

# St.Honoré Patisserie

with coffee vanilla cream



<b>RECIPE QUANTITY</b>	10	pieces	<b>RECIPE NUMBER</b>	PG20353
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## Puff Pastry for slices

550 g water	19.4oz
1075 g pastry flour type 400	37.92oz
25 g salt	0.88oz
10 g white wine vinegar	0.35oz
1000 g butter butter for turns	35.27oz

Combine all the ingredients except the butter for the turns and knead to obtain an elastic dough. Weigh at 1600 g / 56.4 oz. Leave to rest in the fridge for at least

4 hours in the fridge.

Turn with butter; 5 single turns, rest in the fridge for at least 1.5 hours between each tour.

## Pâte à Choux

160 g milk 3.5%	5.64oz
160 g water	5.64oz
160 g butter	5.64oz
4 g salt	0.14oz
6 g granulated sugar	0.21oz
160 g pastry flour type 400	5.64oz
280 g fresh eggs	9.88oz

Bring the milk, water, butter, salt and sugar to the boil and remove from the heat. Stir in the flour and cook thoroughly until paste no longer sticks to the side of the pan. Place the cooked choux paste into a mixing bowl and mix on the machine at low speed with the paddle. Add the room temperature eggs slowly and continue until the finished choux pastry is smooth and shiny.

## Vanilla cream coffee

1000 g Pastry Cream exquisite	35.27oz
50 g Gusto Ricco, Coffee paste	1.76oz

Whip the cream at a core temperature of 0 - 2°C / 32 - 35.6°F for approx. 5 - 10 minutes until fluffy and creamy. Warm the Gusto Ricco with a little vanilla cream and stir until smooth, then mix into the whipped vanilla cream.

## Pastry Cream exquisite

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
140 g past. liquid egg yolk	4.94oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz
60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1200 g heavy cream 35%	42.33oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla cream powder until creamy. Soak the gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and

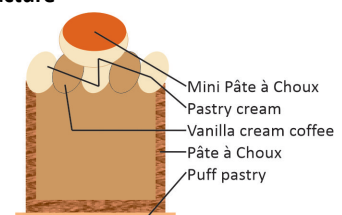
homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

## Tip

Can be stored shrink-wrapped in bags in the freezer for several days, defrosted and whipped at a core temperature of 0 - 2°C / 32 - 35.6°F as required.

For a mousseline, 200 g / 7.05 oz of whipped butter or whipped OSA filling can be added per 1000 g / 35.3 oz of whipped vanilla cream and 5 - 10% flavouring paste such as Pistacia Vera for flavouring. Egg yolk contains the enzyme amylase, which can interfere with the thickening process, resulting in bound or unbound cream. Very high heat in the cooking process deactivates the enzyme, so always cook the cream thoroughly to set it perfectly.

## Structure



# St.Honoré Pâtisserie

## with coffee vanilla cream

### St.Honoré Pâtisserie

180 g Puff Pastry for slices

50 g granulated sugar

350 g Pâte à Choux

80 g Pâte à Choux

625 g Vanilla cream coffee

150 g Pastry Cream exquisite

50 g granulated sugar

### Puff pastry

6.35oz

1.76oz

12.35oz

2.82oz

22.05oz

5.29oz

1.76oz

Roll out to 2 1/4 mm / 0.089 inch, sprinkle with English sugar, finish roll out to 2 mm / 0.079 inch, poke well with a serrated roller, lightly sugar again, pre-bake.

Baking temperature: 190°C / 374°F

finish baking until caramelised

Baking temperature: 220 - 230°C / 428 - 446°F

Cut out while still warm to 6.3 cm Ø / 2.48 inches diameter.

Caramelize the sugar, grind to a fine powder, dust the rondelles and caramelize with a Blow torch.

### Pâte à Choux

Lay out a 6 cm / 2.36 inches Ø and 4 cm / 1.57 inches high tart ring on a Silpain mat. Cover the inside of the tart ring with a cut Silpain mat. Fill in 35 g / 1.23 oz of mixture. Place the Silpain mat and heavy tray on top and bake.

Baking temperature: 160°C / 320°F, fan oven level 3 then

140°C / 284°F

Baking time: approx. 25 minutes then 20 minutes

### Mini Pâte à Choux

Pipe 8 g / 0.28 oz of mixture onto silpain mats using a 6-hole nozzle, place on perforated baking trays and bake.

In the deckoven:

Baking temperature: 185°C / 365°F

Baking time: 20 minutes, draught closed

Baking temperature: 165°C / 329°F

Baking time: approx. 20 minutes, open draught

Both times 4/4 top heat and 3/4 bottom heat

In fan oven:

Baking temperature: 145°C / 293°F 1/2

fan / convection, closed draught

Baking time: approx. 12 minutes

Baking temperature: 145°C / 293°F 1/2

fan / convection, vent open

Baking time: approx. 14 minutes

### Finishing

Caramelize the sugar and pour into 3 cm Ø / 1.18 inches silicone moulds, place the choux upside down, leave to cool and unmould. Fill the pâte à choux cylinder with 40 g / 1.41 oz vanilla cream coffee, place in the centre of the puff pastry. Using a 20 mm / 0.79 inch St. Honoré nozzle, pipe alternating strips of coffee vanilla cream and vanilla cream exquisite onto the cylinders. Fill the caramelised mini pâte à choux with exquisite vanilla cream and place in the centre.

### FELCHLIN PRODUCTS

FE70 Gusto Ricco, Coffee paste

UE05 Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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**Recipe number :** PG20353

**Description :** Pâte à Choux filled with vanilla coffee cream on a caramelised puff pastry. Decorated with vanilla cream and coffee cream

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	298
Selling days	1 day	Kilojoule (kJ)	1246
Selling price		Lipids	22.21 g
Selling unit	1 piece	saturated fatty acids	12.26 g
		Carbohydrates	19.57 g
		of which sugars	11.45 g
		Proteins	4.35 g
		Salt	0.32 g

## Declaration :

**Cream, whole milk, wheat flour, butter,** sugar, water, **eggs, egg yolk,** inulin, maize starch, sunflower oil, roasted coffee, edible gelatine, **soya flour,** edible salt, cacao butter, vanilla, white wine vinegar (white wine vinegar, **preservative potassium metabisulphite,** acetic acid), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, emulsifier (soy lecithin), thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 15.04.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation