



## EXOTIC

### TROPICAL MIGNON DELICACIES

DIFFICULTY LEVEL



#### COCONUT WHIPPED SHORTCRUST PASTRY

##### INGREDIENTS

UNSALTED BUTTER 82% FAT - SOFTENED

EGG YOLK

TOP FROLLA

GRATED COCONUT

g 500

g 80

g 1000

g 160

##### PREPARATION

Whip all the ingredients in a planetary mixer with the paddle attachment, until you get a uniform whipped batter.

Fill a silicone mould for mignon savarin with the whipped batter and level the edges to remove any excess.

Bake at 180°C for about 12/15 minutes.

#### CREME ANGLAISE FOR CREMEUX

##### INGREDIENTS

MILK 3.5% FAT

LIQUID CREAM 35% FAT

EGG YOLK

SUGAR

g 100

g 100

g 40

g 10

##### PREPARATION

Bring milk and cream to boil in the microwave or in a pot on the stove, meanwhile, beat the egg yolks with the sugar in a separate bowl.

When boiling, combine the two mixture.

Continue to cook, stirring from time to time, until the creme reaches the 82°C.

## MANGO CREMEUX

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### INGREDIENTS

CREME ANGLAISE - HOT	g 250
LILLY NEUTRO	g 25
FRUTTIDOR MANGO	g 300
RENO CONCERTO CIOCCOLATO BIANCO 31,4% - MELTED AT 45°C	g 150

### PREPARATION

Pour all the ingredients into a high and tight container and emulsify with an immersion blender.

Fill the silicone moulds for mignon savarin and freeze.

## COATING AND DECORATION

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### INGREDIENTS

COCOA BUTTER VELVET SPRAY - YELLOW	To Taste
MIRROR TROPICAL	To Taste

### FINAL COMPOSITION

Spray the frozen cremeux savarins with the yellow cocoa butter velvet-effect spray.

Place the creme savarins onto the shortcrust savarins and fill the hollow with MIRROR.

**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF