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	200g
sugar	90g
eggs	230g
type 00 white flour	60g
VIGOR BAKING	5g
seed oil	60g
full-fat milk (3,5% fat)	50g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	5g
PROFUMI D'ITALIA LEMON	100g
PRALIN DELICRISP BLANC	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)	200g
GLUCOSIO	10g
SINFONIA CIOCCOLATO BIANCO	280g
liquid cream	250g
LILLY NEUTRO	55g
JOYPASTE PESTO DI NOCCIOLA ITALIA	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)	200g
GLUCOSIO	10g
SINFONIA CIOCCOLATO BIANCO	280g
liquid cream	250g
LILLY NEUTRO	55g
JOYPASTE PESTO DI PISTACCHIO	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

irca GROUP

Extraordinary made simple.

PESTO DI MANDORLA MOUSSE

liquid cream	500g	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.
water	100g	
LILLY NEUTRO	100g	
JOYPASTE PESTO DI MANDORLA	150g	

LEMON AND MASCARPONE NAMELAKA

LILLY NEUTRO	36g	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
SINFONIA CIOCCOLATO BIANCO	270g	
lemon juice	186g	
GLUCOSIO	20g	
liquid cream	150g	
Mascarpone cheese	150g	

CHOCOLATE SPRAY

SINFONIA CIOCCOLATO LATTE 38%	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
BURRO DI CACAO	100g	

BIGNÈ

DELI CHOUX	1kg	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.
water	1500g	

FINAL COMPOSITION

spray the cake with milk chocolate and white chocolate spray mass, arrange the filled and decorated cream puffs around it, place the Dobla 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.