

# Sébastien Bouillet S SAINT-HONORÉ TART

## The Recipe

<https://cuisinedaubery.com/recipe/saint-honore-tart/>

A French classic, an essential and classy Tart, with intense Caramel flavors

Chef: Sébastien Bouillet

Skill: Experienced Level

Cuisine: French Cuisine

Courses: Dessert, Saint-Honoré, Tart,

## Ingredients

### For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

#### \*Tart Shell

2/3 Cup Creamed Sweetened Short Pastry (200 grams) For the recipe, see [HERE](#)

1/3 Cup Caramel Custard (100 grams) For the recipes, see [HERE](#)

2 Cups Caramel Pastry Cream (320 grams) For the recipe, see [HERE](#)

#### \*Puffs

3 oz Choux Dough (80 grams) For the recipes, see [HERE](#)

1/2 Cup Caramel Pastry Cream (90 grams) For the recipe, see [HERE](#)

#### \*Glazing Caramel

3/4 Cup Sugar (166 grams)

4 Tablespoons Water (50 grams)

2 Tablespoons Glucose syrup (50 grams)

#### \*The whipped cream

1 1/3 Cup Whipping Cream (300 grams)

4 Tablespoons Mascarpone Cheese (60 grams)

3 Tablespoons Sugar (40 grams)

1/2 Vanilla Bean

### For a 6.69" (or 6 11/16" or 17 cm) in diameter tart

#### \*Tart Shell

1/2 Cup Creamed Sweetened Short Pastry (144.4 grams) For the recipe, see [HERE](#)

4 Tablespoons Caramel Custard (72.2 grams) For the recipes, see [HERE](#)

1 1/2 Cup Caramel Pastry Cream (231.2 grams) For the recipe, see [HERE](#)

#### \*Puffs

2 oz Choux Dough (57.8 grams) For the recipes, see [HERE](#)

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1/2 Cup Caramel Pastry Cream (65 grams) For the recipe, see [HERE](#)

\*Glazing Caramel

1/2 Cup Sugar (119.9 grams)

3 Tablespoons Water (36.1 grams)

2 Tablespoons Glucose syrup (36.1 grams)

\*The whipped cream

1 Cup Whipping Cream (216.7 grams)

3 Tablespoons Mascarpone Cheese (43.3 grams)

2 Tablespoons Sugar (28.9 grams)

0.3 Vanilla Bean

**For a 8.66" (or 8 21/32" or 22 cm) in diameter tart**

\*Tart Shell

3/4 Cup Creamed Sweetened Short Pastry (242 grams) For the recipe, see [HERE](#)

1/2 Cup Caramel Custard (121 grams) For the recipes, see [HERE](#)

2 1/2 Cups Caramel Pastry Cream (387.2 grams) For the recipe, see [HERE](#)

\*Puffs

1/4 lbs Choux Dough (96.8 grams) For the recipes, see [HERE](#)

2/3 Cup Caramel Pastry Cream (108.9 grams) For the recipe, see [HERE](#)

\*Glazing Caramel

1 Cup Sugar (200.8 grams)

1/4 Cup Water (60.5 grams)

3 Tablespoons Glucose syrup (60.5 grams)

\*The whipped cream

1 1/2 Cup Whipping Cream (363 grams)

1/3 Cup Mascarpone Cheese (72.6 grams)

3 Tablespoons Sugar (48.4 grams)

0.6 Vanilla Bean

**For a 9.84" (or 9 27/32" or 25 cm) in diameter tart**

\*Tart Shell

1 Cup Creamed Sweetened Short Pastry (312.5 grams) For the recipe, see [HERE](#)

1/2 Cup Caramel Custard (156.2 grams) For the recipes, see [HERE](#)

3 1/4 Cups Caramel Pastry Cream (500 grams) For the recipe, see [HERE](#)

\*Puffs

1/4 lbs Choux Dough (125 grams) For the recipes, see [HERE](#)

1 Cup Caramel Pastry Cream (140.6 grams) For the recipe, see [HERE](#)

\*Glazing Caramel

1 1/4 Cup Sugar (259.3 grams)

1/3 Cup Water (78.1 grams)

4 Tablespoons Glucose syrup (78.1 grams)

\*The whipped cream

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- 2 Cups Whipping Cream (468.7 grams)
- 1/3 Cup Mascarpone Cheese (93.7 grams)
- 1/4 Cup Sugar (62.5 grams)
- 0.7 Vanilla Bean

### Steps

#### Tart shell

1. Let's start with the Creamed Sweetened Short Pastry (2/3 Cup or 200 g):
2. The recipe is [HERE](#)
3. I told you that the final weight is 2/3 Cup or 200 g, but plan to make more as it will be more convenient to roll out
4. I recommend to wrap this dough airtight and store in the fridge for at least 2 hours
5. Take the shortcrust dough out of the fridge, remove the plastic wrap
6. Then roll out, and line a pastry ring or a mold
7. Cool down in fridge for 2 hours
8. I showed you how to line and blind bake, [HERE](#). Blind bake, or bake the crust with nothing in it
9. I recommend using a perforated silicone mat, for better results: To purchase online, see [HERE](#)

#### The caramel crèmeux

10. Let's make the Caramel Custard
11. The recipes are [HERE](#)
12. Spread the Caramel Custard (1/3 Cup or 100 g) at the bottom of the baked tart, with an offset Icing Spatula
13. Refrigerate

#### The pastry cream

14. Make the Caramel Pastry Cream (2 Cups or 320 g)
15. The recipe is [HERE](#)
16. Once made, and still soft and liquid, pour onto the tart shell, and spread with an offset Icing Spatula
17. Refrigerate

#### The Puffs

18. Make the Choux Dough. There are several recipes on the blog
19. The recipes are [HERE](#)
20. To make puffs identical (same size), I am using half-sphere molds, 1.18" (or 1 3/16" or 3 cm) in diameter.
21. It's best to fill those cavities with a Pastry Bag
22. Spread and remove the excess
23. Cover with a plastic wrap

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24. Place in the freezer for at least 1 hour
25. Take out of the freezer, take off the plastic wrap
26. Unmold
27. Place onto a silicone mat and let thaw at room temperature
28. I recommend using a perforated silicone mat, for better results: To purchase online, see [HERE](#)

### Baking

29. Bake in preheated oven at 360 F / 180 C for 10 minutes
30. Allow to cool down at room temperature
31. I recommend not filling the choux before glazing (more convenient)

### The Glazing Caramel

32. While I dislike the caramel glazing on choux, this is mandatory in a Saint-Honoré... so let's do it
33. In a saucepan, pour the Sugar (3/4 Cup or 166 g), the Water (4 Tablespoons or 50 g) and the Glucose syrup (2 Tablespoons or 50 g)
34. Cook
35. During this time, fill a large bowl with water
36. Wait until the temperature reaches 360 F / 180 C
37. Actually, you should pay attention to the color, rather than the temperature
38. The syrup darkens, you need to stop cooking "at the right color"
  - Photo on the left: nice color, dark amber
  - Photo on the right: too dark, the caramel will taste bitter. It's too late, you need to start all over
39. Once the nice "amber" color obtained, you need to stop the saucepan to cook further. Dip the saucepan bottom onto the bowl with water, but no longer than 2 seconds
40. Leave the saucepan on the stove, but fire turned off !
41. While glazing, the caramel in the saucepan will cool down and harden. You may want to warm a few seconds to liquify it
42. To make perfect, professional looking glazed puffs, we are going to use silicon half-sphere molds, 2" (or 5 cm) in diameter
43. Hold a puff, using scissors
44. Dip the choux onto the glazing caramel
45. Then, place the glazed puff in the cavities, 2" (or 5 cm) in diameter. The caramel is going to harden, pretty fast
46. If the glaze is too liquid, wait for it to harden. If it is too hard or viscous, warm the saucepan a few seconds
47. Let the puff glaze harden, at room temperature, 15 minutes
48. To clean the saucepan with the caramel, fill with water and let the caramel melt
49. We need Caramel Pastry Cream for the puffs
50. Use a Pastry Bag, and fill it with the Caramel Pastry Cream (1/2 Cup or 90 g)
51. Fill the choux with the Caramel Pastry Cream (1/2 Cup or 90 g)

### The whipped cream

52. In a clean bowl, place the Whipping Cream (1 1/3 Cup or 300 g), the Mascarpone Cheese (4

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Tablespoons or 60 g), the Sugar (3 Tablespoons or 40 g), the Vanilla Bean (1/2) (better if the bowl is cold)

53. Whip

54. Do not "over- whip" which would turn the cream grainy

55. Place the whipped cream in a Pastry Bag with a Saint-Honore Piping Tip. This is a special pastry tip, used for Saint-Honoré desserts

### Assembling

56. Place the puffs first

57. Then pipe the whipped cream, starting to pipe between the puffs