

# RASPBERRY AND CREAM GATEAU ROULÉ



PROFESSIONAL



AVONMORE  
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PRODUCT USED



Avonmore Professional  
35.1% Whipping Cream

(MAKES ONE ROLL) SERVES 8

## INGREDIENTS LIST

### Swiss Roll Sponge

- 6 Eggs, separated
- 150g Caster Sugar
- 50g Plain Flour
- 15g Icing Sugar

### White Chocolate Macarpone Cream

- 45g Icing Sugar
- 2 Egg Yolks
- 250g Mascarpone
- 50ml Cream
- 4 Leaves Gelatine
- 175g White Chocolate, finely chopped and melted
- 200ml Cream, lightly whipped

### Raspberry Confit

- 200ml Raspberry Puree
- 80g Raspberries
- 25ml Caster Sugar
- 1.5g Agar
- 2 Leaves Gelatine

### Candied Lemon

- 50g Caster Sugar
- 100ml Water
- 1 Lemon

### White Chocolate Spray

- 250g White Chocolate
- 125g Cocoa Butter
- 5-7 drops Red Liquid Food Colour

### Presentation and Assembly

- 50g Raspberries, halved
- Mint sprigs, to garnish



## THE RECIPE, STEP BY STEP

### ELEMENTS:

- 01 Swiss Roll Sponge
- 02 White Chocolate Macarpones Cream
- 03 Raspberry Confit
- 04 Candied Lemon
- 05 White Chocolate Spray

### 01 Swiss Roll Sponge

1. Preheat the oven 160°C. Line a baking tray with parchment paper.
2. Whisk the egg yolks with 100g of the sugar in a stand mixer fitted with a whisk attachment. Whisk to ribbon stage, until pale and voluminous, then remove and scrape into a clean bowl. Clean the mixer bowl thoroughly and add the egg whites.
3. Begin to whisk the egg whites, slowly adding the remaining 50g sugar. Once the whites have reached soft peak, gently fold the whites into the egg yolk mix, a third at a time.
4. Fold in the flour gently, ensuring not to overmix. Spread onto lined tray and bake for 20 minutes.
5. Meanwhile, dust a large rectangle of parchment paper with the icing sugar.
6. Remove the sponge from the oven and turn out onto the icing sugar dusted parchment. Roll up the sponge from the short end and leave to cool.

### 02 White Chocolate Macarpones Cream

1. Soak the gelatine in cold water. Whisk together the icing sugar, egg yolks and mascarpone in a large bowl until smooth and creamy.
2. Heat the 50ml of cream in a small saucepan until hot. Dissolve the gelatine leaves in the hot cream. Add this mix to the whisked mascarpone, followed by the melted white chocolate. Fold in the whisked cream.

3. Leave the white chocolate mascarpone cream to set in the fridge for 2 hours or overnight.
4. Once set, whisk until smooth and set aside in the fridge until ready to assemble.

### 03 Raspberry Confit

1. Place the gelatine leaves in a small bowl of cold water to soften.
2. Meanwhile, place the puree, sugar and agar into a small saucepan over a medium heat. Bring to the boil, and once boiling, boil for one minute. Remove from the heat and dissolve the gelatine leaves in the hot puree.
3. Leave to set in the fridge for at least 2 hours or overnight. Once set, blend in a small food processor until smooth.
4. Once smooth, finely chop the fresh raspberries, and fold into the gel. Chill until ready to assemble.

### 04 Candied Lemon

1. Make a sugar syrup by placing the sugar and water in a small saucepan over a medium heat. Bring to the boil, then reduce the heat to low.
2. Peel the skin from the lemon, and finely slice into julienne strips. Put the lemon strips in the syrup, and continue to cook gently in the syrup for ten minutes until soft and the syrup has reduced and thickened slightly.
3. Leave the lemon to cool in the syrup, then place in the fridge until ready to assemble.

### 05 White Chocolate Spray

1. Place the white chocolate and cocoa butter in a medium bowl over a pan of simmering water to melt. Once melted, add the food colour, and hold at 45°C to use.

### Assembly and Presentation:

1. Unroll the swiss roll sponge and lay flat. Spread two thirds of the white chocolate mascarpone cream over the sponge, leaving a 1cm gap around the edges. Place the remaining cream in a piping bag fitted with a round nozzle.
2. Spread the raspberry confit on top, and starting from the short edge, begin to roll up the swiss roll, as tightly as possible.
3. Wrap the roll in clingfilm and roll up to make a tight cylinder. Freeze for 30 minutes.
4. Unwrap the roll from clingfilm, and pipe the remaining white chocolate mascarpone cream all over the roll. Place in the freezer again for another 30 minutes.
5. Once completely frozen, spray the roll using the white chocolate spray. Return to the freezer before serving to ensure completely set.
6. When ready to serve, decorate the roll with halved strawberries, mint, and candied lemon.



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