



Saint Honore

Composition

- La Rose Noire Les Milles-Feuilles Tartes
- Choux Pastry
- Dry Caramel
- Vanilla Chiboust
- Chantilly Cream

Pate a Choux

Ingredients

Water	90 gr
Milk	90 gr
Butter	90 gr
Sugar	4 gr
Salt	2 gr
Cake flour	90 gr
Whole egg	115 gr

Method

Bring the water, milk, butter, salt and sugar to boil. Remove the fire and fold the sifted flour. Mix with a spatula and put back on a low fire while mixing to dry out the paste. Place the paste in a mixing bowl and add the eggs gradually to smoothen the pate a choux. Pipe ball of 4cm and bake at 170°C for 30-35mins.



Vanilla Chiboust Cream

Ingredients

Milk	95 gr
Cream	190 gr
Vanilla	2 pcs
Egg yolk	150 gr
Sugar	40 gr
Custard powder	20 gr
Gelatin	4 gr
Butter	8 gr
Egg white	75 gr
Sugar 2	60 gr
Glucose	15 gr
Water	15 gr

Method

Heat the milk with the vanilla. Whisk the egg yolk with the sugar and add the starch. Pour the milk in the egg mixture and put it back on the pan. Bring to a boil and fold in the butter. Add the soaked gelatin.

Italian Meringue

Cook the sugar 2, glucose and water to 120°C. Fold on the whipping egg white and keep whipping.

Fold the Italian Meringue with the vanilla cream while both are still hot.

Dry Caramel

Ingredients

Isomalt	100 gr
Nougat Sec	10 gr

Method

Cook the isomalt sugar to 170°C (light brown color). Add the nougat sec and glaze the choux.

Vanilla Chantilly

Ingredients

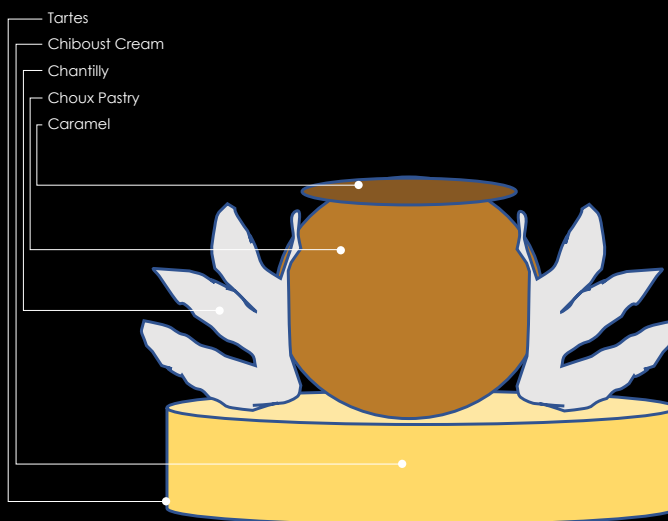
Cream	250 gr
Icing sugar	25 gr
Vanilla	1 pc

Method

Whip the cream with the vanilla and icing sugar to firm texture.

Finishing

Pipe the chiboust cream on the tart shell to level. Fill the choux pastry as well. Glaze the choux with the dry caramel. Pipe the Chantilly cream with a st. honore nozzle all around the choux.



**Les Milles-Feuilles Tartes
Small Round**

6-7 g / 0.21-0.25 oz./pc.
20 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 48 mm, 1.89 in



**Les Milles-Feuilles Tartes
Large Round**

16-18 g / 0.56-0.63 oz./pc.
9 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 81 mm, 3.19 in