MIGNON EXOTIC CUBE



BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 1000	mix all the ingredients together with an immersion blender
EGGS	g 1100	spread on a 700g baking tray with a silicone mat for 60cmx40cm tray, and cook at 200 degrees for 4
LEVOSUCROL	g 100	minutes and steam at 50%
		break through and reduce the temperature

CARAMEL ORO NAMELAKA

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 200	-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an
GLUCOSIO	g 10	immersion mixer.
SINFONIA CIOCCOLATO CARAMEL ORO	g 350	-Add the chocolate while continuing to mix.
FRESH CREAM	g 250	-Add the cold cream slowly, continuing to mix.
LILLY NEUTRO	g 45	pour 675g of namelaka on the biscuit, inside 1 steel frame 30cmx30cm height 3cm, and chill to
		temperature
		before complete freezing, add a further layer of biscuit.



TROPICAL FRUIT JELLY

INGREDIENTS		PREPARATION
PASSION FRUIT PURÉE - RAVIFRUIT	g 1000	heat the puree, add the other ingredients, blend and place 450g immediately after the second layer
LILLY NEUTRO	g 200	of biscuit, blast chill again
DEXTROSE	g 25	

COCONUT MOUSSE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO BIANCO 33%	g 200	Melt the chocolate at 45°C, add it to the water (1), liquid cream (1) and Joygelato coconut, mixing
FRESH CREAM	g 40	until you obtain a soft and homogeneous ganache.
WATER	g 80	Separately, whip cream (2), water (2) and LILLY NEUTRO in a planetary mixer until you obtain a soft
JOYGELATO COCCO	g 25	consistency.
LIQUID CREAM	g 240	Add the whipped cream to the ganache twice, mixing gently.
WATER	g 50	pour 675g of mousse over the gelled mixture and blast chill again

g 50

CARAMEL ORO GLAZE

LILLY NEUTRO

INGREDIENTS		PREPARATION
WATER	g 100	bring water and mirror to the boil, blend the chocolate and rest in the refrigerator for 6 hours.
SINFONIA CIOCCOLATO CARAMEL ORO	g 270	scale to 55 degrees and spray on the frozen painting with a gun with a 3.0mm nozzle
MIRROR NEUTRAL	g 300	

FINAL COMPOSITION

cut the mignons 3cm x 3cm, at -10 degrees with an electric lyre





RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

