



**Recipe created by :**  
Christophe Pélerbe, Baker Expert France



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

**RTB**

Persons  
10

Preparation time  
40 min

Difficulty  
●●●●●

Moments of consumption :

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

## BUN'N'ROLL

### THE FRUIT BASKET



### List of ingredients

- 10 Bun'n'Roll
- 110 g of double cream with 35% fat
- ½ teaspoon of vanilla extract
- 10 to 15 g of icing sugar
- 30 raspberries
- 10 strawberries
- 1 kiwi
- 1 half-orange
- 10 small redcurrant branches
- 50 blueberries



### Preparation steps

- 1 Slice the bun in half and toast both parts in the oven for 2 to 4 minutes at 20°C.
- 2 Prepare the fruit: cut the strawberries in half and the kiwi into half-slices, cut the orange into large segments.
- 3 In a chilled salad bowl, briskly whisk the liquid cream until it thickens.
- 4 Continue to whisk and at the same time add the icing sugar and vanilla extract.
- 5 Put the lid of the Bun'n'Roll on its base, but upside down.
- 6 Using a grooved piping bag, make little dots of cream around the base of the bun. Arrange the cream on the upside-down bun too, to hold the fruits.
- 7 Delicately arrange the fruits on the bun. Sprinkle lightly with icing sugar.

SHARE

THE BAKERY CULTURES  
OF THE WORLD