

SAINT HONORE' RUSTICA AI 3 PESTI

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 Advanced level

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

LEMON PAIN DE GENES

INGREDIENTS

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**PREPARATION**

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
230g 30cmx40cm pan, at 180 degrees for approximately 15 minutes.
60g cool and cup 1 disc with a diameter of 16 cm
5g spread a crunchy layer of Pralin Delicrisp Blanc
60g
50g
5g
100g
qb

PESTO DI NOCCIOLA NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream

LILLY NEUTROJOYPASTE PESTO DI NOCCIOLA ITALIA**PREPARATION**

200g bring milk, glucose and neutral lilly to a light boil.
10g mix with the white chocolate and joypaste until completely emulsified
280g add the cream while continuing to mix
250g pour approximately 150g into the diameter 14 silicone inserts and blast chill
55g
80g

PESTO DI PISTACCHIO NAMELAKA

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream

LILLY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

PREPARATION

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

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

280g add the cream while continuing to mix

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

55g previous layer and blast chill

80g

PESTO DI MANDORLA MOUSSE

INGREDIENTS

liquid cream

water

LILLY NEUTRO

JOYPASTE PESTO DI MANDORLA

PREPARATION

500g semi-whip the cream with water and neutral lilly, delicately incorporate the

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

100g strip by Silikomart, insert the insert, close with more mousse and the layer of

150g almond biscuit.

LEMON AND MASCARPONE NAMELAKA

INGREDIENTS

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

lemon juice

GLUCOSIO

liquid cream

Mascarpone cheese

PREPARATION

36g heat the juice with glucose and neutral lilly, mix with the chocolate, then add

270g cream and mascarpone.

186g pour into the Silikomart saint honore 280 topper mould

20g

150g

150g

CHOCOLATE SPRAY

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

BURRO DI CACAO

PREPARATION

100g mix the cocoa butter with the milk chocolate to spray the body of the cake at

100g 30 degrees, and the cocoa butter with the white chocolate to spray the cake topper at 30 degrees

BIGN??

INGREDIENTS

DELI CHOUX

water

PREPARATION

1kg mix in a planetary mixer for approximately 15 minutes
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.