



# PETIT GATEAUX: SAINT HONORE

👤 Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

## SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

1000g  
350g  
120g  
150g

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

## CHOCOLATE CUSTARD CREAM

milk 3.5% fat  
sugar  
egg yolk  
SOVRANA  
SINFONIA CIOCCOLATO FONDENTE  
56%

1000g  
180g  
200g  
40g  
  
400g

Mix together sugar, Sovrana and egg yolk.

Add everything to the milk and finish cooking.

Add the chocolate, mix well and blast-chill at 4°C.

## SPONGE ROLLÈ

### IRCA GENOISE

eggs  
honey

1000g  
1200g  
100g

Whip all the ingredients in a planetary mixer for 10-12 minutes with a medium-high speed.  
Evenly spread the whipped dough on sheets of parchment paper to a thickness of half a centimeter.  
Cook for about 8 minutes at 200-220 ° C with the valve closed.  
Refrigerate once cooked.

## WHITE CHOCOLATE NAMELAKA

milk 3.5% fat  
GLUCOSIO  
SINFONIA CIOCCOLATO BIANCO  
liquid cream 35% fat  
LILLY NEUTRO

500g  
20g  
680g  
400g  
80g

Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.  
Pour the liquid onto the chocolate and emulsify with an immersion blender,  
While emulsifying add liquid cream.  
When the cream is fully emulsified, refrigerate the namelaka overnight.

## CHOUX

### DELI CHOUX

water

500g  
720g

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 10-15 minutes.  
Let the the dough rest for about 5 minutes, then trasfer it into a pastry bag with a round noozle and pipe some choux with about 1 cm diameter onto baking trays lined with parchment paper.  
Bake at 180-190°C for 10-15 minutes.

## FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of chocolate custard and close the top with a disc of rollé.  
Whip the namelaka in a planetary mixer with paddle at medium speed for about 5 min.  
Decorate the cake with namelaka tufts.  
Fill the choux with the chocolate custard and decorate the surface of the cake.  
Decorate with BRONZE CRUMBLE DOBLA.



Extraordinary  
made simple.