



Recipe created by **Anthony CHENOZ**

LA MANUFACTURE DU GOÛT

BUCKWHEAT & VANILLA SAINT HONORE

Entremets for 10 units



Anthony CHENOZ
Pastry Chef
Lucas Carton
restaurant

Vanilla whipped cream

- 225 g **Kayambe® « Grands Accords® »
36 % ivory couverture chocolate**
- 6 g Gelatine
- 1 l Liquid cream (35% fat)
- 2 g Vanilla pods

Boil the cream with the vanilla. Pour the mixture over the chocolate and gelatine, then mix. Allow to rest for 12 hours. Whip the cream, then mould.

Choux pastry

- 125 g Water
- 125 g Milk
- 5 g Salt
- 5 g Sugar
- 125 g Butter
- 165 g T65 flour
- 250 g Eggs

Boil the milk, salt, sugar and water together. Add the flour off the heat and cook for 5 minutes to dry out the dough. Add the eggs one by one, then mould and bake at 180 °C for 40 minutes with a tray on top. Pipe a few small choux buns for decoration.

Buckwheat puff pastry

- 465 g Dry butter
- 186 g White flour
- 435 g Buckwheat flour
- 8 g Salt
- 175 g Water
- 70 g Melted butter
- 2 g Vinegar

Mix the butter and the flour together. Make the dough. Do 5 turns with 30 minutes rest between each one. Bake between 2 trays at 200 °C, then cut with a pastry cutter.

Buckwheat pastry cream

- 500 g Milk
- 80 g Egg yolk
- 100 g Sugar
- 80 g Buckwheat flour

Boil the milk. Pour the flour over the egg yolk and sugar mixture, then cook for 5 minutes. Remove and cool.

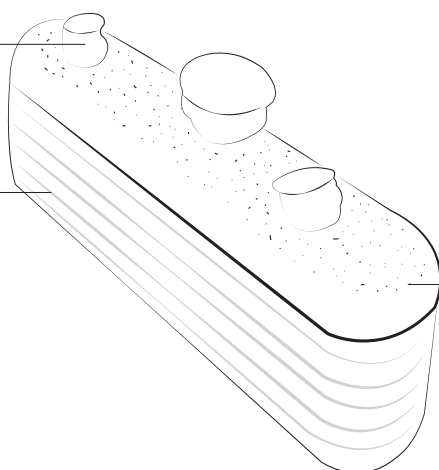
Assembly and finishing

Fill the choux buns with the buckwheat pastry cream. Place the puff pastry on the choux and pipe the chantilly over it. Add some mini choux buns for decoration.

**Kayambe® « Grands Accords® »
36 % ivory couverture
chocolate ref. 20607**

Mini choux buns for decoration

Buckwheat puff pastry



Buckwheat pastry cream

MANUFACTURE CLUIZEL

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