



## 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

