



Recipe created by : Sylvain Schmitt, Baker Expert France



## **BUN'N'ROLL**

## THE ST TROPEZ PIE STYLE

 Persons
 Preparation time
 Difficulty

 10
 30 min
 • • • • •

RTB

Moments of consumption :

Breakfast | Snack | Dinner | Lunch | Brunch | Aperitif

List of ingredients
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- 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

## Preparation steps



3

Open the vanilla pod in two and heat with the milk.

Beat the egg yolks with the sugar and whisk to incorporate as much air as possible, then add the flour.

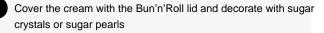
When the milk boils, pour it over the preparation and remove the vanilla pods.

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.



Using a piping bag, spread the pastry cream on the base of the Bun'n'Roll, previously cut in half.





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