



INTO THE WOODS

MODERN PASTRY MIGNON

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

g 1000

UNSALTED BUTTER 82% FAT

g 350

SUGAR

g 120

EGGS

g 150

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment until well combined.

Let the dough rest in the fridge for at least 1 hour.

Roll the dough out to 3mm and use it to line some moulds for mignon tartlet bases.

Bake at 180°C for about 12 minutes.

Let cool down.

RASPBERRY FILLING

INGREDIENTS

WATER

g 100

FRUTTIDOR LAMPONE

g 400

LILLY NEUTRO

g 100

PREPARATION

Dissolve LILLY NEUTRO into water, then combine to FRUTTIDOR.

Transfer the filling in a pastry bag and keep at room temperature.

HAZELNUT CREAM

INGREDIENTS

WATER

g 400

LIQUID CREAM 35% FAT

g 200

TOP CREAM

g 200

PASTA NOCCIOLA STABILIZZATA

g 60

PREPARATION

Whip the first three ingredients in a planetary mixer with the whisk attachment for 3 minutes.

Add the flavouring paste and whip for another minute.

Transfer into a pastry bag fitted with a star piping tube.

DECORATION

INGREDIENTS

GOCCE DI MERINGA

To Taste

FINAL COMPOSITION

Fill the tartlets with the raspberry filling and refrigerate for 20 minutes.

Decorate the top with the hazelnut cream and three meringue drops.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

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