

# Chocolate Roulé

Indulge in the velvety symphony of flavours in our Chocolate Roulé. This decadent creation boasts a luscious chocolate sponge base, enrobed in a delicate rose-infused ganache montée, and complemented by layers of raspberry and lychee gelée and a luxurious blackcurrant crémeux.

## Chocolate sponge

250g milk  
175g butter  
80g sugar  
160g flour  
90g fat cocoa powder  
300g egg yolk  
180g whole egg  
440g egg white  
220g sugar

**METHOD.** Boil the milk, butter and sugar (80g). Add the flour and cocoa powder and mix for a few minutes. Place the dough into a kitchen machine with a paddle and gradually add the eggs. Whip the egg white and sugar (220g). Fold in the meringue to the mixture. Bake for 15min at 165°C.

## Ganache montée à la rose

250g cream 40%  
80g invert sugar  
50g white chocolate  
60g gelatine mass  
500g cream 40%  
QS rosewater

**METHOD.** Heat the cream (250g) and invert sugar until 70°C. Dissolve the gelatine mass in the hot mixture. Pour on top of the white chocolate and make an emulsion with a hand blender. Add the rest of the cold liquid cream (500g) and rosewater while blending. Store overnight in the fridge.

### Notes

---



---



---



## Raspberry and lychee gelée

113g raspberry puree  
113g lychee puree  
40g lime puree  
25g invert sugar  
8g pectin glaze  
40g sugar

**METHOD.** Heat the fruit puree together with the invert sugar. Add the pectin glaze to the mixture. Boil for at least 2min. Pour the gelée in a long, cylindrical mould and freeze.

## Black currant crèmeux

80g blackcurrant puree  
20g raspberry puree  
40g whole egg  
30g egg yolk  
30g violet sugar  
9g gelatine mass  
40g butter

**METHOD.** Heat the fruit puree, whole egg, egg yolk and sugar until 83°C. Add the gelatine mass and cool down until 38°C. Add the butter (at room temperature) and mix. Pour the crèmeux into a larger, long, cylindrical mould. Carefully remove the gelée from its mould and place it on top of the crèmeux. Push the gelée into the crèmeux until fully covered and freeze.

## Assemblage

**METHOD.** Evenly spread the rose-infused ganache montée onto the chocolate sponge. Carefully remove the gelée-crèmeux from the mould and position it along the edge of the sponge cake. Roll up the cake and freeze it again. Top with a chocolate cylinder and pipe additional ganache montée on top of the cake. Sprinkle frozen fruit over the Chocolate Roulé for an elegant finishing touch.

### Notes

---



---



---