



BUN'N'ROLL

THE ST TROPEZ PIE STYLE



List of ingredients

- 10 Bun'n'Roll
- 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



Recipe created by :
Sylvain Schmitt, Baker Expert France



Recipe made with :
36967 Bun'n'Roll 85g

RTB

Persons
10

Preparation time
30 min

Difficulty
● ● ● ● ●

Moments of consumption :

Breakfast | **Snack** | Dinner | Lunch | Brunch | Aperitif



Preparation steps

- 1 Open the vanilla pod in two and heat with the milk.
- 2 Beat the egg yolks with the sugar and whisk to incorporate as much air as possible, then add the flour.
- 3 When the milk boils, pour it over the preparation and remove the vanilla pods.
- 4 Bring the cream to the boil, stirring constantly with a whisk, and cook for 3 to 5 minutes from when it starts to boil.
- 5 Add the butter and mix.
- 6 Using a piping bag, spread the pastry cream on the base of the Bun'n'Roll, previously cut in half.
- 7 Cover the cream with the Bun'n'Roll lid and decorate with sugar crystals or sugar pearls

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