



# PETIT GATEAUX: SAINT HONORE

chef 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 Let the pastry rest in the refrigerator for a couple of hours.  
120g 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

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### 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

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### 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

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### 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 nozzle 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

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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.