



# Asian Roll Cake Perfumes

± 30 individual pieces  
Pastry Chef Pierre-Henry Lecompte

## CHOUX PASTRY BISCUIT WITH TEA (2 SHEETS 600 X 400)

### Ingredients

265 g sugar  
310 g whole milk  
310 g T55 flour  
220 g unsalted butter  
220 g whole eggs  
375 g egg yolks  
550 g egg whites

**30 g natural tea-flavoured paste La Fabrique**  
**QS of lemon yellow water-soluble powdered**  
**colourant La Fabrique (CSP037675)**

### Preparation

- 1 Prepare a panade with the whole milk, butter, and flour.
- 2 Then incorporate the eggs, colourant, and natural tea-flavoured paste using a paddle attachment, as you would for a choux pastry.
- 3 Whip the egg whites separately with the sugar using a whisk attachment.
- 4 Fold the meringue into the choux pastry.
- 5 Pour onto a baking tray lined with a baking sheet.
- 6 Bake in a convection oven at 170°C for 12 minutes on a double tray. Once out of the oven, transfer directly onto a cooling rack before use.

## NASHIS POCHÉS

### Ingredients

1 L water  
375 g sugar  
500 g nashi pears  
QS of ascorbic acid

### Preparation

- 1 Peel the nashi pears and gently poach them as you would for poached pears.
- 2 Stop cooking before they become too soft, and allow them to soak in their syrup overnight.

## NASHI / YUZU / ELDERFLOWER INSERT

### Ingredients

10 g potato starch  
42 g hydration water  
20 g fine granulated sugar  
300 g poached nashi pears  
285 g poaching juice from the nashi pears  
**10 g natural elderflower flavour La Fabrique**  
**10 g natural yuzu flavour La Fabrique (ANL009729)**  
**7 g powdered gelatin, 200 bloom La Fabrique**  
**(ITA022534)**

### Preparation

- 1 Cut the well-drained poached nashi pears into brunoise and set aside.
- 2 Bring the poaching juice to a gentle boil, then add the potato starch previously mixed with the sugar. Maintain a gentle boil for 3 minutes to properly cook the starch.
- 3 Off the heat, add the pre-hydrated gelatin, then fold in the nashi brunoise, natural yuzu flavour, and natural elderflower flavour.
- 4 Allow the mixture to set slightly before pouring into 3cm diameter rhodoid moulds.
- 5 Then allow to fully gel in a positive cold environment before freezing at deep freeze until ready for use.

## PEAR AND ELDERFLOWER CONFIT

### Ingredients

100 g sugar  
788 g pear purée  
100 g atomised glucose  
**5 g natural elderflower flavour La Fabrique**  
**12 g NH pectin for glazing La Fabrique (BFT503660)**

### Preparation

- 1 Mix all the powders together.
- 2 Then sprinkle them over the purée while blending with an immersion blender.
- 3 Heat the mixture to 85°C, stirring continuously. Reserve and cover with cling film directly on the surface until ready for use.

## WHIPPED GREEN TEA GANACHE

### Ingredients

25 g invert sugar  
225 g liquid cream  
550 g liquid cream  
25 g glucose syrup  
305 g white chocolate  
**60 g natural green tea-flavoured paste La Fabrique**

### Preparation

- 1 Bring the first portion of liquid cream to a boil with the invert sugar and glucose.
- 2 Pour over the white chocolate and emulsify using an immersion blender.
- 3 Continue emulsifying while incorporating the second portion of cold liquid cream, then add the natural green tea-flavoured paste.
- 4 Cover with cling film directly on the surface and refrigerate for 24 hours in positive cold storage before use.

## Assembly

- 1 On a sheet of biscuit turned over (baking side down onto the work surface): spread a thin, even layer of pear confit, previously whisked to soften, over the entire sheet.
- 2 Next, spread an even layer of lightly whipped ganache using a whisk attachment, leaving 3cm uncovered at the top and bottom of the biscuit.
- 3 Unmould and place the nashi insert tube on the base, then roll upwards, applying even pressure.
- 4 Freeze at deep freeze before cutting into individual portions.

### Pastry Chef Tips:

For shareable portions, follow the same steps: cut 5cm high sections after completing these steps. Then, on a second sheet of biscuit, repeat a layer of confit followed by whipped ganache. Cut into 5cm strips and wrap around your sections until the desired diameter is reached.

