

HEART ST. HONORÈ

Heart St. Honorè

👩‍🍳 Intermediate level

Revisitation of the classic St. Honorè cake, with pistachio and raspberry filling

PUFF PASTRY

GRANSFOGLIA

cold water

1000g mix
450g for 5 minutes Gransfoggia and water up to
700g obtain a paste that is still not very smooth
Leave
rest in the refrigerator for 2-3 hours, well
covered, then start with the folds using the butter
dish
Proceed
with a 3 fold and a 4 fold and do
rest, well covered in the refrigerator, until the
dough is not relaxed
Repeat
one fold in 3 and one in 4 and let it rest
again, tightly covered in the refrigerator, until the
dough is not relaxed enough for the
final draft

RICH PISTACHIO CREAM

full-fat milk (3,5% fat)	1000g	
sugar	200g	start mixing sugar and Sovrana,
egg yolk	200g	add the egg yolks and mix well with a whisk
<u>SOVRANA</u>	80g	Bring the milk to a boil and pour onto the
unsalted butter 82% fat	150g	sugar mixture, Sovereign, yolks and mix
<u>JOYPASTE PISTACCHIO PURA</u>	200g	Bring back to the heat and cook, continuing to
water	100g	mix until the cream thickens
		Pour into a carafe and add the
		rehydrated pistachio paste then the cold butter a
		cubes and mix until you get a cream
		velvety and homogeneous Cool quickly

CRAQUELIN

flour	130g	inside of
<u>AVOLETTA</u>	80g	of a planetary mixer equipped with
caster sugar	140g	leaf, work the diced butter with the
unsalted butter 82% fat	150g	flour Insert the Avoletta and the sugar
red colour	qb	mixed Add color powder
		and mix to obtain a mass
		similar to shortbread Put between two
		sheets of silicone paper and spread a
		2 mm then put to cool in
		blast chiller for about 12 hours Print
		some diskettes with a cookie cutter e
		lay on each individual cream puff first
		of cooking

BIGNÈ DOUGH

water	425g	Mix
<u>DELI CHOUX</u>	250g	medium speed DELI CHOUX with
		hot water 50 5555°C) in a planetary mixer with
		leaf for 10 15 minutes and in any case until
		to obtain a smooth and free mix
		lumps it is recommended to add water
		gradually Let the dough rest
		in the fridge, if desired even until the day
		following, then with sac a poche equipped with
		smooth nozzle dress the cream puffs on mats
		micro-perforated Place the disk on top
		frozen of craquelin and bake at 180180°C in
		convection oven for about 15 minutes



Extraordinary
made simple.

CRUNCHY CARAMEL LAYER

PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb spread a thin layer of pralin delicrisp caramel fleur de sel, cool and cup in the shape of a heart

NAMELAKA RASPBERRY AND MASCARPONE

full-fat milk (3,5% fat)

GLUCOSIO

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

Mascarpone cheese

liquid cream

PASTA AROMATIZZANTE LAMPONE

500g

20g

100g

330g

300g

750g

100g

Warm up slightly fresh milk with the glucose, add the Lilly Neutral then the white chocolate and make a ganache Insert the mascarpone, the Raspberry Joypaste and lastly the cream at a temperature of 55°C approximately You must obtain a liquid mixture to let mature in the fridge for a whole night The following day, lightly whip in planetary mixer with whisk



Extraordinary
made simple.