

ROSE WATER AND FIGS ROLL WITH WHITE CHOCOLATE COATING



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Delattre Guillaume



Brouck Jean-Francois

Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

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Genoise

- 100g flour
- 150g sugar
- 3g baking powder
- 5 eggs
- 100ml milk
- 75g soft butter

Fig Compote



- 250g fresh figs
- 150g sugar
- 1dl Port wine
- 50g pistachios chopped
- 1 drop pistachio oil
- 2 tbsp rose water
- White chocolate melted

Methods and Directions

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Genoise

- Preheat the oven at 200°C.
- Mix the eggs and sugar in the KitchenAid mixer at medium speed until it gets to the ribbon stage (make a 'ruban').
- Gradually, add the flour first, then the milk.
- In the end, incorporate the soft butter and spread the mixture on a baking paper.
- Cook in the oven for 5-7 min.

Fig Compote

- Combine all the ingredients and boil for 1 hour. Set aside till needed.
- Remove the baking paper, soak the genoise with the rose water and spread some figs compote on it.
- Roll it and keep in the fridge to set for 30 minutes.
- Cut into desired shape, and dip in the melted white chocolate. Garnish and serve.