



## 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