



## 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 Dobra (cod. 11223) as the base for all 4 mignon.

### FRUIT FILLING

#### INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
FRUTTIDOR MANGO	To Taste
FRUTTIDOR LAMPONE	To Taste
FRUTTIDOR PERA	To Taste

#### PREPARATION

Fill at least half mini chocolate cup with the various fruit fillings (Fruttidor).

### WHIPPED MILK CHOCOLATE GANACHE FOR MIGNON 1

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 170
SINFONIA CIOCCOLATO AL LATTE 38%	g 230
LIQUID CREAM 35% FAT	g 400

#### 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.

## WHIPPED PISTACHO GANACHE FOR MIGNON 2

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 200

SINFONIA CIOCCOLATO BIANCO 33%

g 200

JOYPASTE PISTACCHIO PURA

g 100

LIQUID CREAM 35% FAT

g 400

### 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 pistacho paste while continuing to mix.

-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

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 160

SINFONIA CIOCCOLATO BIANCO 33%

g 260

LIQUID CREAM 35% FAT

g 10

g 400

### 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 vanilla paste while continuing to mix.

-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

SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

LIQUID CREAM 35% FAT

### PREPARATION

g 160

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

g 260

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.

### 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.