

SAINT HONORE' 3 PESTI

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👤 Advanced level

reinterpretation of the classic cake, also lightened by the fresh flavor of lemon and almond



RECIPE CREATED BY:

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Pastry Chef

LEMON PAIN DE GENES

MOGADOR PREMIUM
sugar
eggs
type 00 white flour
[VIGOR BAKING](#)
seed oil
full-fat milk (3,5% fat)
[JOYPASTE VANIGLIA](#)
[MADAGASCAR/BOURBON](#)
PROFUMI D'ITALIA LEMON
[PRALIN DELICRISP BLANC](#)

200g
90g
230g
60g
5g
60g
50g

5g
100g
qb

Mix the mogador premium with the sugar and eggs in a mixer.
Sift the powders Add all the other ingredients and continue mixing Bake in a 30cmx40cm pan, at 180 degrees for approximately 15 minutes.
cool and cup 1 disc with a diameter of 16 cm spread a crunchy layer of Pralin Delicrisp Blanc

PESTO DI NOCCIOLA NAMELAKA

full-fat milk (3,5% fat)
[GLUCOSIO](#)
SINFONIA CIOCCOLATO BIANCO
liquid cream
[LILLY NEUTRO](#)
[JOYPASTE PESTO DI NOCCIOLA ITALIA](#)

200g
10g
280g
250g
55g
80g

bring milk, glucose and neutral lilly to a light boil.
mix with the white chocolate and joypaste until completely emulsified
add the cream while continuing to mix
pour approximately 150g into the diameter 14 silicone inserts and blast chill

PESTO DI PISTACCHIO NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream

LILLY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

200g

10g

280g

250g

55g

80g

bring milk, glucose and neutral lilly to a light boil.

mix with the white chocolate and joypaste until completely emulsified

add the cream while continuing to mix

pour approximately 150g into the 14 diameter silicone inserts on top of the previous layer and blast chill

PESTO DI MANDORLA MOUSSE

liquid cream

water

LILLY NEUTRO

JOYPASTE PESTO DI MANDORLA

500g

100g

100g

150g

semi- whip the cream with water and neutral lilly,

delicately incorporate the joypaste, pour into the 18cm diameter mold lined with the Osier decorative strip by Silikomart, insert the insert, close with more mousse and the layer of almond biscuit.

LEMON AND MASCARPONE NAMELAKA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

lemon juice

GLUCOSIO

liquid cream

Mascarpone cheese

36g

270g

186g

20g

150g

150g

heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone.

pour into the Silikomart saint honore 280 topper mould

CHOCOLATE SPRAY

SINFONIA CIOCCOLATO LATTE 38%

BURRO DI CACAO

100g

100g

mix the cocoa butter with the milk chocolate to spray the body of the cake at 30 degrees, and the cocoa butter with the white chocolate to spray the cake topper at 30 degrees



Extraordinary
made simple.

BIGNÈ

DELI CHOUX

water

1kg

1500g

mix in a planetary mixer for approximately 15 minutes
let it rest in the refrigerator for a few hours
dress the cream puffs on a baking tray and cook at 180 degrees for approximately 15 minutes, with initial steam and the valve open at the end of cooking.
fill with the namelakes whipped after crystallization, and decorate with a dome of tempered chocolate.
for a perfect shape we recommend cooking the cream puffs with craquelin.

FINAL COMPOSITION

spray the cake with milk chocolate and white chocolate spray mass, arrange the filled and decorated cream puffs around it, place the Dobra decoration in the center

if you want to make mignon cubes:

VARIANT WITH ONLY 1 BISQUIT: place the bisque covered with white delicrisp pralin + 5% seed oil in a 30cmx30cm frame, pour 700g of namelaka with almond pesto, 700g namelaka with hazelnut pesto (make the namelaka recipe like the others), 700g of namelaka with pistachio pesto, spray with 300g of Blitz + 270g pistachio sinfonia chocolate + 100g water, all mixed hot and first left to rest for a few hours, then sprayed at 50 degrees, cool after each layering, blast chill and cut at -11 degrees.



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