



Animal mignon

4 different mignon with chocolate cups base and double filling, fruit and chocolate whipped ganache

DIFFICULTY LEVEL



Step 1

PREPARATION

Use the same mini cup called "A la carte" of Dobla (cod. 11223) as the base for all 4 mignon.

Fruit filling

INGREDIENTS

FRUTTIDOR ALBICOCCA
FRUTTIDOR MANGO
FRUTTIDOR LAMPONE
FRUTTIDOR PERA

PREPARATION

To Taste
To Taste
To Taste
To Taste

Fill at least half mini chocolate cup with the various fruit fillings (Fruttidor).

Whipped milk chocolate ganache for Mignon 1

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA CIOCCOLATO LATTE 38%

LIQUID CREAM 35% FAT

g 170

g 230

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped pistacho ganache for Mignon 2

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA CIOCCOLATO BIANCO

JOYPASTE PISTACCHIO PURA

LIQUID CREAM 35% FAT

g 200

g 200

g 100

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the pistacho paste while continuing to mix.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped white chocolate ganache and vanilla for Mignon 3

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

g 160

g 260

g 10

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the vanilla paste while continuing to mix.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

Whipped Nocciolato white ganache for Mignon 4

INGREDIENTS

LIQUID CREAM 35% FAT

SINFONIA NOCCIOLATO BIANCO

LIQUID CREAM 35% FAT

g 160

g 260

g 400

PREPARATION

-Boil the cream (1) and add it to the chocolate in drops by mixing with a whisk or mixing with immersion mixer.

-Add the cold cream 2 flush while continuing to mix.

-Refrigerate for at least 3 hours (ideal overnight).

-Whip at medium/low speed until soft and creamy.

FINAL COMPOSITION

-Dress the various whipped ganache on the chocolate cups already filled with Fruttidor.

-Stick the chocolate decorations on the whipped ganache as shown in the photo.

-Each Mignon will have its specific Dobra decoration:

Mignon 1: monkey cod. 77788

Mignon 2: frog cod. 77788

Mignon 3: piglet cod. 77788

Mignon 4: rabbit cod. 77117

-These small mignon made with this recipe should be kept in the refrigerator.

