

SAINT HONORE' RUSTICA AI 3 PESTI

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

LEMON PAIN DE GENES

PREPARATION INGREDIENTS MOGADOR PREMIUM 200g Mix the mogador premium with the sugar and eggs in a mixer. 90g Sift the powders Add all the other ingredients and continue mixing Bake in a sugar 230g 30cmx40cm pan, at 180 degrees for approximately 15 minutes. eggs 60a cool and cup 1 disc with a diameter of 16 cm type 00 white flour 5g spread a crunchy layer of Pralin Delicrisp Blanc **VIGOR BAKING** seed oil 60g full-fat milk (3,5% fat) 50g JOYPASTE VANIGLIA MADAGASCAR/BOURBON 5g PROFUMI D'ITALIA LEMON 100g PRALIN DELICRISP BLANC

PESTO DI NOCCIOLA NAMELAKA

INGREDIENTS		PREPARATION
full-fat milk (3,5% fat)	200g	bring milk, glucose and neutral lilly to a light boil.
GLUCOSIO	10g	mix with the white chocolate and joypaste until completely emulsified
SINFONIA CIOCCOLATO BIANCO	9	add the cream while continuing to mix
liquid cream	250g	pour approximately 150g into the diameter 14 silicone inserts and blast chill
LILLY NEUTRO	55g	
JOYPASTE PESTO DI NOCCIOLA ITALIA	80g	

PESTO DI PISTACCHIO NAMELAKA

INGREDIENTS PREPARATION

full-fat milk (3,5% fat)

200g bring milk, glucose and neutral lilly to a light boil.

GLUCOSIO 10g mix with the white chocolate and joypaste until completely emulsified

80a

SINFONIA CIOCCOLATO BIANCO 280g add the cream while continuing to mix

liquid cream 250g pour approximately 150g into the 14 diameter silicone inserts on top of the

_{55a} previous layer and blast chill

PESTO DI MANDORLA MOUSSE

JOYPASTE PESTO DI PISTACCHIO

LILLY NEUTRO

INGREDIENTS PREPARATION

liquid cream with water and neutral lilly, delicately incorporate the

water 100g joypaste, pour into the 18cm diameter mold lined with the Osier decorative

LILLY NEUTRO 100a strip by Silikomart, insert the insert, close with more mousse and the layer of

JOYPASTE PESTO DI MANDORLA 150g almond biscuit.

LEMON AND MASCARPONE NAMELAKA

INGREDIENTS PREPARATION

LILLY NEUTRO 369 heat the juice with glucose and neutral lilly, mix with the chocolate, then add

SINFONIA CIOCCOLATO BIANCO 270g cream and mascarpone.

lemon juice 186g pour into the Silikomart saint honore 280 topper mould

GLUCOSIO 20g

liquid cream 150g

Mascarpone cheese 150g

CHOCOLATE SPRAY

INGREDIENTS PREPARATION

SINFONIA CIOCCOLATO LATTE 38% 100g mix the cocoa butter with the milk chocolate to spray the body of the cake at

BURRO DI CACAO 100g 30 degrees, and the cocoa butter with the white chocolate to spray the cake

topper at 30 degrees

BIGN??

INGREDIENTS PREPARATION

DELI CHOUX 1kg mix in a planetary mixer for approximately 15 minutes

water 1500g 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 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.