



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)