

Roulade Zébrée Japonnesque



VALRHONA

Let's imagine the best of chocolate®

Roulade Zébrée Japanesque

AN ORIGINAL RECIPE BY *L'École Valrhona*

Makes 10 pieces

MATCHA BRIOCHE DOUGH

500g Flour for sponges
250g Whole eggs
100g Milk
50g Caster sugar
10g Fine sea salt
15g Fresh yeast
10g Matcha
200g Butter

Knead all ingredients together except the butter for about 5 minutes on medium speed. Add in the butter gradually and knead until the dough doesn't stick to the side any more (final temperature 24°C). Allow to rise for about 30 minutes at room temperature, knock back, clong wrap and store at 4°C overnight.

EXTRA AMER BRIOCHE DOUGH

100g Milk
120g Extra Amer 67%
250g Whole eggs
500g Flour for sponges
75g Caster sugar
18g Fresh yeast
10g Fine sea salt
200g Butter

Heat the milk and realise an emulsion with the chocolate, add the whole eggs and mix. Store in a chiller overnight for the mixture to chill until 4°C. Combine the chocolate mixture with the flour sugar, fresh yeast, fine sea salt, knead for 3 minutes around then add the butter slowly. Knead until you reach a smooth texture. Allow to rest for 30 minutes at room temperature then store in the chiller overnight.

RASPBERRY JAM

480g Raspberry without
sugar pulp
80g Syrup of glucose
130g Caster sugar
10g Pectine NH
50g Lemon Juice
3g Gelatin Powder
15g Water

Heat the pulp, 100g of caster sugar, the glucose at 40°C. Then, add the rest of the caster sugar already mixed with the pectin NH. Boil, and add the lemon juice and the rehydrated gelatinous. Set in the fridge

Make the two brioche dough. Spread on a tray and allow one night in the chiller. Next day give a double turn to the matcha dough and the chocolate brioche dough, this step allow you to have a nice rectangle shape brioche dough. Spread each dough at 2.2mm and obtain 50x40cm. Spray slightly water on the chocolate dough and place the matcha on top of this one. Spread together to obtain 4mm on 40cm of length. Roll like a snail. Than cut slive of 2.5cm thick and display on a tray, rest 2 hours at 25°C. Before baking, put a half sphere silicon with heavy tart stone.