



SAINT HONORE' 3 PESTI

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

DIFFICULTY LEVEL



LEMON PAIN DE GENES

INGREDIENTS

MOGADOR PREMIUM	g 200
SUGAR	g 90
EGGS	g 230
TYPE 00 WHITE FLOUR	g 60
VIGOR BAKING	g 5
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

PREPARATION

Mix the mogador premium with the sugar and eggs in a mixer.
Sift the powders Add all the other ingredients and continue mixing Bake in a 30cmx40cm pan, at 180 degrees for approximately 15 minutes.
cool and cup 1 disc with a diameter of 16 cm
spread a crunchy layer of Pralin Delicrisp Blanc

PESTO DI NOCCIOLA NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
GLUCOSIO	g 10
SINFONIA CIOCCOLATO BIANCO	g 280
LIQUID CREAM	g 250
LILLY NEUTRO	g 55
JOYPASTE PESTO DI NOCCIOLA ITALIA	g 80

PREPARATION

bring milk, glucose and neutral lilly to a light boil.
mix with the white chocolate and joypaste until completely emulsified
add the cream while continuing to mix
pour approximately 150g into the diameter 14 silicone inserts and blast chill

PESTO DI PISTACCHIO NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)
GLUCOSIO
SINFONIA CIOCCOLATO BIANCO
LIQUID CREAM
LILLY NEUTRO
JOYPASTE PESTO DI PISTACCHIO

g 200
g 10
g 280
g 250
g 55
g 80

PREPARATION

bring milk, glucose and neutral lilly to a light boil.
mix with the white chocolate and joypaste until completely emulsified
add the cream while continuing to mix
pour approximately 150g into the 14 diameter silicone inserts on top of the previous layer and blast
chill

PESTO DI MANDORLA MOUSSE

INGREDIENTS

LIQUID CREAM
WATER
LILLY NEUTRO
JOYPASTE PESTO DI MANDORLA

g 500
g 100
g 100
g 150

PREPARATION

semi-whip the cream with water and neutral lilly, delicately incorporate the joypaste, pour into the 18cm diameter mold lined with the Osier decorative strip by Silikomart, insert the insert, close with more mousse and the layer of almond biscuit.

LEMON AND MASCARPONE NAMELAKA

INGREDIENTS

LILLY NEUTRO
SINFONIA CIOCCOLATO BIANCO
LEMON JUICE
GLUCOSIO
LIQUID CREAM
MASCARPONE CHEESE

g 36
g 270
g 186
g 20
g 150
g 150

PREPARATION

heat the juice with glucose and neutral lilly, mix with the chocolate, then add cream and mascarpone.
pour into the Silikomart saint honore 280 topper mould

CHOCOLATE SPRAY

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

g 100

BURRO DI CACAO

g 100

PREPARATION

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

BIGNÈ

INGREDIENTS

DELI CHOUX

Kg 1

WATER

g 1500

PREPARATION

mix in a planetary mixer for approximately 15 minutes

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