



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

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)