

PETIT GATEAUX: SAINT HONORE

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

350g speed until a homogeneous mass is obtained.

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

150a Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in

diameter and bake at 165C of 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.

200q Add the chocolate, mix well and blast-chill at 4°C.

40g

400g

SPONGE ROLLÈ

INGREDIENTS

IRCA GENOISE	1000g
eggs	_{1200g} Preparation
honey	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.

WHITE CHOCOLATE NAMELAKA

INGREDIENTS	PREPARATION
milk 3.5% fat 500	Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.
GLUCOSIO 20	Pour the liquid onto the chocolate and emulsify with an immersion blender,
SINFONIA CIOCCOLATO BIANCO 680	g While emulsifying add liquid cream.
liquid cream 35% fat 400	When the cream is fully emulsified, refrigerate the namelaka overnight.
LILLY NEUTRO 80	g

Refrigerate once cooked.

Cook for about 8 minutes at 200-220 ° C with the valve closed.

CHOUX

INGREDIENTS	PREPARATION
DELI CHOUX 500g	Mix all the ingredients in a planetary mixer with the paddle attachment at
water 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.