



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

RTB

BUN'N'ROLL

THE STRAWBERRY CHANTILLY

Persons
10

Preparation time
30 min

Difficulty
● ● ● ● ●

Moments of consumption :

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



List of ingredients

- 10 Bun'n'Roll
- 125 g of double cream with 35% fat.
- 10 to 15 g of icing sugar
- ½ teaspoon of vanilla extract
- 20 strawberries



Preparation steps

- 1 In a chilled salad bowl (preferably in metal), briskly whisk the double cream until it thickens. Continue to whisk and at the same time add the icing sugar and vanilla extract to get a matte and firm cream.
- 2 Rinse, dry and remove the stems of the strawberries, then cut into quarters.
- 3 Using a piping bag, arrange the cream on the base of the Bun'n'Roll, previously cut in half.
- 4 Arrange strawberries in the centre of the bun, on top of the cream.
- 5 Close with the Bun'n'Roll lid.

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