



ITALIAN CRISP SAINT HONORÉ

CLASSIC CAKE OF THE ITALIAN TRADITION WITH CRUNCHY INSERT

DIFFICULTY LEVEL   

SPONGE CAKE

INGREDIENTS

IRCA GENOISE	g 1000
EGGS	g 700
WATER	g 100

PREPARATION

Whisk all the ingredients in a planetary mixer for 10-12 minutes.
pour into buttered cake molds with diameter 16cm and bake at 170 ° C for about 20 minutes.

VANILLA SYRUP

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
	g 20

PREPARATION

Bring the water and sugar to a boil, once cooled add the Joypaste Vanilla Bourbon Madagascar.

CRUNCHY INSERT

INGREDIENTS

PRALIN DELICRISP CLASSIC	To Taste
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PREPARATION

Melt the PRALIN DELICRISP in the microwave and spread it between two sheets of baking paper forming a layer of about 2 mm.
Chill in the refrigerator for at least 1 hour.
Cut 16 cm diameter discs and keep them in the freezer.

RICH CUSTARD CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1500
CASTER SUGAR	g 450
EGG YOLKS	g 125
SOVRANA	g 120
UNSALTED BUTTER 82% FAT	g 180

PREPARATION

Mix the egg yolk and SOVRANA with a whisk and 1/4 of the milk, boil the remaining milk with the sugar; add the mixture and continue boiling for two minutes.

ITALIAN CHANTILLY CREAM

INGREDIENTS

CREMA PASTICCERA	g 400
LIQUID CREAM 35% FAT	g 400

PREPARATION

Combine, with the help of a spatula, the custard cream to the whipped cream.

CHANTILLY CREAM WITH COCOA

INGREDIENTS

	g 400
MORELLINA BITTER	g 60
LIQUID CREAM 35% FAT	g 400

PREPARATION

Emulsify the cream and MORELLINA with a whisk then, with the help of a spatula, add the whipped cream.

INGREDIENTS

DELI CHOUX	g 250	Heat the water to 50-55 ° C and put in a planetary mixer together with the DELICHOUX
WATER	g 400	and mix with the paddle for 15 minutes at medium speed.
	To Taste	Let the dough rest for 10 minutes and then dress with a smooth no.8 nozzle on forosil
ISOMALT	To Taste	sheets.
		Bake the choux in the oven at 190 ° C with the valve closed for 10 minutes, then switch
		to 175 ° C for 15 minutes with the valve open.
		Fill them with the custard cream and dip the choux in melted ISOMALT.

FINAL COMPOSITION

Cut out two discs of sponge cake 1 cm height.
Soak the first disk with the vanilla syrup and spread a thin layer of PRALIN DELICRISP on the surface.
Form, with a sac a poche, a rim of whipped cream and fill the middle of the cake with custard cream.
Cover with another layer of soaked sponge cake and spread a thin layer of Pralin Delicrisp again.
Cover the cake entirely with a thin layer of Italian chantilly and, on the edge, add some sponge cake powder.
On the surface, with the sac a poche and the suitable nozzle, alternate Italian chantilly and cocoa chantilly.
The upper crown of the dessert will be composed of an alternation of caramelized choux and tufts of whipped cream.
Decorate with DOBLA flowers and leaves.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

