

GÂTEAU ST HONORÉ

Stefan Rose, *Grantley Hall Executive Pastry Chef*

HARVEY & BROCKLESS

the fine food cº

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.



CARAMELISED PUFF PASTRY

With vanilla crème Pâtissière and whipped chantilly cream

GÂTEAU ST HONORÉ

Chef Stefan Rose

Ingredients for butter mixture

DB113 Lescure Patisserie Butter 1kg, out of fridge for 10 minutes	375g
T55 flour	150g

Method

1. Mix the butter and T55 flour together until homogeneous, with a few flecks of butter remaining.
2. Roll between acetate into a square approximately 35cm × 35cm.
3. Rest in the fridge.
4. Bring out a few minutes before using so that it becomes flexible enough to work with.

Ingredients for pastry dough

DB113 Lescure Patisserie Butter 1kg	112g
VM002 White Grape Vinegar	5g
Strong white flour	350g
Fine salt	15g
Water add gradually; you may not need it all	150ml

Method

1. With the powerful Kitchen Aid fitted with the paddle attachment, combine the flour and butter by rubbing them together until the mixture looks like coarse breadcrumbs.
2. Incorporate the salt and vinegar into the mixture.
3. On a low speed, slowly add the water. Begin by pouring in 90% of the water, adding the rest only if necessary. The dough should remain non-sticky.
4. Increase the mixer speed to medium/high and continue mixing for about 5 to 10 minutes, until the dough passes the windowpane test, it should stretch thin enough to allow light to pass through.
5. Shape the dough into a rectangle or square roughly 20 by 15 cm in size.
6. Let it rest and either refrigerate for 20 to 30 minutes, or use a blast chiller for 15 to 20 minutes.

Method for lamination

1. Roll the dough so that it fits neatly inside the prepared butter sheet.
2. Enrobe the dough completely with the butter mixture, folding it around the dough like an envelope. Make sure there are no gaps.
3. Refrigerate until the plastic/acetate can be removed cleanly, approximately 5–15 minutes.
4. Work in a cool environment, ideally below 21°C.
5. Lightly flour the work surface and rolling pin.
6. Roll by hand into a long rectangle approximately 60cm long.
7. Perform the first double turn.
8. Wrap in plastic and rest: Fridge: 20–30 minutes, or Blast chiller: 15 minutes.
9. Roll again to approximately 60cm and perform the second double turn.
10. Repeat the resting process and roll again and perform the third and final double turn. Then let it rest for 1 to 2 hours but ideally overnight.

Rolling and resting of the pastry

1. Roll the finished pastry to 3 to 4mm thick and then transfer to a tray and cover with cling film, let it rest for 1 hour before cutting.

2. Trim the edges and cut to the desired size using a sharp extendable knife.
- Baking

Layer as follows: Flat heavy tray - Silpat - Puff pastry - Small metal rings - Parchment - Perforated baking tray - a weight (frying pan)

Cooking time

1. 190°C | Fan 4/5 | 100% humidity | 10 minutes
2. Reduce to 160°C | 20 minutes
3. Remove the upper tray and parchment.
4. Continue baking uncovered until crisp and evenly coloured.





CHOUX BUN DECORATION
With a caramel disk and gold dust

Ingredients for choux buns

DB113 Lescure Patisserie Butter 1kg, out of fridge for 10 minutes	200g
Water	380g
Milk	120g
Salt	4g
Sugar	16g
Plain flour	300g
Whole eggs	500g

Method for choux buns

1. Sift the flour.
2. Blend the eggs very briefly, approximately 10–15 seconds, then pass through a chinois.
3. Bring the water, milk, sugar, salt and butter to the boil. As soon as it starts to boil, remove from the heat.
4. Immediately incorporate the sifted flour using a strong beater. Return to a low heat and dry the mixture while stirring with a spatula.
5. Cook for approximately 1 to 2 minutes, until the dough stops sticking to the sides of the saucepan. Transfer to a mixing bowl and mix for 1 minute to release some steam. Leave for 5 minutes to cool slightly.
6. Using an electric mixer, gradually incorporate the eggs until the correct choux consistency is reached. Turn to full speed and mix for 1 minute. If required, add a splash of warm water to loosen.

Cooking time

1. 190°C | Fan 4/5 | 100% humidity | 10 minutes
2. Reduce to 160°C | 20 minutes
3. Remove the upper tray and parchment.
4. Continue baking uncovered until crisp and evenly coloured.

Ingredients for caramel powder & caramel discs

IN533 Glucose P N.43 1kg	100g
Isomalt	100g
Water	100g
Trehalose	100g

Method for caramel discs

1. Boil everything together until a medium-dark amber caramel is achieved. Once melted, pour onto a Silpat.
3. Leave to cool completely for approximately 30 minutes maximum.
4. Break into pieces and store in an airtight container.
5. Once cooled, this needs to be grinded into a powder before use.

To caramelize the choux

1. Add approximately 1 tsp/2g of the grinded caramel powder into clean silicone moulds.
2. Place in the oven at 180°C, Fan 3/5, for approximately 1 to 3 minutes, until completely melted.
3. Lightly press the choux buns into the melted caramel and leave to set for 10 minutes and set aside ready for decorating the plated dessert.

Ingredients for vanilla crème pâtissière

DC116 Arla Whipping Cream 35% 1ltr	100g
IN112 Norohy Madagascan Vanilla 125g	1
Vanilla Seeds	1g
Milk	450g

Method for vanilla crème pâtissière

1. Add all the ingredients into a saucepan and get it to a boil. Once boiling take it off of the heat and cover with cling film and let it infuse for 20 minutes.
2. After 20 minutes pass through a sieve back into a saucepan and return to the heat and bring it just below boiling.



Ingredients for crème pâtissière base

Caster sugar	90g
Milk powder	25g
Sosa gelcrem hot	25g
Cornflour	10g
Egg yolks	90g

Method for crème pâtissière base

1. Measure all the ingredients into a saucepan and whisk together.
2. Place on a medium heat and whisk the hot vanilla infused cream into the mixture.
3. Return to the heat and cook while boiling for 2 minutes, whisking continuously. Remove from the heat and set aside.

Finishing ingredients

CH057 Callebaut Cocoa Butter 3kg	30g
IN520 Gelatin F N.38	40g
DB113 Lescure Patisserie Butter 1kg,	50g

Method for finishing ingredients

1. Off the heat, whisk each finishing ingredient into the crème pâtissière in the order listed above.
2. Blend with a stick blender until silky smooth and place onto a blast chiller.

Ingredients for vanilla whipped cream, for piping

DC116 Arla Whipping Cream 35% 1ltr	833g
IN520 Gelatin F N.38	45g
CH612 111 Noalya White Chocolate 35%	209g
Whole milk	118g
Vanilla beans, split	2

Method for vanilla whipped cream

1. Heat the whipping cream, milk and split vanilla beans to 90°C. Once heated, cover with cling film and infuse for 20 minutes.
2. After 20 minutes, pass through a fine sieve and then reheat to 70 to 80°C.
3. Add the gelatine solution.
4. Pour over the white chocolate in a jug. Blend until completely smooth. Once smoothed, pass through a fine sieve and let it chill overnight.
5. When required for service, whip to piping consistency.

Final Assembly

The finished dessert consists of:

Baked inverted puff pastry base
Moulded vanilla crème pâtissière with salted caramel insert
Whipped vanilla cream
Mini choux buns filled with vanilla crème pâtissière
Caramelised coating/disc on the choux

Assembly

1. Demould the frozen vanilla crème pâtissière with its salted caramel insert directly onto the baked puff pastry and allow it to defrost.
2. Whip the vanilla whipped cream to the correct piping consistency and pipe onto/around the crème pâtissière as required.
3. Fill the mini choux buns with vanilla crème pâtissière, caramelise them using the caramel powder method, allow the caramel to set, and position them on the dessert.
4. Serve once the crème pâtissière and caramel centre have fully defrosted.

Lescure Patisserie Butter

Made with the finest ingredients, it's perfect for spreading, baking, or using as a base for dips and sauces. Whether you're crafting a delicious cheesecake, adding a creamy twist to savory dishes, or simply spreading it on a bagel, our Full Fat Cream Cheese brings a luxurious taste to every bite.

Arla Whipping Cream

Arla cream has been made specifically with professional chefs and operators in mind. Made with 35% dairy fat content, Arla Pro High Stability Whipping Cream is a versatile cream that will help to create rich, stable and velvety textures across a variety of sweet and savoury dishes.

Glucose P.N.43

Function: Gelling agent.

Uses: Ice creams, pastry and fine bakery

Glucose F.N.38

Function: Gelling agent.

Uses: Mousses and foams

Callebaut Cocoa Butter

Pure cocoa butter, pressed from whole roasted cocoa beans
- neutral in colour and taste.

Noalya Chocolate 111 White 35%

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Norophy Madagascar Vanilla Beans

Bourbon beans grown by certified organic producers. Their green vanilla beans come from the eastern Maroantsetra and Mananara regions. Aromatic with classic woody, camphorous notes.
