

TRENDS,  
RECIPES & TIPS  
FOR CATERING  
EXPERTS

SPECIAL EDITION

# THE BUN' N'ROLL

A PLUS FOR EVERY CATERING UNIVERSE



**BRIDOR**

# THE BUN' N'ROLL

# Editorial

Leader in the production of premium frozen bakery products, Bridor has combined bakery expertise and industrial excellence for more than 30 years, to offer high quality products in over 100 countries worldwide.

Bridor takes inspiration from the bakery cultures of the world to come up with authentic and flavoursome products for you. Its production methods respect the products and resting times necessary for the flavours to develop. Our R&D and Quality teams work daily for the well-being of our customers, offering recipes that meet our Bridor Clean Label requirements and acting on the nutritional quality of our products.

Today, Bridor proposes a full range of breads, Viennese pastries, snacks and premium pastries, known all over the world for their exceptional quality and taste.



In this booklet, discover the Bun'n'Roll, our iconic product, through numerous tips and recipes from our Bridor Bakery Cultures Club experts.

They have worked on the theme of the Bun'n'Roll to create unique and original recipes.

Discover a selection of surprising burgers with daring combinations, and indulgent desserts that illustrate their creativity and invite you to discover new facets of this versatile product.

SHARE

THE BAKERY CULTURES  
OF THE WORLD



# THE BUN' N'ROLL

**THE  
BUN'  
N'ROLL**

**An  
iconic  
product**

**The Bun'n'Roll:  
an inspiring base  
for burgers and  
original desserts!**

Are you looking for a new and original base for your burgers and desserts to surprise your customers?

The Bun'n'Roll is the answer to your gourmet creation needs.

Made from a delicious croissant dough, this 85 g spiral-shaped bun is more than just a base. It will become the essential element for making gourmet burgers or presenting elegant desserts!

**READ THE PRODUCT  
DATA SHEET >**

••  
The essential element for  
making gourmet burgers or  
presenting elegant desserts!

So

## ***versatile!***

The Bun'n'Roll is the ideal product all day long. From breakfast to evening meal, including sweet breaks, the Bun'n'Roll is a versatile and practical product that can be adapted to all your culinary needs and ideas. Give free rein to your creativity!

So

## ***attractive!***

The spiral shape will not fail to catch the eyes of your guests. Thanks to its original shape and delicate and golden lamination, your guests' senses will be aroused even before they take their first bite.



So

## ***surprising!***

The Bun'n'Roll is not just visually surprising. It will stun your guests thanks to its delicious buttery taste and its unique textures: crispy on the outside and meltingly-soft in the middle!

So

## ***practical!***

Practicality is essential in today's cuisine. The Bun'n'Roll is supplied with paper moulds that make preparation easy and baking quick and simple.

Don't hesitate to explore the infinite possibilities offered by this puff pastry bun, for meals and desserts that will leave a lasting impression!



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The Bun'n'Roll offers unique versatility and convenience to create a range of gourmet products to suit all tastes and every moment of consumption.

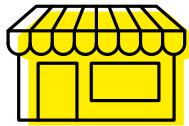
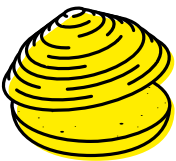
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**THE  
BUN'  
N'ROLL**

# A plus for every catering universe

**The Bun'n'Roll is more than just a Viennese pastry.**

**Its convenience and versatility make it a must-have for every catering universe: bakeries, traditional restaurants, specialist burger chains and supermarket deli departments.**

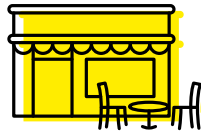


## **Bakeries**

Bakers will find that the Bun'n'Roll is an ideal way of diversifying their snack range.

This ready-to-use product can be used to quickly create a variety of sweet and savoury recipes to satisfy customers in a hurry and seeking new products.

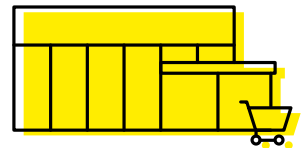
The Bun'n'Roll could be used to add a touch of originality to traditional pastries, such as lemon tarts, apple tarts, strawberry tarts and many other gourmet creations!



## **Catering**

Restaurant owners will appreciate the versatility of the Bun'n'Roll.

It adds a twist to the preparation of burgers by providing novelty to this seemingly simple dish, while offering the possibility of proposing gourmet desserts.



## **Wholesale**

Wholesale chains can also adopt the Bun'n'Roll for their bakery & deli departments.

With simple recipes accompanied with jams or spreads and decorated with a colourful topping (sugar, chocolate chips, etc.), it can fit into their snack ranges.

●●  
There's a burger  
for every palate and  
a unique experience  
to discover in every  
mouthful.





# THE BUN' N'ROLL

# For Burgers

TIPS  
& RECIPES  
BY OUR CHEFS TO  
MAKE SURPRISING  
BURGERS

**Burgers have become a must-have on tables all over the world, and their consumption has evolved spectacularly over the years.**

Today, burgers are not just simple food eaten on-the-go consisting of meat and sauce between two pieces of bun. They have become a source of gastronomic innovation, showing off unexpected flavour combinations and are a way of standing out.

Burger recipes have adapted to the diverse tastes of the world's different culinary cultures. From vegetarian and vegan burgers to ethnic burgers inspired by local cultures, creativity is limitless.

●●  
Add a touch of  
sophistication  
and originality  
to your recipes.



**85%**

of European consumers  
eat burgers mainly  
for pleasure!\*

The main criteria  
for choosing a burger:

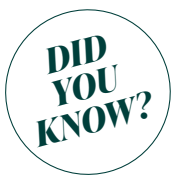
1. Quality of the meat
2. Fresh and quality ingredients
3. Appearance
4. Burger recipe
5. Type of bread used
6. The fact it is home-made



## The puff pastry burger bun is a daring trend in this quest for culinary innovation

To make a new burger recipe, quality ingredients and tasty sauces can be selected. But don't underestimate the choice of the bread, which is an essential part of your recipe!

The puff pastry Bun'n'Roll is as surprising to look at as it is to taste, meaning that you can add a touch of sophistication and originality to your recipes.



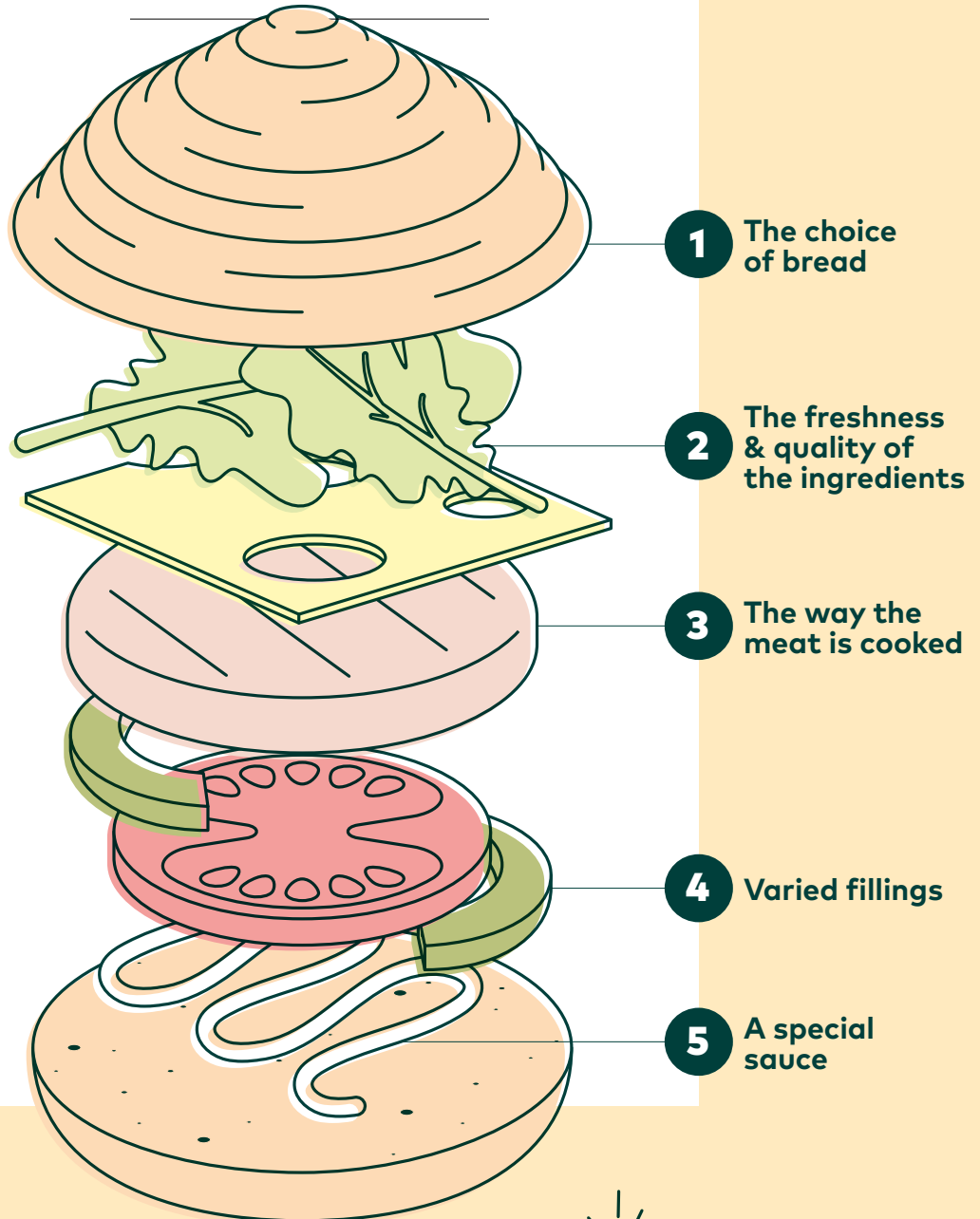
**86%**

of European consumers  
think that a good burger  
is always made with a  
quality bun.\*

\* Bridor survey on 6,000 consumers representative of the population in Europe (France, Germany, United Kingdom, Italy, Netherlands and Spain), 2023

# Burger tips

Eight tips from our chefs to create burgers that are both delicious and memorable



**6** Balanced flavours

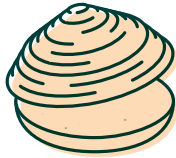


**7** Careful presentation



**8** Creativity

# Burger tips



1

## The choice of bread

The choice of bread is crucial as it directly influences the taste experience and the overall texture of the burger.

Its texture, flavour, size, as well as its ability to absorb the juices and sauces are also important elements to consider. Choose bread that will enhance the other ingredients in your recipe, for an optimal taste experience.

The type of bread should also go with the style of the burger. A classic hamburger can be served with traditional bread, while a gourmet burger will benefit from a more sophisticated bread, like a brioche bun, a bun rich in seeds, a puff pastry bun, or an ethnic bun, etc.



2

## The freshness & quality of the ingredients

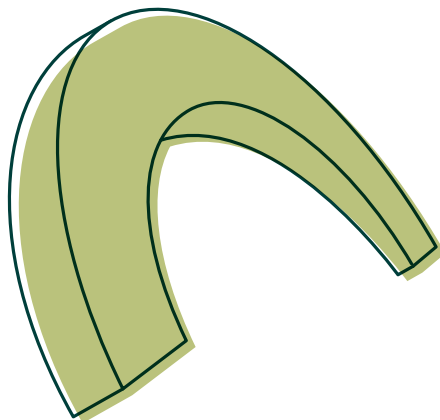
To make delicious burgers, start by choosing fresh and quality ingredients, paying particular attention to the meat, the bread, the vegetables and condiments, then prepare them carefully.

Consumer expectations have evolved and authentic, local and high quality products have become a priority.

From the choice of artisanal cheeses to home-made sauces, every element of your recipe must be carefully coordinated to create an unforgettable taste experience.

# 81%

of consumers enjoy eating a burger made with local ingredients.\*

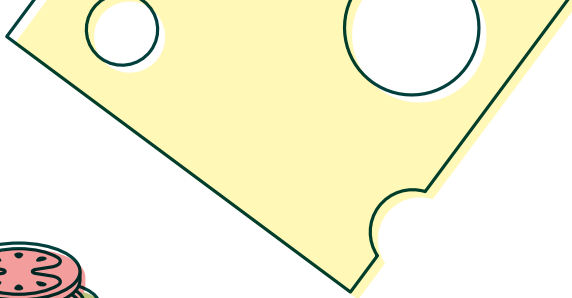
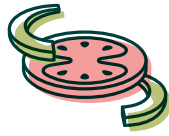


3

## The way the meat is cooked

Make sure that the meat is cooked to perfection, following the recommended temperatures to obtain a delicious burger with a pleasant texture.





••  
Opt for a variety of flavours and textures.

4

## Varied fillings

Opt for a variety of flavours and textures. For example, add fresh and crispy vegetables to your creations, such as tomatoes and pickled vegetables. For a gourmet touch, use ingredients such as avocado, crispy bacon or mushrooms.

Don't forget balance! make sure that the fillings complement the protein of your burger for a harmonious taste experience.

Finally, don't neglect the side dishes! Potato fries can be replaced with sweet potato fries, vegetable chips or gratins.

**65%**

of European consumers choose their burger depending on the side dish.\*



5

## A special sauce

Select an appropriate and specific sauce for each of your burgers and do not hesitate to create your own signature sauce.

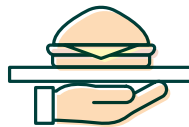
The sauce can be the decisive factor that makes all the difference to the customer's satisfaction. Dare to create tasty sauces with mayonnaise, ketchup, mustard, garlic, fresh herbs, truffles, etc.



6

## Balanced flavours

Make sure that all the flavours complement one another. Make sure that the burger is not too salty or too spicy, but balanced and delicious. Choose ingredients that provide contrasting and complementary flavours, such as condiments, fresh vegetables, cheese and sauces.



7

## Careful presentation

The appearance of your dishes must be carefully considered because photos will undoubtedly be posted by your guests on their social media. So, pay special attention to the presentation of your culinary creations which will draw attention and give you great publicity!

**50%** of European consumers say that photos posted on social media make them want to try new burgers.\*



8

## Creativity

Do not hesitate to regularly change your restaurant's menu with unique and creative burger recipes that will make you stand out from the competition. One ingredient can make all the difference to surprise your customers! Remember to include vegetarian and vegan alternatives to meet the needs of a more diversified customer base.

**75%**

of European consumers like to try original burger recipes.\*

\* Bridor survey on 6,000 consumers representative of the population in Europe (France, Germany, United Kingdom, Italy, Netherlands and Spain), 2023

The classic beef burger is indispensable!

Discover an interpretation with a twist here, with the Bun'n'Roll.

A gourmet experience that reminds us why traditional burgers never go out of fashion.



# Traditional BURGER



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- 60 g salad leaf assortment
- 120 g heirloom tomatoes
- 40 g red pickled onions
- 4 x 150 g Angus steaks
- 100 g Cheddar
- 160 g Burger sauce
- Affila Cress

### Burger Sauce

- 15g mayonnaise
- 15g mustard
- 10g Philadelphia

### Red pickled onions

- 200 g water
- 100 g vinegar
- 50 g sugar
- 10 g beetroot powder
- 2 red onions
- Salt

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.

### For the red pickled onions

- In a saucepan, bring the water to a boil with the sugar and salt, add the vinegar, then the beetroot powder.
- Add the sliced onions then bring back to the boil.
- Empty into a jam jar and quickly close the lid. Once cooled, store in the refrigerator.

### For the burger sauce

- Mix the mayonnaise, mustard and Philadelphia together.

- Fry the steaks for a few minutes on each side.
- Open the Bun'n'Roll in the middle.
- On the bottom, arrange the burger sauce and a few slices of tomato.
- Add the steak and then the melted Cheddar.
- Finish with the red pickled onions, a few mixed salad leaves and Affila Cress leaves. Close the burger with the top half of the Bun'n'Roll.

# Mountain BURGER



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

Winter is the perfect season for enjoying burgers inspired by classic dishes such as raclette and tartiflette.

Discover comforting creations with winter cheeses like Reblochon, combined with authentic ingredients.

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- 4 beef steaks
- Raclette cheese
- Coppa
- 4 fried potato galettes
- Onion confit
- Mushrooms
- Watercress

### Vin jaune sauce

- Philadelphia
- Vin jaune

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- Open the Bun'n'Roll in the middle.
- Spread vin jaune sauce over the bottom bun, add a few watercress leaves and some mushrooms.
- Fry the steaks for a few minutes on each side over a low heat.
- Melt a slice of raclette cheese over the steaks.
- Place the steak on the bun add the coppa, the fried potato galette and a little onion confit.
- Finally add the top half of the Bun'n'Roll.





An exceptional taste experience combining the unique character of Fourme d'Ambert cheese with carefully selected ingredients for an explosion of flavours in every mouthful.

**DID YOU KNOW?**

Fourme d'Ambert is a marbled cheese from the Auvergne region in France. Its name is linked to the town of Ambert, the traditional birthplace of its production for over a thousand years.

Its delicately creamy taste makes it the perfect ingredient for enriching the flavours of a variety of dishes.

When it is used in burgers, Fourme d'Ambert adds strong flavours.

# Fourme d'Ambert BURGER



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- 4 beef steaks
- Fourme d'Ambert
- Walnuts
- Rocket
- Barbecue sauce

### Onion compote

- Caster sugar
- Butter
- Balsamic vinegar
- Onions

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- **For the onion compote**
  - Cook the sliced onions in a pre-heated frying pan with some butter.
  - Once translucent, deglaze with the balsamic vinegar then add a teaspoon of sugar.
  - Leave to simmer for a few minutes then set aside.
- Open the Bun'n'Roll in the middle.
- Spread barbecue sauce over the bottom bun.
- Season then sear the steaks for a few minutes on each side in a frying pan.
- Melt the sliced Fourme d'Ambert over the steaks.
- Place the onion compote on top of the Fourme d'Ambert.
- Place the steak on the bun then add a few crushed walnuts and the rocket.
- Finally add the top half of the Bun'n'Roll.



# Pesto & burrata

## BURGER

Do not hesitate to include vegetarian burgers on your menu to meet your customers' needs.

This type of recipe can help you to widen your customer base, stimulate your creativity and reduce your environmental footprint, while offering a healthier and more varied gastronomic experience.

So why not add these delicious vegetarian options to your menu?



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

### INGREDIENTS

- 4 Bridor Bun'n'Roll
- Confit peppers
- Grilled aubergines
- Beef tomatoes
- Radishes
- Apples
- 4 burrata
- Pesto
- Micro-greens

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- Open the Bun'n'Roll in the middle.
- Spread some pesto over the bottom bun and add a few micro-greens, the confit peppers and grilled aubergines.
- Next add some tomato slices, finely chopped radishes and a few apple slices.
- Finish with the burrata and a little pesto on top.
- Close the burger with the top half of the Bun'n'Roll.



**DID YOU KNOW?**

**54%**

of European burger consumers like eating vegetarian burgers now and then.\*

\* Bridor survey on 6,000 consumers representative of the population in Europe (France, Germany, United Kingdom, Italy, Netherlands and Spain), 2023

# Italian BURGER

Take your guests on a culinary journey by proposing burgers based on the specialities of other countries. Arouse their curiosity by making original recipes with exotic flavours.

You can opt for Parmesan, sun-dried tomatoes and rocket to take your customers to the heart of Italy.



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- Grilled bacon
- Parmesan
- Sun-dried tomatoes
- Confit peppers
- Rocket
- Guacamole
- Fried onions

### Breaded chicken

- Chicken breasts
- Flour
- Egg white
- Cornflakes

### Fromage blanc sauce

- 200 g fromage blanc
- 20g chives
- 1 lemon
- Paprika
- 1 shallot
- Salt & pepper

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- To coat the chicken breasts, dip them in the flour, the egg white and then in the coarsely crumbled cornflakes.
- Cook the coated chicken in a frying pan or deep fat fryer.
- **For the fromage blanc sauce**
  - Mix the fromage blanc, finely chopped chives, lemon juice, paprika, salt & pepper.
- Open the Bun'n'Roll in the middle.
- Spread fromage blanc sauce over the bottom bun, add the guacamole, a few sun-dried tomatoes and confit peppers.
- Place the cornflake chicken on top, add a few shavings of Parmesan, the grilled bacon, some fried onions and the rocket.
- Finally add the top half of the Bun'n'Roll.





In this recipe, the Bun'n'Roll is prepared in an original way, cooked between two trays, to obtain a very flat form.

# Avocado toast BURGER



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- Grilled bacon
- Wilted spinach
- Avocado
- Pomegranate

### Scrambled eggs

- Eggs
- Cream
- Butter
- Salt & pepper

### Lemon mousseline cream sauce

- Egg yolk
- Mustard
- Grapeseed oil
- Single cream 36%
- Salt & pepper
- Lemon juice and zest

- Place the Bun'n'Roll in perforated moulds and bake them with a baking tray on top for 16 min at 170°C.
- **For the mousseline cream sauce**
  - Make a firm mayonnaise, season with the lemon juice, then whip the cream and gently add it to the mayonnaise. Adjust the seasoning and add some lemon zest.
- Make the scrambled eggs in a pan with the eggs, milk and butter. Season with salt and pepper.
- Slice the Bun'n'Roll in half.
- Spread mousseline sauce over the bottom bun, add a few cooked spinach leaves, then the avocado slices.
- Add the scrambled eggs along with the grilled bacon slices.
- Finish with a pinch of pomegranate seeds.
- Close the burger with the top half of the Bun'n'Roll.

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**TRENDY**  
RECIPE

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New York Rolls, symbols of New York street food, have conquered the world with their creative fillings.

This international trend offers a gourmet and innovative experience. This trend is not restricted to sweet food and opens up an infinite number of savoury snack recipes.

In this recipe, the Bun'n'Roll is prepared like a New York Roll, cooked between two trays.

It is then generously filled, offering a gourmet experience in every mouthful.

••  
This recipe offers a  
gourmet experience  
in every mouthful.

# MWR

## Truffle NEW YORK ROLL



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

### INGREDIENTS



- 4 Bridor Bun'n'Roll
  - 100 g mascarpone
  - 20 g double cream
  - 6 g truffle pieces
  - 1 g truffle paste
  - Salt & pepper
  - 8 g fresh truffles
  - ½ gold leaf sheet
- Place the Bun'n'Roll in perforated moulds and bake them with a baking tray on top for 16 min at 170°C.
  - Leave to cool completely.
  - **For the truffle cream**
    - Mix the mascarpone with the double cream, add the truffle pieces and the truffle spread and adjust the seasoning.
  - Use a piping bag to fill the Bun'n'Roll with the truffle cream (reserve ⅓ for the finish).
  - Pipe a little truffle cream over the top then sprinkle over some truffle shavings.
  - Decorate with two little pieces of gold leaf.





# THE BUN' N'ROLL

# For Desserts

**TIPS  
& RECIPES**  
BY CHEFS  
FOR SWEET  
VARIETIES

**The Bun'n'Roll opens the door to boundless creativity for your desserts and sweet dishes. The pure butter and golden puff pastry will enhance sweet ingredients, such as fruit, chocolate, cream, etc., and won't fail to impress your guests!**

Over the next few pages, you will discover a collection of irresistible dishes made with the Bun'n'Roll. Every one of these sweet creations has been meticulously deigned to arouse the taste buds, impress your customers and take them on a culinary journey.

You will find recipes for every occasion: from a gourmet breakfast to party desserts, including sweet breaks all day long. The Bun'n'Roll also offers a multitude of sweet possibilities!



**ADVICE**  
FROM OUR  
BRIDOR CHEF

# Vanilla & Praliné

## BUN'N'ROLL



RECIPE MADE BY JEAN-LUC KASPER  
EXPERT BAKER IN GERMANY AND MEMBER OF THE BBCC

### INGREDIENTS

- 4 Bridor Bun'n'Roll

#### Puff pastry croustillant

- 40 g puffed rice
- 60 g feuilletine
- 50 g milk chocolate couverture
- 115 g hazelnut praline paste

#### Light vanilla cream

- 50 g custard cream
- 250 g whipping cream
- 25 g sugar
- 2 sheets of gelatine
- 1 Bourbon vanilla pod

#### Decoration

- Edible flowers

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- Mix in the following order: puffed rice, feuilletine and melted milk chocolate couverture.
- Then add the hazelnut praline paste. Leave to cool and harden.
- Whip the cream until thick, incorporating the sugar.
- Soak the gelatine sheets and then heat them and mix with the custard cream.
- Add the whipped cream and the vanilla pod.
- Slice the Bun'n'Roll in half.
- Put the crispy praline paste in the middle of the Bun'n'Roll. Arrange the light vanilla cream around the Bun'n'Roll.
- Decorate the top with edible flowers and fine pieces of crispy praline paste.

To enhance your desserts, think about using edible flowers. They can add elegance to your creations.

Use with subtlety to avoid stealing the show from the main flavour of your dessert.

A few carefully placed flowers are enough to create an impressive visual and taste impact.



# Chocolate & orange

## BUN'N'ROLL



RECIPE MADE BY RICHARD NORTH

EXPERT BAKER IN THE UNITED KINGDOM AND MEMBER OF THE BBCC

Chocolate and fruit combinations have risen in popularity in recent years with a particular trend for the daring alliance of dark chocolate and orange.

This combination offers a rich and balanced taste, blending the depth of dark chocolate with the freshness of citrus fruits.

### INGREDIENTS

- 3 Bridor Bun'n'Roll

#### Chocolate orange ganache

- 200 g dark chocolate
- 100 g soft butter
- 15 ml golden syrup (brown sugar)
- 75 ml full cream
- 10 ml orange extract
- 25 ml Grand Marnier

#### Decoration

- Orange (zest & segments)
- 2 speculoos

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- Melt the chocolate, butter, golden syrup and cream in a bain-marie.
- Mix until the ganache is smooth and velvety.
- When it has all melted, incorporate the orange extract and the Grand Marnier.
- Leave to cool and put in a piping bag.
- Slice the Bun'n'Roll in half.
- Pipe the ganache, alternating with orange segments.
- Decorate the top with dabs of ganache, orange zest and speculoos.



Dive into the delicious trend of red fruit desserts!

These sweet treats always make a stir: their brilliance, freshness and explosion of flavours have captured the hearts of gourmets all over the world.

From muffins to tarts, including smoothies, red fruits are everywhere, adding a vibrant and colourful touch to your desserts.



# Red fruits BUN'N'ROLL



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 4 Bridor Bun'n'Roll
- Strawberries
- Raspberries
- Redcurrants
- Blueberries
- Ground pistachio

### Vanilla cream

- Cream
- Mascarpone
- 1 vanilla pod
- Icing sugar

### Red fruit mousse

- 120 g custard cream
- 80 g red fruit coulis
- Mascarpone cream
- 3 sheets of gelatine

### • For the vanilla cream

- Pour the chilled cream into the bowl of a mixer.
- Split the vanilla pod in two, scrape out the seeds and add the cream, the mascarpone and the icing sugar.
- Beat the cream with the mixer until the texture resembles whipped cream.
- Keep 80 g for the red fruit mousse. Put the rest in a piping bag with a Ø 7 mm plain nozzle.

### • For the red fruit mousse

- Make a pastry cream and leave it to cool.
- Soften the gelatine, heat 1/4 of the red fruit coulis to melt the gelatine.
- Incorporate this mixture into the pastry cream with the remainder of the coulis.
- Delicately add the vanilla cream.
- Put the mixture in a piping bag and chill.

### • Assembly

- Cut the bun'n'roll in two. Put the red fruit mousse on the base.
- Using the piping bag, make pretty dots of vanilla cream on the mousse, then delicately arrange the red fruits.
- Close the bun and decorate with red fruits. Add a dot of vanilla cream, then sprinkle with ground pistachio.

What's trendy now?  
Reinvent the classics of  
French pâtisserie by giving  
them new shapes and  
reworking the recipes while  
preserving their traditional  
flavours.

This creative approach  
offers a contemporary  
experience while  
celebrating the history of  
French pâtisserie.  
The Paris-Brest-style  
recipe for the Bun'n'Roll  
illustrates this trend perfectly.



# Paris-Brest-style BUN'N'ROLL



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

## INGREDIENTS

- 8 baked Bridor Bun'n'Roll
- 80 g praline paste
- 40 g pralin
- 20 g ground pistachio
- 20 g 30° Baume syrup

### **Praline cream mousse**

- 3 egg yolks
- 250 g whole milk
- 50 g full liquid cream
- 65 g soft butter
- 35 g caster sugar
- 35 g cornflour
- 75 g praline paste

- Bake the defrosted Bun'n'Roll for around 16-18 minutes at 165-170°C, damper closed.
- Upon removing from the oven, lightly brush the top with syrup and place the praline topping on top.
- Once chilled, slice the Bun'n'Roll in two.
- In a salad bowl, mix the egg yolks, sugar and cornflour. Put to one side.
- In a saucepan, boil the milk and cream and then pour the mixture into the other mixture.
- Stir and then bring to the boil before leaving the cream to cool to add the praline paste.
- Put the preparation into a mixing bowl, add the diced butter. Whisk and chill in a piping bag.
- Pipe the praline cream mousse using a piping bag and plain tip.
- Add a few dots of the praline paste on the top and then sprinkle with ground pistachio.
- Decorate with a few small white flowers.



Lemon tart is a dessert that crosses borders in Europe! Its blend of tangy and sweet flavours makes it a must-have in European pâtisserie.

# Lemon meringue-style BUN'N'ROLL



RECIPE MADE BY A  
BBCC MEMBER CHEF

## INGREDIENTS

- 3 Bridor Bun'n'Roll
- 4 lemons
- 1 egg
- 3 egg yolks
- 150 g sugar
- 15 g corn flour
- 100 g water
- 150 g sugar
- 3 egg whites

- Preheat the oven to 190°C. Bake the Bridor Bun'n'Roll at 165-170°C, damper closed, for around 16-18 minutes.
- Zest the 4 lemons and then squeeze out the juice.
- Mix the lemon juice and zest with 150 g sugar and 15 g corn flour.
- Add the 3 egg yolks and the whole egg.
- Cook over medium heat, stirring constantly until the mixture thickens and becomes smooth.
- **For the meringue**
  - Pour the water into a pan and add the sugar. Heat to 118°C.
  - In another bowl, whip the egg whites before adding the hot sugar syrup.
  - Mix everything together to obtain a nice meringue, then leave to cool at room temperature.
- Fill the Bun'n'Roll with lemon cream and put the top on.
- Cover the Bun'n'Roll with the meringue. Caramelize the meringue.

# Vanilla & caramel

## NEW YORK ROLL



RECIPE MADE BY PIERRE KOCH  
EXECUTIVE CHEF BRIDOR EMEA AND MEMBER OF THE BBCC

### INGREDIENTS

- 8 Bridor Bun'n'Roll
- 40 g caramel chunks

#### Custard cream

- 500 g milk
- 8 egg yolks
- 95 g sugar
- 50 g cornflour
- 1 vanilla pod

#### Vanilla cream

- 300 g custard cream
- 100 g whipped mascarpone cream
- 1 vanilla pod

#### Vanilla icing

- 50 g white chocolate
- 100 g fondant
- 50 g cane syrup

#### • For the custard cream

- In a salad bowl, mix the egg yolks, caster sugar and cornflour.
- Heat the milk with the vanilla pod. Mix in a third of the egg-sugar-cornflour mixture then add the rest.
- Pour the mixture into a saucepan. Stir constantly over a high heat until thickened.
- Mix to a smooth consistency. Then place in the refrigerator.
- Once chilled, add the whipped mascarpone cream and the scraped vanilla pod.

#### • For the icing

- Heat the fondant slightly, add the melted white chocolate, syrup and scraped vanilla pod.
- Put the Bun'n'Roll in perforated moulds, 10 cm diameter / 3.5 cm in height
- Bake them with a perforated tray on top for 16 min at 165°C, damper closed, then remove from the mould and return to the oven for 4 minutes
- Once chilled, fill with the vanilla cream using an 8 mm piping nozzle.
- Pipe the icing on top of the Bun'n'Roll and add the caramel pieces.

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**TRENDY**  
RECIPE



**ADVICE**  
FROM OUR  
BRIDOR CHEF

Add 10 g of yuzu powder to the vanilla cream and use Yuzu-inspired chocolate (e.g. Valrhona) to create a vanilla yuzu version.



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