



MIGNON SICILY CUBE

BISQUIT

INGREDIENTS

IRCA GENOISE	g 1000
EGGS	g 1000
LEVOSUCROL	g 100

PREPARATION

Mix all the ingredients together with an immersion blender.

Spread out approximately 500g of dough on a 32.5cm x 32.5cm silicone mat (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	g 100
SEED OIL	g 5

PREPARATION

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

PISTACHIO NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
SINFONIA CIOCCOLATO PISTACCHIO	g 350
FRESH CREAM	g 250
LILLY NEUTRO	g 45

PREPARATION

Heat the milk and glucose to about 60°C, add the LILLY NEUTRO, and blend with an immersion blender.

Add the chocolate and continue blending.

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

FRUTTIDOR ARANCIA	g 500
LILLY NEUTRO	g 80
WATER	g 80

PREPARATION

heat the fruit juicer, add the other ingredients, blend and place 450g immediately after the second layer of biscuit, blast chill again

RICOTTA NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
SINFONIA CIOCCOLATO BIANCO 33%	g 340
LILLY NEUTRO	g 45
FRESH CREAM	g 250
JOYPASTE RICOTTA	g 25

PREPARATION

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

INGREDIENTS

BLITZ	g 300
SINFONIA CIOCCOLATO PISTACCHIO	g 300
WATER	g 150

PREPARATION

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



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF