CAKES

[KAKS] • AMERICA

(N.) LARGE AND DELICIOUS CAKES FOR SHARING.

RED BERRY SAINT HONORÉ

OUR FIRST VALENTINES DAY

IT WAS OUR FIRST VALENTINE'S DAY IN FROGTOWN AND I WANTED IT TO BE SPECIAL. IT ONLY FELT RIGHT THAT THE FIRST CAKE I MAKE FOR VALENTINES DAY BE THE VANILLA SAINT HONORÉ, THE FIRST CAKE I LEARNED HOW TO MAKE AS AN INTERN AT STOHRER PARIS. THE VANILLA SAINT HONORÉ IS A CLASSIC FRENCH CAKE INVENTED IN PARIS, 1847. JUST LIKE THE GREAT CHEFS THAT CAME BEFORE ME, I LONGED TO REINVENT THE SAINT HONORÉ IN A WAY THAT WOULD CAPTURE THE ROMANCE OF THIS HOLIDAY, WHILE PAYING HOMAGE TO THE GREAT TRADITION OF FRENCH PÂTISSERIE. MY MENTOR AND EXECUTIVE PASTRY CHEF AT THE TIME, JEFFREY CAGNES TAUGHT ME ALL HE KNEW ABOUT THIS CAKE. WHAT MAKES A DELICIOUS SAINT HONORÉ IS THE PERFECT TEXTURE OF ALL THE COMPONENTS. THE PUFF PASTRY MUST BE BUTTERY, CARAMELIZED, AND FLAKY. THE CREAM PUFFS MUST BE COATED IN A THIN BUT CRISP LAYER OF CARAMEL. THE WHIPPED CREAM MUST BE VOLUPTUOUS AND HOLD AN EXPLOSION OF VANILLA FLAVOR. EVERY BITE OF THIS CAKE IS A MARRIAGE OF ALL THE COMPLEX TEXTURES OF THIS BEAUTIFUL CREATION. I SPECIFICALLY CHOSE TO CREATE THIS HEART-SHAPED CAKE FEATURING RED FRUITS TO SYMBOLIZE LOVE FOR THIS OCCASION. TO THIS DAY, THE RED BERRY SAINT HONORÉ HOLDS A SPECIAL PLACE IN MY HEART.

CAKE MENU

[SIZE]· 7 & 9 INCH CAKES
[SERVING]· 8-10 PEOPLE

CHOCOLATE SAINT HONORÉ

+ Layers of vanilla puff pastry dance with milk chocolate whipped cream and cream puffs filled with dark chocolate crémeux

VANILLA SAINT HONORÉ

+ Layers of vanilla puff pastry dance with cream puffs filled with pastry cream and vanilla whipped cream

ISPHAN

+ A life changing rose, raspberry, lychee macaron cake

FRAISIER

+ A lovely strawberry and vanilla sponge cake

VANILLA FLAN

+ An elegant and creamy flan

PARIS BREST

+ Handsome hazelnut praliné (caramelized) mousseline cake

MILLE-FEUILLE

+ An exquisite vanilla and caramel cake

OPERA

+ A decadent coffee buttercream, dark-chocolate ganache almond sponge cake

INDIVIDUAL CAKES

[SIZE]· 3-4 INCHES IN DIAMETER
[ORDER]· 10/FLAVOR

CHOCOLATE SAINT HONORÉ

+ Layers of chocolate puff pastry dance with milk chocolate whipped cream and crémeux

VANILLA SAINT HONORÉ

+ Layers of chocolate puff pastry dance with vanilla whipped cream and milk chocolate crémeux

ISPAHAN

+ Life changing rose, raspberry, lychee macaron cake.

PARIS BREST

CHEF MARC'S FAVORITE FOR THE INDULGENT PRALINÉ CREAM.

+ Handsome hazelnut praline (caramelized) mousseline cake.

FRAISIER

+ A lovely strawberry and vanilla sponge cake

OPERA

+ A decadent coffee buttercream, dark-chocolate ganache almond sponge cake.