



RECIPE BY FRANCK KESTENER

Liquorice rollen

Recipe in 6 steps



1

Black cocoa decoration paste for rollen biscuit

Fresh butter	200g	25.1 %	Soften the butter, add the black cocoa powder and the sieved icing sugar.
COCOA POWDER 10/12 %	66g	8.2 %	Then add the egg whites gradually in four times and the flour.
Icing sugar	200g	25.1 %	Leave aside for 12h.
Egg white	200g	25.1 %	Spread a thin layer over a baking paper, and stripe using a pastry brush to make the decoration.
Flour	130g	16.3 %	Set on top a 5 mm frame to fill in with the biscuit preparation.
Total	796g	100%	Leave to the fridge at 4°C.

2

Rollen biscuit dough

Eggs	250g	17.5 %	Beat the eggs, the icing sugar, the almond powder and the flour together.
Icing sugar	176g	12.3 %	Melt the butter warm.
White almonds powder	176g	12.3 %	Meanwhile, whisk the egg whites with the sugar.
Flour	50g	3.5 %	Then mix the melted butter with the first mixture and add the whisked egg whites.
Egg whites	326g	22.8 %	Leave to stand the biscuit.
Dry egg whites	326g	22.8 %	Spread in a 5 mm thick frame over the decoration paste.
Cristal sugar	80g	5.6 %	Cook at 180°C in a ventilated oven for about 10 minutes.
Melted butter	40g	2.8 %	
Total	1424g	100%	

3

Black cocoa pear jelly

Pear purée	1500g	59.5 %	Warm the pear purée, melt the pectine and the sugar and add the purée.
Sugar	765g	30.3 %	Then add the cocoa powder.
NH pectine	36g	1.4 %	Cook until 60 Brix and stop cooking adding the pear spirit and the gelatine mass.
COCOA POWDER 10/12 %	30g	1.1 %	Over the biscuit in a 5 mm frame set an other 3 mm frame and pour the cocoa-pear jelly in.
Pear spirit	90g	3.5 %	Set in the fridge at 4°C.
Gelatine mass	100g	3.9 %	
Total	2521g	100%	

4

Almond-liquorice whipped cream

Cream 35% fat (1)	438g	23.1 %	(Prepare 12h before you whip the cream).
Glucose syrup	75g	3.9 %	Boil the cream (1) and the glucose, add the almond paste and melt.
White chocolate CONCERTO 32%	150g	7.9 %	Then pour the white chocolate and mix, let it cool at 30°C and add the cream (2) and the liquorice concentrate.
COCOA BUTTER	40g	2.1 %	
Almond paste 50%	312g	16.5 %	Set in a fridge at 4°C for 12h before you whip into cream.
Cream 35% fat (2)	810g	42.8 %	
Liquorice concentrate	65g	3.4 %	Once the whipped cream is done, set in a 5 mm frame over the cocoa-pear jelly and smooth some whipped cream on top. Set in a deep freezer.
Total	1890g	100%	With the whipped cream remaining, make some quenelles and set in a deep freezer also.

5

Black cocoa powder icing

Water	640g	13.3 %	Make a syrup with the water, the sugar and the glucose. Boil and add the condensed milk.
Sugar	1620g	33.6 %	
Glucose	1090g	22.6 %	Add the gelatine mass, the cocoa powder and the dark couverture chocolate Carupano 70% .
Condensed milk	410g	8.5 %	Set in the fridge at 4°C for a night. Then heat at 30° /35 °C to glaze the liquorice whipped cream quenelles
Gelatine mass	350g	7.2 %	
COCOA POWDER 10/12 %	160g	3.3 %	
Dark chocolate CARUPANO 70%	540g	11.2 %	
Total	4810g	100%	

6

Crust pastry

Butter	300g	21.6 %	In a beater mix softly the butter, the sugar, the salt and the almond powder.
Cristal sugar	300g	21.6 %	
Salt	5g	0.3 %	Add the eggs and the flour. Spread at 5 mm and cut a disc bigger than the entremet size. Cook in a ventilated oven at 150°C for 20 minutes
Almond powder	375g	27.0 %	
Whole egg	100g	7.2 %	
Flour	300g	21.6 %	
Baking powder	4g	0.2 %	
Total	1384g	100%	

Final assembly

Cool down at 2°C.

Using a guitar cutter, make stripes the same way as the decoration stripes and roll up the stripes one by one to shape the entremet as a liquorice roll.

Set it over the crust pastry disc.

Coat using a neutral spray and set glazed dark quenelles.

Decorate with chocolate flakes.

