



Matcha Tayberry roll

Taipei Int'l Bakery Show 03/2022

Manuel BOUILLET

Pastry chef
On-site demo



Matcha Japanese sponge

Milk :	103g / 3.63oz
Butter :	52g / 1.83oz
Flour T55 :	63g / 2.22oz
Baking powder :	2.1g / 0.07oz
Matcha powder :	10.6g / 0.37oz
Yolks :	132g / 4.66oz
Egg whites #1 :	58g / 2.04oz
Egg whites #2 :	188g / 6.63oz
Sugar :	142g / 5oz

- Sift together the flour, baking powder and matcha powder.
- Bring to a boil the milk and butter and add the flour.
- Add the yolks / egg whites mixture to make a choux pastry.
- Whip to a soft peak egg white #2 and add sugar progressively.
- Add delicately the meringue into the choux pastry.
- Spread on a brown sheet.
- Bake 170°C / 338°F, fan 1, 0%, 12/14 min.

Tayberry "confit"

Tayberry puree 90% :	187g / 6.60oz
Sugar :	10g / 0.35oz
NH Pectin :	2.8g / 0.10oz

- Warm up the purees until 40°C / 104°F maximum.
- Combine together the sugar and pectin and add little by little into the purees.
- Bring to a boil.
- Cast and chill.

Mascarpone matcha chantilly

Cream #1 :	100g / 3.53oz
Sugar :	17g / 0.6oz
Gelatin mass x6 :	10g / 0.35oz
Mascarpone :	67g / 2.36oz
Cream #2 :	151g / 5.33oz
Matcha powder :	4.7g / 0.16oz

- Heat the cream #1, sugar and gelatin mass around 50°C / 122°F.
- Pour over the mascarpone and cream #2 then blend.
- Add the matcha powder then blend one more time.
- Strain and chill before using.
- Whip.

Tayberry coulis

Tayberry puree 90% :	182g / 6.42oz
Water :	52g / 1.83oz
Sugar :	16g / 0.56oz

- Combine everything together and blend, then cast into a silicone mold (7g into a 2.5cm sphere mold).
- Freeze.

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Kappa spherification

Water :	221g / 7.8oz
Sugar :	74g / 2.6oz
Kappa powder :	4.0g / 0.14oz

- Warm up the water at 40°C / 104°F then add the mixture sugar and Kappa.
- Boil and dip the half-spheres of coulis in this preparation.

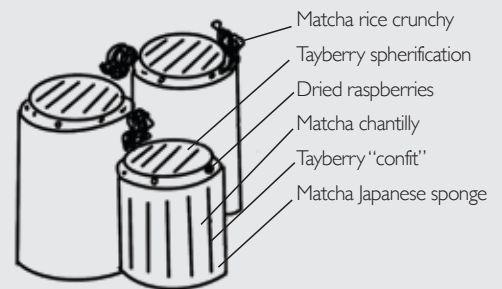
Matcha white chocolate crunch

Zephyr 34% white chocolate :	38g / 1.34oz
Cocoa butter :	10g / 0.35oz
Matcha powder :	1.6g / 0.06oz
Feuilletine :	16g / 0.56oz
Rice krispies :	16g / 0.56oz

- Melt the white chocolate and cocoa butter at 30°/35°C, 86°/95°F then add the matcha powder.
- Finish with the feuilletine and rice krispies.
- Create small rocks on a parchment and freeze.

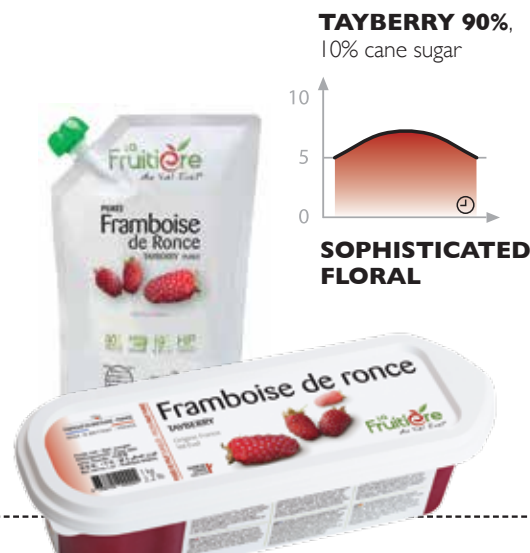
Recipe and assembly for 12 pcs :

- Cut the **sponge** in 4 pcs (37 x 14cm).
- Apply 70g of the **matcha chantilly** and then pipe the Tayberry "confit".
- Roll and let set in the freezer.
- Cut the rolls at 5, 4 and 3cm.
- Join them together and finished with 3 pcs of **Tayberry spherification** and some matcha **rice crunch**.



The chef's tip

“ Tayberry puree is a very delicate and sophisticated product.
It is best not to combine it with too many flavors. One is enough. ”



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