



RECIPES
USING THE

Bun'n'Roll

10 SAVOURY
RECIPES

10 SWEET
RECIPES



Bun'n'Roll

An excellent base

Made with a delicious croissant dough, this puff pastry bun in a spiral shape is an excellent base for burgers and desserts with a difference.

✓ *So attractive*, thanks to its spiral design, which reveals its delicate puff pastry



✓ *So versatile*, for all day use

✓ *So surprising*, thanks to its delicious butter taste and its unique texture : crusty on the outside, but tender in the middle

For all meal occasions

On the go or at the table, sweet or savoury, with indulgent or light recipes, traditional or revisited... the *Bun'n'Roll* has a wide variety of uses!



For breakfast or brunch, great with bacon and eggs.



For lunch or dinner: an excellent alternative to a traditional burger bun.



For a dessert or a sweet treat all day long, served with fruits, chocolate, pastry cream, etc.

Simple to use

A ready-to-bake bun, practical for all day use.



Preparation steps:

For an optimal result, the Bun'n'roll must be defrosted and then baked in its paper mould.

1.



2.



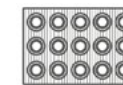
3.



4.



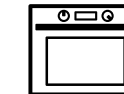
5.



Tray arrangement:
15 units
per grill



Defrosting:
45 minutes to 1 hour at
room temperature



Baking:
15 to 16 minutes,
at 165-170°C

TIPS: For an optimal result, remove each Bun'n'Roll from its mould as soon as it comes out of the oven.
Leave to cool for 15 to 20 minutes until it has completely cooled before slicing.



Technical information:

BEST BEFORE DATE: 9 months
Packaging: 50 items per box

CONTENTS

Talented young chefs and Bridor ambassadors
have adopted the Bun'n'Roll
and invite you to discover these 20 recipes

10 SAVOURY RECIPES

When the Bun'n'Roll enhances sandwich or burger
recipes for a surprising experience.

10 SWEET RECIPES

When the Bun'n'Roll is used to revisit classic recipes or
to create surprising desserts.



COLD



WARM



Bun'n'Roll

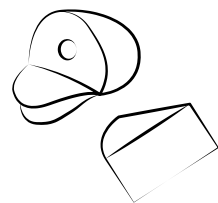
The Parisian

Difficulty    Cost    Cold 

INGREDIENTS

for 10 pieces

- 500g of 24-month-matured Comté
- 20 very thin slices of "Prince de Paris" ham
- 15 cl of sherry vinegar
- 15 cl of grape seed oil
- Espelette pepper
- Spinach shoots
- 10 dried apricots
- Salt, pepper



PREPARATION

Open the Bun'n'Roll 1 cm from its base.

Add the Comté cut into thin strips on both parts of the bun.
Put them in the oven for 3 minutes at 300°C, or put in the grill.

Dice the dried apricot.

Make a vinaigrette with the sherry vinegar, grape seed oil, Espelette pepper, salt and pepper.

ARRANGEMENT

Add 2 slices of ham on the base of the Bun'n'Roll.

Arrange the spinach shoots, a few drops of vinaigrette and a few pieces of apricot.

Close the Bun'n'Roll with its lid.



Winner of the Gault&Millau prize for Young Talents, he opened his Restaurant "Eels" in Paris in July 2017.

Bun'n'Roll

Tender beef and Foie gras burger

Difficulty    Cost    Warm 

INGREDIENTS

for 10 pieces

- 1.15 kg of fresh chanterelle mushrooms
- 120 cl of veal stock
- 1 kg of beef
- 18 escalopes of foie gras, 30 g each
- 100 g of whole-grain mustard
- Salt
- Pepper
- Espelette pepper

PREPARATION

Fry and season the chanterelle mushrooms. Add the veal stock to the mushrooms and leave to simmer at very low heat.

Fry the foie gras escalopes and season.

Fry the beef, portioned into 100 g pieces, and season.

ARRANGEMENT

Spread a spoonful of whole-grain mustard on the base of the Bun'n'Roll, previously cut in half.

Arrange the beef on the mustard and then the foie gras.

Close with the Bun'n'Roll lid.

Put in the oven for 4 minutes at 180°C to finish cooking.

Serve with the chanterelle sauce.



After being awarded two Toques by Gault et Millau, this young chef created MB Traiteur & Gastronomie in 2016.



Mathieu Bouley

Bun'n'Roll

Sardines, Marinated Fruits and Vegetables, Fresh Goat's Cheese

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Sardines

- 10 sardines
- Sea salt flakes, ground pepper
- Olive oil

Marinated fruits and vegetables

- 1/2 long turnip
- 1 red onion
- 10 cherries
- 1 bag of enoki mushrooms
- 200 g of white vinegar
- 40 g of sugar
- 4 g of coriander seed
- 1 star anise
- Thyme, bay

Goat's cheese filling

- 300 g of fresh goat's cheese
- 60 g of single cream
- 40 g of candied ginger

Finishing and plating up

- Yarrow sprigs

PREPARATION

Cut the bun into three, so as to have three disks.

Sardines

Clean the sardines then remove their fillets. Season with the sea salt flakes and ground pepper. Drizzle over some olive oil. Cut the pieces at a slant. Use the trimmings to make small cubes of sardine.

Marinated fruits and vegetables

Peel the turnip and then cut into thin strips. Chop up the red onion. Clean the cherries and enoki mushrooms. In a pan, heat 20 cl of water, the vinegar, sugar and herbs. Bring to the boil and then pour this marinade onto the turnips, red onion, cherries and enoki.

Leave to marinate overnight in the refrigerator.

Goat's cheese filling

Using a mixer, mix the goat's cheese with the single cream and the previously diced candied ginger.

ARRANGEMENT

Using a piping bag, garnish the base of the Bun'n'Roll with the goat's cheese mixture and sardine cubes. Place the second slice of bun on top and garnish again with the goat's cheese mixture. Place the pieces of sardine and the marinated fruits and vegetables on top. Add a few sprigs of yarrow and close the bun with its lid.



Jérémie Morin

The Normandy chef has received a Michelin star for the second time for his "l'Aparté" restaurant in Montrabé.

Bun'n'Roll

The Classico

Difficulty  Cost  Warm 

INGREDIENTS

for 10 pieces

- 200 g of mayonnaise
- 10 teaspoons of spiced mustard
- 50 leaves of tarragon
- 1.5 kg of minced veal meat
- 1 kg of sugar
- 1 kg of white vinegar
- 10 yellow peppers
- 4 tomatoes
- Rocket leaves
- 1 red onion
- Salt, pepper

PREPARATION

Open the bun 1 cm from its base.

Make a mayonnaise using the spiced mustard and the chopped tarragon leaves. Toast both parts of the bun and spread them with the spicy mayonnaise.

Make 10 veal steaks and fry.

Bring to boil the sugar, vinegar and 1 litre of water. Pour this mixture onto the peppers, chopped into thin slices. Leave these pepper pickles to cool at room temperature, then drain.

Cut the tomatoes and onion into slices.

ARRANGEMENT

On the base of the bun, put one veal steak, two slices of tomato and a few rocket leaves.

Decorate with the pepper pickles and two slices of onion.

Close the Bun'n'Roll with its lid.



Winner of the Gault&Millau prize for Young Talents, he opened his Restaurant "Eels" in Paris in July 2017.

Bun'n'Roll

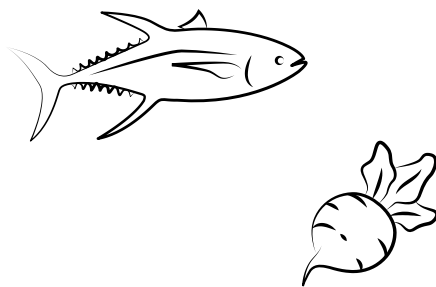
The Seaside

Difficulty   Cost    Cold 

INGREDIENTS

for 10 pieces

- 400 g of tuna
- 200 g of mayonnaise
- 30 cherry tomatoes
- 30 g of rocket salad
- 1500 g of radishes
- 1 red onion
- Balsamic vinegar



PREPARATION

Open the bun 1 cm from its base.

Mix the tuna with the mayonnaise.

Cut the radish and red onion into thin slices, and the cherry tomatoes in half.

ARRANGEMENT

Garnish the base of the Bun'n'Roll with the tuna/mayonnaise preparation.

Put the radishes and red onion on top.

Finish with the rocket, seasoned with balsamic vinegar and a few tomatoes.

Close the Bun'n'Roll with its lid.



Bridor Technical Manager
for 7 years



Thomas Willot

Bun'n'Roll

Veal, Rhubarb and Seaweed

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Marinated veal rump

- 300 g of veal rump
- 40 g of salt
- 9 kombu leaves

Rhubarb compote

- 300 g of rhubarb
- 300 g of sugar
- Green chilli

Nori seaweed rolls

- 10 + 5 sheets of nori
- 300 g of Brillat-Savarin cheese
- 2 romaine lettuces

PREPARATION

Marinated veal rump

Trim the veal and trim the veal. Season with salt. Cover with the kombu leaves, previously wiped with a damp cloth. Keep cool for at least 4 hours, then place in a vacuum and cook through at 54°C in an environment at 66°C. Cool and cut into 5 mm slices.

Rhubarb compote

Wash and peel the rhubarb, then chop. Add the sugar and grated green chilli. Bring to the boil, then remove.

Nori seaweed rolls

Grind the seaweed by blending 10 sheets of nori seaweed in a blender. Layer a strip of nori with a washed and dried lettuce leaf, then spread 5 g of cheese and sprinkle with the ground seaweed; repeat twice and then roll.

ARRANGEMENT

Cut the bun in half. Garnish with the sliced veal, then the compote, and finish with the seaweed rolls.

Put the lid of the bun on and cut vertically in half to show off the inside.



Indra Carrillo

Talented young Mexican chef who opened his first restaurant "La Condesa" in Paris in July 2017.

Bun'n'Roll

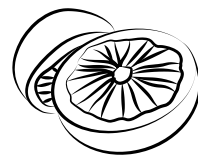
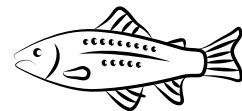
The Norwegian

Difficulty   Cost    Cold 

INGREDIENTS

for 10 pieces

- 400 g of fromage frais
- 10 branches of dill
- Grapefruit zest
- 15 cl of grapefruit juice
- Espelette pepper
- Apple vinegar
- Olive oil
- White sesame
- 20 slices of smoked trout
- 20 leaves of sucrine lettuce
- Salt, pepper



PREPARATION

Open the Bun'n'Roll 1 cm from its base.

Mix the fromage frais with the chopped dill, the grapefruit zest and juice, the Espelette pepper, salt and pepper.

Make a vinaigrette with the apple vinegar, olive oil and white sesame.

ARRANGEMENT

Toast both parts of the bun. Spread them generously with the seasoned fromage frais.

On the base of the bun, put two slices of smoked trout and two leaves of sucrine seasoned with the vinaigrette.

Close the Bun'n'Roll with its lid.



Winner of the Gault&Millau prize for Young Talents, he opened his Restaurant "Eels" in Paris in July 2017.

Bun'n'Roll

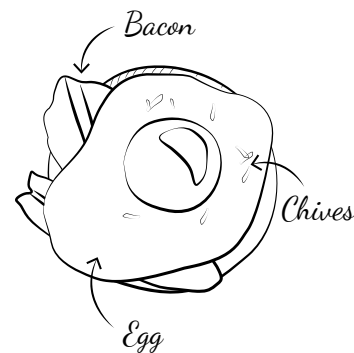
The English Brunch

Difficulty    Cost    Warm 

INGREDIENTS

for 10 pieces

- 10 eggs
- 20 slices of bacon
- 150 g of barbecue sauce or tomato sauce
- Salt
- Pepper
- Fresh chives



PREPARATION

Open the Bun'n'Roll 1 cm from its base.

In a pan, fry the slices of bacon for 3 minutes without adding any fat. Put on a sheet of absorbent paper.

Fry the whole egg for 3 to 4 minutes and season (the white must be cooked).

Finely chop the chives.

ARRANGEMENT

Spread the two interior sides of the Bun'n'Roll with barbecue or tomato sauce.

Arrange two layers of bacon on the base of the bun.

Delicately put the egg sunny side up on the bacon and season with salt and pepper.

Sprinkle chives over the egg.

Close with the Bun'n'Roll lid.



Bridor Technical Manager
for 4 years



André Debrauwer

Bun'n'Roll

Cauliflower, Calf Sweetbread and Smoked Eel

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Cauliflower

- ½ cauliflower
- 1 onion
- 30 cl of single cream
- 2 sheets of gelatine
- 10 cl of whipped cream

Calf Sweetbread

- 2 pieces of calf sweetbread
- 30 g of semi-salted butter

Smoked eel

- 300 g of smoked eel
- 10 cl of single cream

Finishing and plating up

- 1 Granny Smith apple
- Coloured flowering tops of cauliflower
- Allymis flowers

PREPARATION

Open the Bun'n'Roll 1.5 cm from the top, then slightly empty it out with a cutter to use it like a croustade.

Cauliflower

Fry the onion, add the roughly cut ½ cauliflower and cook in the cream for 15 minutes. Mix and season. Add gelatine and leave to cool. Incorporate the whipped cream.

Calf Sweetbread

Bleed the calf sweetbreads. Blanch and press down firmly. Roast the calf sweetbreads in a pan with the semi-salted butter for 3 minutes on each side.

Smoked eel

Cut the eel into cubes of 1 cm x 1 cm. Keep to one side. Cook the trimmings in the single cream. Mix, strain and leave to cool.

Finishing and plating up

Cut the apple into sticks. Blanch the coloured cauliflower tops in salty water.

ARRANGEMENT

Garnish the base of the bun with the cauliflower cream, cover in chunks of calf sweetbread and cubes of smoked eel. Carefully arrange the apple sticks and the cauliflower tops. Using a pipette, sprinkle drops of the smoked eel cream and then add a few allymis flowers.



Jérémie Morin

The Normandy chef has received a Michelin star for the second time for his "l'Aparté" restaurant in Montrabé.

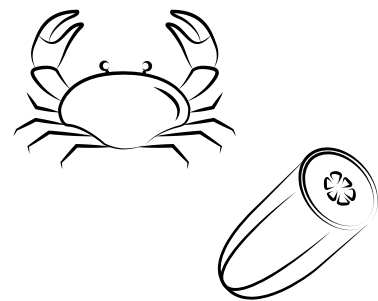
Bun'n'Roll The Crab

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

- 200 g of mayonnaise
- 60 coriander leaves
- 30 mint leaves
- Lime zest
- Espelette pepper
- 400 g of crab
- 500 g of caster sugar
- 1 kg of white vinegar
- 2 cucumbers
- 1 onion
- Salt and pepper



PREPARATION

Open the Bun'n'Roll 1 cm from its base.

Make a mayonnaise, adding the mint leaves and half of the chopped coriander leaves, the lime zest, the Espelette pepper, salt and pepper.

Mix with the crab meat and put to one side.

Warm up the sugar and vinegar. Pour on the cucumbers and onion chopped into thin slices. Leave these pickles to cool at room temperature, then drain.

Toast both parts of the bun.

ARRANGEMENT

On the base, add the crab mixture, the pickles and three coriander leaves.

Close the Bun'n'Roll with its lid.



Winner of the Gault&Millau prize for Young Talents, he opened his Restaurant "Eels" in Paris in July 2017.

Bun'n'Roll

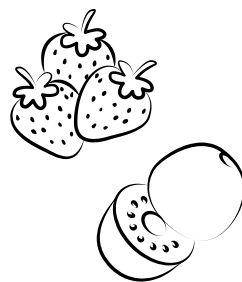
The Fruit Basket

Difficulty   Cost    Cold 

INGREDIENTS

for 10 pieces

- 110 g of double cream
with 35% fat
- ½ teaspoon of vanilla extract
- 10 to 15 g of icing sugar
- 30 raspberries
- 10 strawberries
- 1 kiwi
- 1 half-orange
- 10 small redcurrant branches
- 50 blueberries



PREPARATION

Slice the bun in half and toast both parts in the oven for 2 to 4 minutes at 220°C. Leave to cool fully at room temperature on a cooling wire.

Prepare the fruit: cut the strawberries in half and the kiwi into half-slices, cut the orange into large segments.

In a chilled salad bowl (preferably in metal), briskly whisk the liquid cream until it thickens. Continue to whisk and at the same time add the icing sugar and vanilla extract to get a matte and firm cream.

ARRANGEMENT

Put the lid of the Bun'n'Roll on its base, but upside down.

Using a grooved piping bag, make little dots of cream around the base of the bun. Arrange the cream on the upside-down bun too, to hold the fruits.

Delicately arrange the fruits on the bun. Sprinkle lightly with icing sugar.



Bridor Technical Manager
for 8 years

Bun'n'Roll

The New Paris-Brest

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Creamy praline insert

- 85 g of single cream
- 2 g of gelatine sheets
- 600 g of praliné
- 300 g of single cream

Praline mousse

- 500 g of milk
- 150 g of sugar
- 160 g of egg yolk
- 80 g of powdered cream
- 300 g of soft butter
- 150 g of praliné

Caramelised hazelnuts

- 150g of sugar
- 75g of water
- 250g of hazelnuts

PREPARATION

Creamy praline insert

Bring the single cream (85 g) to boil in a pan; remove from heat and add the gelatine. Gradually pour the warm cream onto the praliné and mix. To finish, delicately add the cold cream (300 g), ensuring the texture is elastic, which is the sign of a good emulsion. Pour into a 60/40 dome-shaped mould to make an insert.

Praline mousse

Make a pastry cream and add the bits of butter. The following day, mix the cold mousse with the praliné.

Caramelised hazelnuts

Make a caramel to the desired colour, put in the roasted hazelnuts and coat with the caramel. Put the caramelised hazelnuts on a non-stick silicon sheet.

ARRANGEMENT

Cut the Bun'n'Roll 1 cm from its base.

With a grooved piping bag, place the mousse, previously whisked up in a mixer, around the Bun'n'Roll. Arrange the creamy praliné insert in the middle.

Using a pastry cutter, cut the middle of the bun lid and sprinkle with icing sugar. Fill the centre generously with the mousse. Decorate the mousse with the caramelised hazelnuts.



Kevin Peigné

He creates and invents delicate pastries in line with the seasons at "My by Thierry Bouvier" in Rennes.

Bun'n'Roll

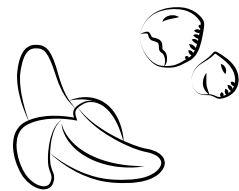
The Banana & Chocolate-Hazelnuts

Difficulty    Cost    Cold 

INGREDIENTS

for 10 pieces

- 250 g of hazelnut and chocolate spread
- Icing sugar
- 4 bananas



PREPARATION

Open the Bun'n'Roll 1 cm from its base.

Cut the banana into even slices.

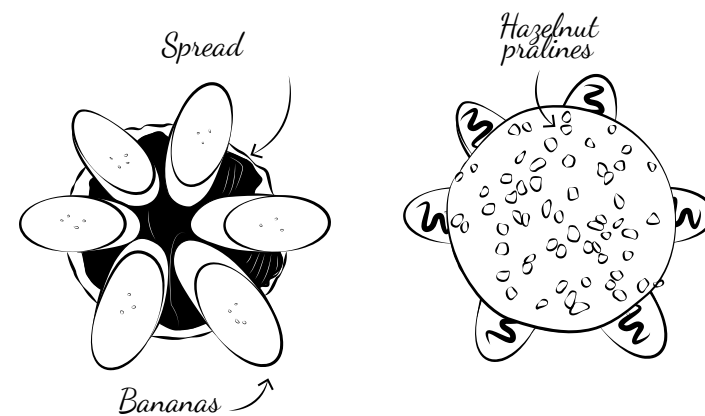
ARRANGEMENT

Put the spread on the base of the Bun'n'Roll. Arrange the banana slices in the centre of the bun.

Close with the lid of the Bun'n'Roll and sprinkle with icing sugar to decorate.

CHEF'S TIPS

1. For an even more indulgent look, before cooking, arrange a few hazelnut pralines on the Bun'n'Roll.
2. The bananas can also be arranged in a "sun" shape on the base of the Bun'n'Roll, for a more graphic dessert.



Bridor Technical Manager
for 20 years

Bun'n'Roll

The Strawberry cream cake style

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Red berry preserve

- 500 g of red berries
- 300 g of sugar
- 125 g of lemon juice
- 12 g of pectin
- 20 g of sugar

Gianduja crispy white chocolate

- 1 x 60/40 tray
- 360 g of roasted almonds
- 240 g of icing sugar
- 375 g of white chocolate
- 225 g of feuilletine

Vanilla supreme

- 500 g of single cream
- 75 g of sugar
- 100 g of egg yolk
- 5 g of gelatine sheet
- 100 g of whipped cream
- 2 vanilla pods

PREPARATION

Red berry preserve

In a pan, simmer the red berries and sugar (300 g). Leave to stew and then add the pectin and sugar (20 g), mixing all the time. When it starts to boil, turn off the heat and add lemon juice. Keep until the following day.

Gianduja crispy white chocolate

Using a processor, mix the cold roasted almonds with the icing sugar until you get a paste. Put the paste in the processor bowl to add the previously melted white chocolate. Mix for a few moments, then add the feuilletine. Spread onto a tray or sheet, and put in the refrigerator.

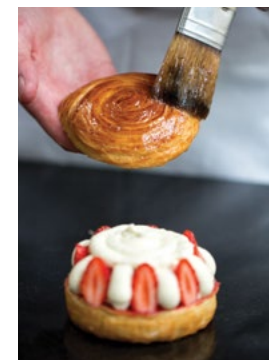
Vanilla supreme

In a pan, make a custard sauce. Once cooked, strain and then add the gelatine. Stir in and then mix for a few moments. Cool the custard sauce to 4 °C, then delicately add the whipped cream.

ARRANGEMENT

Whisk the red berry preserve and then spread on the base of the Bun'n'Roll, previously cut in half. In the centre, place a disk of Gianduja. With a plain piping bag, put a small amount of vanilla supreme on the Gianduja.

Arrange strawberries around the edge of the Bun'n'Roll and put some of the supreme between each strawberry. Add strawberries in the middle, and finish by covering them with the vanilla supreme. Once the lid of the Bun'n'Roll has been put on the preparation, decorate it with the red berries, pieces of pistachio and a few dabs of vanilla supreme.



Kevin Peigné

He creates and invents delicate pastries in line with the seasons at "My by Thierry Bouvier" in Rennes.

Bun'n'Roll

"Esta como un Lulo"

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Colombian green pepper mousse

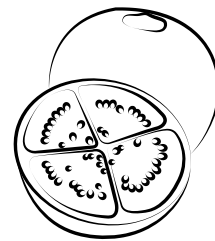
- 180 g of mascarpone
- 370 g of single cream
- 115 g of white chocolate
- 42 g of caster sugar
- 4 g of green peppercorns

Lulo jelly

- 170 g of Lulo purée
- 10 g of sugar
- 2 g of agar-agar
- 2 g of gelatine

Lulo salad

- 5 Lulos
- 85 g of panela (unrefined cane sugar)



PREPARATION

Colombian green pepper mousse

Bring the single cream to the boil and let the peppercorns infuse for 30 minutes.

Reheat the cream and pour on the previously melted white chocolate.

Add the rest of the ingredients, mix and chill.

Before arranging, whip the preparation up like chantilly cream and put into a piping bag with a Saint Honore piping nozzle.

Lulo jelly

Heat the purée with the sugar and the agar-agar and then bring to the boil. Remove from the heat and add the previously soaked gelatine. Leave to cool to 4°C.

With a hand blender, emulsify the jelly to obtain a smooth and creamy texture. Put into a piping bag with smooth nozzle.

Lulo salad

Cut the Lulos in half and retrieve the pulp with a spoon. Mix with the crushed panela and leave to macerate for a few minutes.

ARRANGEMENT

Garnish the edge of the base of the Bun'n'Roll with the green pepper mousse. Put drops of the Lulo jelly on the sides of the bun. Arrange the fresh Lulo salad in the centre.

Sprinkle the lid of the Bun'n'Roll with sugar crystals.

WHAT IS THE LULO FRUIT?

This round, orange-coloured fruit comes from Ecuador, Colombia, Panama and Costa Rica. The pulp of the lulo is green. The taste is slightly acidic and refreshing.



Camila Velez

Former pastry sous-chef at Park Hyatt Paris-Vendôme, she opened the "Boulangerie Mistral" in Colombia in 2016.

Bun'n'Roll

The Tarte-Tatin

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Caramelised apples

- 300 g of sugar
- 150 g of water
- 75 g of semi-salted butter
- 10 apples, hollowed out and cut into chunks
- 3 raw apples (to create different textures)

Spéculoos crumble

- 100 g of brown sugar
- 100 g of flour
- 100 g of ground almonds
- 75 g of soft butter
- Allspice

Calvados chantilly

- 600 g of single cream
- 60 g of mascarpone
- 30 g of brown sugar
- 30 g of Calvados

PREPARATION

Caramelised apples

In a pan, heat the water and sugar to 160°C to make a caramel (depending on the colour and taste wanted). Deglaze the caramel with the semi-salted butter, then add the apples cut into chunks. Leave the apples to cook in the caramel to soften them. To finish, add the raw apples and a few drops of lemon juice.

Spéculoos crumble

In a bowl, cut the butter into small chunks and put in the freezer. Make a crumble with all of the ingredients until the texture has small balls.

Calvados chantilly

Put all the ingredients into a mixing bowl or salad bowl, then mix until the cream has the desired texture.

ARRANGEMENT

Using a cutter, arrange the caramelised apples on the Bun'n'Roll, previously cut in half.

Then, with a piping bag, arrange the cream on the apples.

To finish, put the spéculoos crumble on the lid of the Bun'n'Roll and decorate.



Kevin Peigné

He creates and invents delicate pastries in line with the seasons at "My by Thierry Bouvier" in Rennes.

Bun'n'Roll

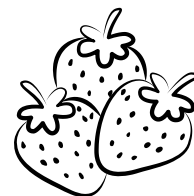
The Strawberry Chantilly

Difficulty    Cost    Cold 

INGREDIENTS

for 10 pieces

- 125 g of double cream
with 35% fat.
- 10 to 15 g of icing sugar
- ½ teaspoon of vanilla extract
- 20 strawberries



PREPARATION

In a chilled salad bowl (preferably in metal), briskly whisk the double cream until it thickens. Continue to whisk and at the same time add the icing sugar and vanilla extract to get a matte and firm cream.

Rinse, dry and remove the stems of the strawberries, then cut into quarters.

ARRANGEMENT

Using a piping bag with grooved nozzle, arrange the cream on the base of the Bun'n'Roll, previously cut in half.

Arrange strawberries in the centre of the bun, on top of the cream.

Close with the Bun'n'Roll lid.



Fabrice Dubost
Bridor Technical Manager
for 10 years

Bun'n'Roll

The Beetroot and Blackcurrant

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

Beetroot-blackcurrant filling

- 300 g of beetroot purée
- 8 g of pectin NH
- 60 g of caster sugar
- 80 g of blackcurrant purée
- 55 g of glucose
- 2.5 g of gelatine sheet
- 8 g of lemon juice
- 135 g of beetroot in chunks

Beetroot-blackcurrant supreme

- 250 g of single cream
- 60 g of sugar
- 125 g of egg yolk
- 350 g of beetroot purée
- 150 g of blackcurrant purée
- 12 g of gelatine sheet

Topping

- 1 squeezed lime
- 150 g of whipped cream
- Red Berries
- Poppy seeds

PREPARATION

Beetroot-blackcurrant filling

In a pan, heat the beetroot purée, the blackcurrant purée and the glucose. When it starts to bubble, add the sugar/pectin mix while stirring. When it starts to simmer, turn off the heat and add the lemon juice, then the gelatine and the small beetroot cubes. Pour into silicon moulds to make an insert.

Beetroot-blackcurrant supreme

In a pan, make a custard sauce (including the beetroot and blackcurrant purées). Once cooked, strain and then add the gelatine, then stir for a few moments. Cool the custard sauce to 4°C, then incorporate the whipped cream.

ARRANGEMENT

With a plain piping bag, arrange the beetroot-blackcurrant supreme around the edge of the Bun'n'Roll, previously cut in half (leaving 2 to 3 cm in the centre). Put the beetroot-blackcurrant insert in the middle and then cover with supreme. To finish, squeeze a lime over the top (optional).

Decorate the lid of the Bun'n'Roll with poppy seeds and arrange a few red berries along with some dabs of supreme.



Kevin Peigné

He creates and invents delicate pastries in line with the seasons at "My by Thierry Bouvier" in Rennes.

Bun'n'Roll

The St Tropez Pie style

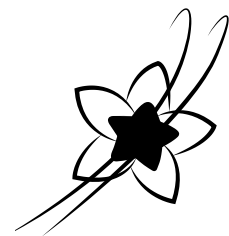
Difficulty   Cost    Cold 

INGREDIENTS

for 10 pieces

Traditional pastry cream

- 1 litre of milk
- 250 g of sugar
- 100 g of flour
- 6 egg yolks
- 2 whole eggs
- 1 vanilla pod
- 100 g of butter
- Sugar crystals



PREPARATION

Traditional pastry cream

Open the vanilla pod in two and heat with the milk.

Beat the egg yolks with the sugar and whisk to incorporate as much air as possible, then add the flour.

When the milk boils, pour it over the preparation and remove the vanilla pods.

Bring the cream to the boil, stirring constantly with a whisk, and cook for 3 to 5 minutes from when it starts to boil.

Add the butter and mix.

ARRANGEMENT

Using a piping bag with grooved nozzle, spread the traditional pastry cream on the base of the Bun'n'Roll, previously cut in half.

Cover the cream with the Bun'n'Roll lid and decorate with sugar crystals or sugar pearls.



Bridor Technical Manager
for 11 years



Sylvain Schmitt

Bun'n'Roll

The All Chocolate

Difficulty  Cost  Cold 

INGREDIENTS

for 10 pieces

White chocolate chantilly infused with cocoa nibs

- 500 g of single cream
- 230 g Opalys 33% (white chocolate)
- 170 g of liquid cream
- 20 g of glucose
- 20 g of inverted sugar
- 50 g of cocoa nibs
- 4 g of gelatine

Jivara milk chocolate cream

- 150 g of milk
- 150 g of cream
- 55 g of egg yolk
- 165 g of Jivara milk chocolate

PREPARATION

White chocolate chantilly infused with cocoa nibs

In a pan, heat the 170g of single cream, the glucose and the inverted sugar. Once the mixture starts to simmer, add the cocoa nibs and leave to infuse for 10 minutes. Strain the infusion, then heat again and add the gelatine to then pour on the already melted chocolate. Delicately stir in the rest of the cold cream (500 g), and mix for a few seconds to finish the chantilly. Put in the refrigerator until the following day.

Jivara milk chocolate cream

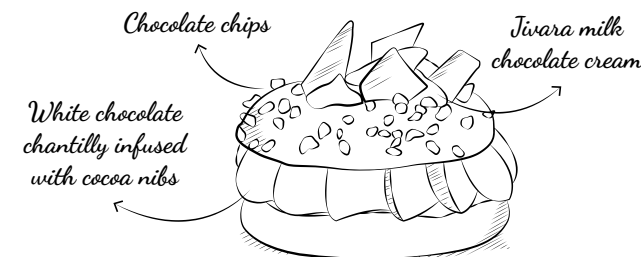
Make a custard sauce with the milk, cream and egg yolks; cook at 82°C. Strain the custard sauce once cooked, then pour on the milk chocolate. To finish, mix.

ARRANGEMENT

Whisk the Opalys cream with a mixer (until you get the desired texture). With a Saint Honoré piping nozzle, arrange the cream on the base of the Bun'n'Roll.

Cut out the centre of the Bun'n'Roll lid and arrange the lid on the cream.

In the centre, garnish with the Jivara cream (not necessary to whisk) and add a few chocolate chips to add some crunch.



Kevin Peigné

He creates and invents delicate pastries in line with the seasons at "My by Thierry Bouvier" in Rennes.



www.bridordefrance.com

exportsales@groupeleduff.com