | PREPARATION |
|----------------------------------|-------|--|
| LIQUID CREAM 35% FAT | g 170 | -Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with |
| SINFONIA CIOCCOLATO AL LATTE 38% | g 230 | immersion mixer. |
| LIQUID CREAM 35% FAT | g 400 | -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 | | PREPARATION |
|--------------------------------|-------|--|
| LIQUID CREAM 35% FAT | g 200 | -Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with |
| SINFONIA CIOCCOLATO BIANCO 33% | g 200 | immersion mixer. |
| JOYPASTE PISTACCHIO PURA | g 100 | -Add the pistacho paste while continuing to mix. |
| LIQUID CREAM 35% FAT | g 400 | -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 | | PREPARATION |
|--------------------------------|-------|--|
| LIQUID CREAM 35% FAT | g 160 | -Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with |
| SINFONIA CIOCCOLATO BIANCO 33% | g 260 | immersion mixer. |
| | g 10 | -Add the vanilla paste while continuing to mix. |
| LIQUID CREAM 35% FAT | g 400 | -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. |



INGREDIENTS

LIQUID CREAM 35% FAT g 160
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO g 260
LIQUID CREAM 35% FAT g 400

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.

PREPARATION

-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.

