



VEGAN MIGNON PEAR AND CHOCOLATE

A DELICIOUS PLANT-BASED LAYERED DESSERT, MADE WITH SOFT COCOA BISCUIT, FILLED WITH PEAR FILLING AND LIGHT DARK CHOCOLATE CREAM. FINISHED WITH A SHINY EXTRA DARK GLAZE AND CUT INTO ELEGANT SQUARES.

DIFFICULTY LEVEL



VEGAN BISCUIT

INGREDIENTS

VEGAN BISCUIT	g 1000
WATER	g 580
CACAO IN POLVERE	g 60
FRUTTIDOR PERA	To Taste

PREPARATION

- Whip the VEGAN BISCUIT mix, cocoa powder, and water in a stand mixer with a whisk attachment at high speed for 3 minutes.
- Spread the batter onto a baking tray and bake at 190°C for about 12-13 minutes.
- Let cool, then place the biscuit inside a stainless steel frame and spread a thin layer of blended FRUTTIDOR PERA over the surface.

CHOCOLATE CREAM

INGREDIENTS

VEGAN CREAM	g 130
PLANT BASED MILK	g 370
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 120
LIQUID CREAM	g 580
MIRROR EXTRA DARK CHOCOLATE	To Taste

PREPARATION

- Prepare the light cream by whisking the VEGAN CREAM with the rice drink, then let rest for 10 minutes.
- Stir again, warm the cream to 30°C, and add the melted SINFONIA FONDENTE 68%.
- Lighten the mixture by folding in the plant-based cream whipped to a soft, creamy texture.
- Spread a layer of light cream over the FRUTTIDOR, place a second layer of biscuit, and repeat the layering.
- Stabilize in a blast freezer at negative temperature.

FINAL COMPOSITION

Glaze with MIRROR EXTRA DARK and cut into 3 x 3 cm squares.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF