

Vanilla Saint-Honoré-Style Tart

Ingrédients

- 100g of milk
- 200g of cream
- 1 vanilla pod
- 2g of gelatin
- 170g of waina chocolate
- 80g of water
- 100g of sugar
- 3.5g of pectin
- 60g of softened butter
- 90g of icing sugar
- 30g of almond powder
- 1 egg
- 160g of T55 flour
- 50g of cornstarch
- 65g of water
- 85g whole milk
- 2g of salt
- 2g caster sugar
- 60g of butter
- 80g of flour
- 125g of whole eggs
- 250g whole milk
- 100g full liquid cream
- 1 vanilla pod
- 55g egg yolks
- 65g sugar
- 30g cornstarch
- 10g butter

Préparation

1. Vanilla, vanilla, and more vanilla, that's the plan for this Saint-Honoré tart: you'll find it in pastry cream, namelaka, and gel to fill a sweet pastry as well as little cream puffs. This recipe is to be made over two days: the namelaka the day before, and if possible the start of the vanilla gel (inspired by Cédric Grolet) and the sweet pastry the day before as well (if needed you can also prepare the choux pastry to only have to bake it the next day).
2. Get your rolling pins ready!
3. Material: Whisk Rolling pin Mini offset spatula Perforated baking sheet Piping bags 18mm nozzle 12mm nozzle 20cm Perforated tart ring by Buyer Ingredients: I used Norony vanilla & Waina chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. I used almond powder from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
5. Preparation time: 1h40 + rest + 50 minutes of baking For a 20cm diameter tart / 6 to 8 people: Namelaka waina: of milk of cream 1 vanilla pod of gelatin of waina chocolate Rehydrate the gelatin in cold water.
6. Bring the milk to a boil with the vanilla pod seeds.
7. Add the rehydrated and wrung gelatin.
8. Pour it over the previously melted chocolate.
9. Add the cold cream and blend with an immersion blender to obtain a smooth cream.

10. Let crystallize overnight in the refrigerator.
11. Vanilla gel: of water of sugar 3.
12. of pectin Minimum 2 spent vanilla pods Put the water, of sugar, and the spent vanilla pods in a saucepan, and bring to a boil.
13. Let infuse for at least 30 minutes, up to overnight if you have the time.
14. Then bring back to a boil, and add the pectin and the rest of the sugar previously mixed, mixing well.
15. Let cook for 1 to 2 minutes.
16. Off the heat, blend the mixture with an immersion blender, then pass it through a sieve to remove the remaining pod pieces and let cool.
17. Sweet pastry: of softened butter of icing sugar of almond powder 1 egg of T55 flour of cornstarch
Mix the well-softened butter with the icing sugar and almond powder.
18. When the mixture is homogeneous, add the egg then the flour and cornstarch.
19. Mix quickly to have a homogeneous ball, then wrap the dough and refrigerate for at least 1 hour.
20. Then, roll out the dough to a thickness of 2mm.
21. Line a 20cm diameter tart ring.
22. Refrigerate it for at least 1 hour, or freeze for at least 30 minutes, then bake in a preheated oven at 170°C for about 20 minutes, the tart should be well golden when removed from the oven.
23. Choux pastry: of water whole milk of salt caster sugar of butter of flour of whole eggs Bring the milk, water, salt, sugar, and butter cut into pieces to a boil.
24. Off the heat, add the flour all at once and mix well.
25. Place back on the heat and dry out the dough by mixing constantly, a thin film should form on the bottom of the saucepan.
26. Pour the dough into the mixer, or into a bowl, and mix with the mixer paddle (or spatula) until the steam has finished escaping from the dough.
27. Then add the eggs one at a time, mixing well between each, to have a smooth and supple dough.
28. Pipe small puffs of about 2cm in diameter on a baking sheet lined with parchment paper, then lightly sprinkle with icing sugar (they will keep a rounder shape this way).
29. Bake in a preheated oven at 180°C for 20 to 25 minutes, then let cool.
30. Vanilla pastry cream: whole milk full liquid cream 1 vanilla pod egg yolks sugar cornstarch butter Heat the milk and cream with the vanilla pod seeds.
31. Whisk the egg yolks with the sugar and cornstarch, then pour the hot liquid on top.
32. Pour everything back into the saucepan.
33. Thicken over medium heat, stirring constantly.
34. Wrap with contact film and let cool completely in the refrigerator.
35. Assembly: I used a bit of white fondant and vanilla powder to glaze the puffs, you can also make dry caramel or leave them as they are according to your preferences.
36. Spread some pastry cream at the bottom of the tart.
37. Insert a few puffs previously filled with pastry cream, then add vanilla gel and pastry cream before smoothing the surface.
38. Fill a few puffs with cream and glaze them before placing them on the tart.
39. Finally, pipe the vanilla namelaka over the tart before indulging yourself!