



# MIGNON SICILY CUBE

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## BISQUIT

IRCA GENOISE

eggs

LEVOSUCROL

1000g

1000g

100g

Mix all the ingredients together with an immersion blender.

Spread out approximately 500g of dough on a 32.5cm x 32.5cm silicone mat (Silkomart).

Bake at 200°C (392°F) for 4 minutes with 50% steam. Remove from the oven and blast chill.

## CRUNCHY LAYER

PRALIN DELICRISP PISTACHE

seed oil

100g

5g

mix the Delicrisp pralin with the oil and spread it on the biscuit.

## PISTACHIO NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO PISTACCHIO

Fresh cream

LILLY NEUTRO

200g

10g

350g

250g

45g

Heat the milk and glucose to about 60°C, add the LILLY NEUTRO, and blend with an immersion blender.

Add the chocolate and continue blending.

Drip in the cold cream while continuing to blend. Pour 675g of namelaka over the biscuit, inside a 30cm x 30cm, 3cm-high steel frame, and blast chill.

Before completely freezing, add another layer of biscuit.

**irca**  
GROUP

Extraordinary  
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## ORANGE JELLY

FRUTTIDOR ARANCIA

LILLY NEUTRO

water

500g

80g

80g

heat the fruit juicer, add the other ingredients, blend and place 450g immediately after the second layer of biscuit, blast chill again

## RICOTTA NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO 33%

LILLY NEUTRO

Fresh cream

JOYPASTE RICOTTA

200g

10g

340g

45g

250g

25g

Heat the milk and glucose to about 60°C, add the LILLY NEUTRO and mix with an immersion blender. Add the chocolate (and, if desired, the flavoring paste) and continue mixing. Add the cold cream in a thin stream while continuing to mix. Finally, add the ricotta joypaste and mix again.

## PISTACHIO GLAZE

BLITZ

SINFONIA CIOCCOLATO PISTACCHIO

water

300g

300g

150g

Heat the blitz with the water, pour it over the chocolate, and mix. Refrigerate for at least 4 hours. Heat to 55 degrees and spray onto the frozen picture with a gun with a 3.0mm nozzle.

## FINAL COMPOSITION

cut the 3cm x 3cm mignons, at -10 degrees with an electric lyre



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