



HEART ST. HONORÈ

REVISITATION OF THE CLASSIC ST. HONORÈ CAKE, WITH PISTACHIO AND RASPBERRY FILLING

DIFFICULTY LEVEL   

PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

COLD WATER

g 1000

g 450

g 700

PREPARATION

mix
for 5 minutes Gransfoglìa and water up to
obtain a paste that is still not very smooth
Leave
rest in the refrigerator for 2 3 hours, well
covered, then start with the folds using the butter
dish
Proceed
with a 3 fold and a 4 fold and do
rest, well covered in the refrigerator, until the
dough is not relaxed
Repeat
one fold in 3 and one in 4 and let it rest
again, tightly covered in the refrigerator, until the
dough is not relaxed enough for the
final draft

RICH PISTACHIO CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
SUGAR	g 200
EGG YOLK	g 200
SOVRANA	g 80
UNSALTED BUTTER 82% FAT	g 150
JOYPASTE PISTACCHIO PURA	g 200
WATER	g 100

PREPARATION

start mixing sugar and Sovrana,
add the egg yolks and mix well with a whisk
Bring the milk to a boil and pour onto the
sugar mixture, Sovereign, yolks and mix
Bring back to the heat and cook, continuing to
mix until the cream thickens
Pour into a carafe and add the
rehydrated pistachio paste then the cold butter a
cubes and mix until you get a cream
velvety and homogeneous Cool quickly

CRAQUELIN

INGREDIENTS

FLOUR	g 130
AVOLETTA	g 80
CASTER SUGAR	g 140
UNSALTED BUTTER 82% FAT	g 150
RED COLOUR	To Taste

PREPARATION

inside of
of a planetary mixer equipped with
leaf, work the diced butter with the
flour Insert the Avoletta and the sugar
mixed Add color powder
and mix to obtain a mass
similar to shortbread Put between two
sheets of silicone paper and spread a
2 mm then put to cool in
blast chiller for about 1 2 hours Print
some diskettes with a cookie cutter e
lay on each individual cream puff first
of cooking

BIGNÈ DOUGH

INGREDIENTS

WATER	g 425
DELI CHOUX	g 250

PREPARATION

Mix
medium speed DELI CHOUX with
hot water 50 5555°C) in a planetary mixer with
leaf for 10 15 minutes and in any case until
to obtain a smooth and free mix
lumps it is recommended to add water
gradually Let the dough rest
in the fridge, if desired even until the day

following, then with sac a poche equipped with smooth nozzle dress the cream puffs on mats micro-perforated Place the disk on top frozen of craquelin and bake at 180/180°C in convection oven for about 15 minutes

CRUNCHY CARAMEL LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

PREPARATION

spread a thin layer of pralin delicrisp caramel fleur de sel, cool and cup in the shape of a heart

NAMELAKA RASPBERRY AND MASCARPONE

INGREDIENTS

FULL-FAT MILK (3,5% FAT)

g 500

GLUCOSIO

g 20

LILLY NEUTRO

g 100

SINFONIA CIOCCOLATO BIANCO 33%

g 330

MASCARPONE CHEESE

g 300

LIQUID CREAM

g 750

PASTA AROMATIZZANTE LAMPONE

g 100

PREPARATION

Warm up

slightly fresh milk with the

glucose, add the Lilly Neutral then the

white chocolate and make a ganache

Insert the mascarpone, the Raspberry Joypaste

and lastly the cream at a temperature of 55°C

approximately You must obtain a liquid mixture

to let mature in the fridge for a whole night

The following day, lightly whip in

planetary mixer with whisk

RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER

