



PETIT GATEAUX: SAINT HONORE

👨‍🍳 Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
sugar
eggs

PREPARATION

1000g Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.
350g
120g Let the pastry rest in the refrigerator for a couple of hours.
150g 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

INGREDIENTS

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

PREPARATION

1000g Mix together sugar, Sovrana and egg yolk.
180g Add everything to the milk and finish cooking.
200g Add the chocolate, mix well and blast-chill at 4°C.
40g
400g

SPONGE ROLLÉ

INGREDIENTS

IRCA GENOISE

eggs

honey

PREPARATION

1000g Whip all the ingredients in a planetary mixer for 10-12 minutes with a
1200g medium-high speed.
100g 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

INGREDIENTS

milk 3.5% fat

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

LILLY NEUTRO

PREPARATION

500g Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.
20g Pour the liquid onto the chocolate and emulsify with an immersion blender,
680g While emulsifying add liquid cream.
400g When the cream is fully emulsified, refrigerate the namelaka overnight.
80g

CHOUX

INGREDIENTS

DELI CHOUX

water

PREPARATION

500g Mix all the ingredients in a planetary mixer with the paddle attachment at
720g 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.