

# SAINT-HONORÉ WITH BUTTERNUT SQUASH & ITS SPICY MOUSSELINE WITH PECAN PRALINE

## PUFF PASTRY

Roll out a 250gr ball of puff pastry from your baker.  
Put it in the oven at 390F for 20/25 minutes between 2 trays.

## CABBAGE PIE

### INGREDIENTS

500 g. water  
5 g. salt  
200 g. of butter  
300 g. of flour  
400 g. of eggs

### RECIPE

#### Step 1

Preheat your oven to 395F.

#### Step 2

Put the water to boil, the salt and the butter.

#### Step 3

Add the flour off the heat and mix quickly. Put back on the heat and dry the dough.

#### Step 4

Remove from heat and add eggs one by one.

#### Step 5

Roll out the dough with a pastry bag fitted with a pastry tip. Place in the oven for 12 minutes, lower the oven temperature to 355F and continue baking for 13 minutes.

## CREAMY BUTTERNUT SQUASH

### INGREDIENTS

- 200 g. milk
- 30 g. egg yolks
- 50 g. of sugar
- 10 g. starch of mas
- 6 g. gelatine (softened in cold water)
- 250 g. of butternut squash puree
- 10 g. of rum
- 50 g. of butter in dices

### RECIPE

#### 1st step

Heat the milk in a bowl.

#### Step 2

Whisk together yolks and sugar to make the mixture white.

#### Step 3

Add the cornstarch and mix, pour in the milk, mix and return to the pan over low heat until the mixture thickens.

#### Step 4

Add the gelatin, stir in the pumpkin puree and butter, and mix well.

#### Step 5

Add the rum. Pour the mixture into an 18 cm pie pan covered with plastic wrap and refrigerate for 3 hours.

## **SPICY CREAM MUSLIN**

### **INGREDIENTS**

225 g. of milk  
55 g. of egg yolks  
115 g. of sugar  
20 g. of cornstarch  
3 g. of gelatine  
115 g. of soft butter  
115 g. of whipped cream  
5 g. of vanilla pulp (pod)  
3 g. of grated nutmeg

### **RECIPE**

#### **Step 1**

Heat the milk, vanilla and spices in a chicken pot.

#### **Step 2**

Mix the yolks and sugar with a whisk to make the mixture white.

#### **Step 3**

Add the cornstarch and mix.

#### **Step 4**

Pour in the milk. Stir and return to saucepan over low heat until mixture thickens.

#### **Step 5**

Add gelatin and butter while hot and stir well. Let cool. When lukewarm, add the whipped cream gently.

## PECAN PRALINE

### INGREDIENTS

85 g. mineral water

135 g. sugar

500 g. pecans, well roasted

### RECIPE

#### Step 1

Place the roasted pecans on a baking sheet with a silpat or wax paper.

#### Step 2

Put water and sugar in a saucepan and bring to a boil. Let cook until you get an amber caramel color.

#### Step 3

Pour over pecans and let cool.

#### Step 4

Once the caramel has hardened, crush the mixture and put it in a blender. Blend until the mixture becomes liquid, keeping some pieces for texture.

#### Step 5

Place in a pastry bag.

### ASSEMBLY

#### Step 1

Stuff the choux with a little spiced mousseline cream.

#### Step 2

Place the creamy pumpkin mixture in the center of the puff pastry disc. Put a little mousseline cream all around to stick your choux.

#### Step 3

Put the praline on the creamy squash, then cover with the remaining spiced mousseline cream.

#### Step 4

Enjoy!