



PETIT GATEAUX: SAINT HONORE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



SHORTCRUST

INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

SUGAR

EGGS

g 1000

g 350

g 120

g 150

PREPARATION

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

INGREDIENTS

MILK 3.5% FAT - BOILING

SUGAR

EGG YOLK

SOVRANA

SINFONIA CIOCCOLATO EXTRA FONDENTE 56%

g 1000

g 180

g 200

g 40

g 400

PREPARATION

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 ROLLÉ

INGREDIENTS

| | |
|----------------------------|--------|
| IRCA GENOISE | g 1000 |
| EGGS - AT ROOM TEMPERATURE | g 1200 |
| HONEY | g 100 |

PREPARATION

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

INGREDIENTS

| | |
|--------------------------------|-------|
| MILK 3.5% FAT | g 500 |
| GLUCOSIO | g 20 |
| SINFONIA CIOCCOLATO BIANCO 33% | g 680 |
| LIQUID CREAM 35% FAT | g 400 |
| LILLY NEUTRO | g 80 |

PREPARATION

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

INGREDIENTS

| | |
|-----------------|-------|
| DELI CHOUX | g 500 |
| WATER - 50-55°C | g 720 |

PREPARATION

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.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF