



## KING CHOCOLATE

### MIGNON PASTRY

DIFFICULTY LEVEL



#### COCOA SHORT PASTRY

##### INGREDIENTS

UNSALTED BUTTER 82% FAT  
EGG YOLKS  
EGGS  
TOP FROLLA  
CACAO IN POLVERE

g 500  
g 60  
g 100  
g 1000  
g 130

##### PREPARATION

Whip all the ingredients in a planetary mixer with a paddle to obtain a soft shortcrust.  
Fill a small savarin mould with the shortcrust.  
Bake at 180°C for 12/15 minutes.

#### ECUADOR 70% CREMOUX

##### INGREDIENTS

MILK 3.5% FAT  
EGG YOLKS  
CASTER SUGAR  
MINUETTO FONDENTE ECUADOR 70%  
UNSALTED BUTTER 82% FAT  
LILLY NEUTRO

g 1000  
g 250  
g 200  
g 900  
g 150  
g 120

##### PREPARATION

Bring the milk to a boil.  
Mix in a bowl yolks and sugar, then add the milk.  
Stir the mixture while it cooks until it reaches 84°C.  
Pour the cream on the chocolate and emulsify with a hand blender.  
Add LILLY NEUTRO and soft butter and emulsify.  
Pour the mixture into a "savarin" mould and put in a blast chiller.

## DECORATION

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### INGREDIENTS

|                             |          |
|-----------------------------|----------|
| BLITZ                       | To Taste |
| MIRROR EXTRA DARK CHOCOLATE | To Taste |

### FINAL COMPOSITION

Put the cremoux into the short pastry.

Decorate with a colouring spray velvet effect (dark chocolate) and a drop of MIRROR EXTRA DARK inside the hole in the middle.

Lastly decorate using SPOTS ORIGINAL DOBLA.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF

### AMBASSADOR'S TIPS

It is possible to prepare the short pastry using margarine instead of butter (same quantity)