



CUSTARD AND BLUEBERRY MIGNON

Mignon shortcrust pastry double filled with custard and blueberry compote.

DIFFICULTY LEVEL   

CHOCOLATE FILLABLE

PREPARATION

Use a PETIT FOUR CUP ROUND DARK DOBLA.

CUSTARD FILLING

INGREDIENTS

CHOCOCREAM PASTICCERA

To Taste

BLUEBERRY FILLING

INGREDIENTS

FRUTTIDOR MIRTILLO

To Taste

FINAL COMPOSITION

Half fill the DOBLA fillable with CHOCOCREAM PASTICCERA.

Fill to the rim with FRUTTIDOR MIRTILLO.

Close with a disk of shortcrust.

Decorate the surface with a tuft of CHOCOCREAM PASTICCERA and decorate with SPOTS ORIGINAL WHITE and GOLDEN CRUMBLE DOBLA.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER