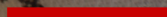


# Strawberry Cheese Roll



VALRHONA

Let's imagine the best of chocolate®



# Strawberry Cheese Rolls

AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

Makes 35 rolls

## ROLL DOUGH

<b>1000g Flour for sponges</b>	In a mixer bowl, combine all the ingredients together except the butter, then knead the dough for around 10 minutes on speed 2. Finish by adding the butter inside, and knead until the dough does not stick to the bowl's side. Allow the dough to rest at room temperature for 30 minutes and then let it rest overnight in the refrigerator.
<b>450g Whole eggs</b>	
<b>200g Milk</b>	
<b>18g Fine sea salt</b>	
<b>200g Caster sugar</b>	
<b>40g Yeast powder</b>	
<b>600g Butter</b>	

## CHEESE STRAWBERRY GARNISH

<b>250g Cream cheese</b>	Melt the INSPIRATION chocolate. Then mix it with the cream cheese, allow to cool down at room temperature until ganache texture is reached, and spread it on top of the dough.
<b>250g STRAWBERRY INSPIRATION</b>	

## STRAWBERRY CRUNCHY GLAZE

<b>500g STRAWBERRY INSPIRATION</b>	Melt the chocolate at 40°C. Add the oil and the roasted chopped almonds.
<b>50g Raisins in seeds oil</b>	
<b>50g Chopped almonds</b>	

Spread the roll dough to 2mm thick and spread the garnish inside, roll it like a snail. Then cut the dough approx. 6cm height. Put inside a mould of 12cm of diameter. Rest for 3 hours. Bake for 18 minutes at 180°C. Put the baked roll 15 minutes in the freezer. Deep it in the glaze at 35°C. Finish with icing sugar, and sprinkle some STRAWBERRY INSPIRATION with a microplane.