



ROLL CAKE ASIAN FLAVOURS

FOR 2x8 PERSONS AND 2x4/6 PERSONS
OR +/- 30 INDIVIDUAL PIECES

Pierre-Henry Lecompte | Pastry chef



TEA CHOUX PASTRY BISCUIT ---

(2 sheets 600 x 400)

310 g of whole milk

220 g of butter

310 g of T55 flour

220 g of whole eggs

375 g of egg yolks

QS of Sevarome water-soluble lemon yellow colouring powder

30 g of Sevarome natural tea flavouring paste

550 g of egg whites

265 g of sugar

Make a panade with the whole milk, butter and flour.

Then beat in the eggs, colouring and natural tea flavouring paste with a hand mixer, like a choux pastry.

Whisk the egg whites with the sugar separately.

Fold the meringue into the choux pastry.

Roll out on a baking sheet.

Bake in a fan-assisted oven at 170°C for 12 minutes on a lined tray.

Once out of the oven, slide onto a wire rack before use.

POACHED NASHIS ---

500 g of nashis

1 l of water

375 g of sugar

QS of ascorbic acid

Peel the nashis and poach gently as you would poached pears.

Stop before they start to melt, so that they can sit overnight in their syrup.

INSERT NASHI / YUZU / SUREAU ---

300 g of poached nashis

285 g of nashi poaching juice

20 g of fine granulated sugar

10 g of potato starch

7 g of Sevarome 220 bloom gelatine powder

42 g of hydration water

10 g of Sevarome natural flavour taste of yuzu

10 g of Sevarome natural elderflower flavour

Drain and dice the poached nashi and set aside.

Bring the poaching juice to a gentle boil, then add the potato starch previously mixed with the sugar.

Maintain a gentle simmer for 3 mins to cook the starch properly.

Remove from the heat and add the rehydrated gelatine, then the diced nashis, natural flavour taste of yuzu and natural elderflower flavour.

Allow to gel slightly before pouring into a 3 cm diameter rhodoid tube.

Leave to gel in a positive chill before freezing until ready to use.

PEAR AND ELDERFLOWER CONFIT ---

788 g of pear purée

100g of sugar

100 g of sprayed glucose

12 g of Sevarome NH pectin

5 g of Sevarome natural elderflower flavour

Mix all the powders together.

Then pour over the purée using a hand blender.

Heat the mixture to 85°C, without stopping to blend.

Set aside and filter on contact before use.

GREEN TEA GANACHE ---

225 g of liquid cream

25 g of invert sugar

25 g of glucose syrup

305 g of white chocolate

550 g of liquid cream

60 g of Sevarome natural green tea flavouring paste

Bring the first part of the liquid cream to the boil with the invert sugar and glucose.

Pour over the white couverture and blend with an immersion blender.

Continue to emulsify, adding the second portion of cold liquid cream, then add the natural green tea flavouring paste.

Filter on contact and set aside for 24 hours in a cool place before use.

ASSEMBLY

On an overturned sheet of biscuit (with the baking side facing the work surface):
Spread a thin, even layer of the pear confit, which has been worked with a whisk to soften it, over the entire sheet.
Then spread an even layer of ganache, which has been whipped to make it supple, leaving 3 cm at the top and bottom of the uncovered biscuit.
Unmould and place the tube of nashi insert on the base, then roll upwards using the same pressure.
Chill in the freezer before cutting into individual shapes.

For formats to be shared, follow the same procedure: cut into 5 cm high sections after all these steps.

On the second sheet of biscuit, repeat a layer of confit, then the ganache.
Cut into 5 cm strips and wrap them around your sections to the desired diameter.