

# **SAINT HONORE' 3 PESTI**

# REINTERPRETATION OF THE CLASSIC CAKE, ALSO LIGHTENED BY THE FRESH FLAVOR OF LEMON AND ALMOND

DIFFICULTY LEVEL B B







# **LEMON PAIN DE GENES**

| INGREDIENTS                          |          | PREPARATION  |
|--------------------------------------|----------|--|
| MOGADOR PREMIUM                      | g 200    | Mix the mogador premium with the sugar and eggs in a mixer.  |
| SUGAR                                | g 90     | Sift the powders Add all the other ingredients and continue mixing Bake in a 30cmx40cm pan, at 180 |
| EGGS                                 | g 230    | degrees for approximately 15 minutes.  |
| TYPE 00 WHITE FLOUR                  | g 60     | cool and cup 1 disc with a diameter of 16 cm   |
| VIGOR BAKING                         | g 5      | spread a crunchy layer of Pralin Delicrisp Blanc   |
| SEED OIL                             | g 60     |  |
| FULL-FAT MILK (3,5% FAT)             | g 50     |  |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 5      |  |
| PROFUMI D'ITALIA LEMON               | g 100    |  |
| PRALIN DELICRISP BLANC               | To Taste |  |

# PESTO DI NOCCIOLA NAMELAKA

| INGREDIENTS                       |       | PREPARATION   |
|-----------------------------------|-------|---|
| FULL-FAT MILK (3,5% FAT)          | g 200 | bring milk, glucose and neutral lilly to a light boil.                        |
| GLUCOSIO                          | g 10  | mix with the white chocolate and joypaste until completely emulsified         |
| SINFONIA CIOCCOLATO BIANCO 33%    | g 280 | add the cream while continuing to mix   |
| LIQUID CREAM                      | g 250 | pour approximately 150g into the diameter 14 silicone inserts and blast chill |
| LILLY NEUTRO                      | g 55  |   |
| JOYPASTE PESTO DI NOCCIOLA ITALIA | g 80  |   |
|                                   |       |   |



# PESTO DI PISTACCHIO NAMELAKA

| INGREDIENTS                    |       | PREPARATION  |
|--------------------------------|-------|--|
| FULL-FAT MILK (3,5% FAT)       | g 200 | bring milk, glucose and neutral lilly to a light boil.   |
| GLUCOSIO                       | g 10  | mix with the white chocolate and joypaste until completely emulsified                                |
| SINFONIA CIOCCOLATO BIANCO 33% | g 280 | add the cream while continuing to mix  |
| LIQUID CREAM                   | g 250 | pour approximately 150g into the 14 diameter silicone inserts on top of the previous layer and blast |
| LILLY NEUTRO                   | g 55  | chill  |
| JOYPASTE PESTO DI PISTACCHIO   | g 80  |  |

### PESTO DI MANDORLA MOUSSE

| INGREDIENTS                |       | PREPARATION   |
|----------------------------|-------|---|
| LIQUID CREAM               | g 500 | semi-whip the cream with water and neutral lilly, delicately incorporate the joypaste, pour into the  |
| WATER                      | g 100 | 18cm diameter mold lined with the Osier decorative strip by Silikomart, insert the insert, close with |
| LILLY NEUTRO               | g 100 | more mousse and the layer of almond biscuit.  |
| JOYPASTE PESTO DI MANDORLA | g 150 |   |

# LEMON AND MASCARPONE NAMELAKA

| INGREDIENTS                    |       | PREPARATION   |
|--------------------------------|-------|---|
| LILLY NEUTRO                   | g 36  | heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone. |
| SINFONIA CIOCCOLATO BIANCO 33% | g 270 | pour into the Silikomart saint honore 280 topper mould  |
| LEMON JUICE                    | g 186 |   |
| GLUCOSIO                       | g 20  |   |
| LIQUID CREAM                   | g 150 |   |
| MASCARPONE CHEESE              | g 150 |   |
|                                |       |   |



# **CHOCOLATE SPRAY**

# INGREDIENTS SINFONIA CIOCCOLATO AL LATTE 38% BURRO DI CACAO PREPARTION g 100 mix the cocoa butter with the milk chocolate to spray the body of the cake at 30 degrees, and the cocoa butter with the white chocolate to spray the cake topper at 30 degrees.

### RIGNÈ

| INGREDIENTS |        | PREPARATION  |
|-------------|--------|--|
| DELI CHOUX  | Kg 1   | mix in a planetary mixer for approximately 15 minutes  |
| WATER       | g 1500 | let it rest in the refrigerator for a few hours  |
|             |        | dress the cream puffs on a baking tray and cook at 180 degrees for approximately 15 minutes, with      |
|             |        | initial steam and the valve open at the end of cooking.  |
|             |        | fill with the namelakes whipped after crystallization, and decorate with a dome of tempered chocolate. |
|             |        | for a perfect shape we recommend cooking the cream puffs with craquelin.                               |





### FINAL COMPOSITION

spray the cake with milk chocolate and white chocolate spray mass, arrange the filled and decorated cream puffs around it, place the Dobla decoration in the center

if you want to make mignon cubes:

VARIANT WITH ONLY 1 BISQUIT: place the bisque covered with white delicrisp pralin + 5% seed oil in a 30cmx30cm frame, pour 700g of namelaka with almond pesto, 700g namelaka with hazelnut pesto (make the namelaka recipe like the others), 700g of namelaka with pistachio pesto, spray with 300g of Blitz + 270g pistachio sinfonia chocolate + 100g water, all mixed hot and first left to rest for a few hours, then sprayed at 50 degrees, cool after each layering, blast chill and cut at -11 degrees.



RECIPE CREATED FOR YOU BY **DAVIDE LISTA** 

PASTRY CHEF

