

# *Apricot Saint Honoré*



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LÉONCE BLANC APRICOT AND LIME PURÉES



Pouch  
 1 kg



## Puff and choux pastry

Composition

- Puff pastry
- Choux pastry
- Chantilly cream
- Apricot cream

### Puff pastry

- Cut out the pastry, rolled out to 3 mm, into 20 disks 8 cm in diameter.
- Bake at 180°C for 20 minutes between 2 baking sheets lined with greaseproof paper, or silicone sheets.
- Turn over the pastry disks, sprinkle with icing sugar and bake at 220°C to caramelise the sugar.
- Cool on a rack.

### Choux pastry

- Pipe the choux pastry: 60 x 12 g choux pastry in 1/2 sphere silicone moulds 3 cm in diameter (freeze), or pipe directly on to a baking sheet.
- Brush with beaten egg.
- Bake for 25 to 35 minutes at 180°C, checking they don't brown.
- Continue cooking to dry out the buns.

### Apricot cream

Gelatine Gold - 200 Bloom  
 **Léonce Blanc** apricot purée  
 **Léonce Blanc** lime purée  
 Whole eggs  
 Sugar  
 Butter

13 g  
 600 g  
 30 g  
 380 g  
 450 g  
 500 g

**SOAK** the gelatine in cold water.

In a saucepan, **HEAT** the eggs, sugar and fruit purées without exceeding 85°C, mixing with a whisk.

**ADD** the squeezed out gelatine and mix.

**COOL** to 40°C. **ADD** the butter in cubes, blending with a hand blender.

Pour into a filmed tray to 1 cm thick and cover with film.

*Cut the apricot cream out in circles 4cm in diameter (or pipe). Put the cream circles on top of the caramelised puff pastry. Whisk the remaining cream and fill the cooled choux buns. Prepare a dry caramel. Colour if necessary and dip the top of the choux buns. Leave to cool then arrange in a triangle on the circle of cream.*

*Decorate with whipped vanilla cream with a Saint Honoré nozzle.*

*Arrange on the serving plate, keep refrigerated.*

