

# Opera aux Fruits Rouges

MEISTERMARKEN




Marguerite

## Recipe 1 frame 30 x 40 cm

### Swiss roll with SIMA Cake Mix

#### Crunchy layer

**Pralin Croquant Fruits Rouges 0.500 kg**

#### Vanilla Buttercream

<b>Delice Instant</b>	<b>0.200 kg</b>
Water	0.250 kg
Milk	0.250 kg
Butter	0.250 kg

#### Syrup

<b>Sugar Syrup</b>	<b>0.250 kg</b>
Raspberry Syrup	0.050 kg

#### Fruit Filling

<b>Fruffi Raspberry</b>	<b>0.300 kg</b>
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#### White Chocolate Ganache

Gelatine leaves	4 pcs.
<b>Lactofil</b>	<b>0.250 kg</b>
Milk	0.250 kg
Melted white Chocolate	0.500 kg

1. Mix Sima according to recipe. Whip 7 minutes. Spread 550 g on sheets 60 x 40. Bake 5 minutes at 240 ° Celsius.
2. Place one Swiss roll in frame 30x 40 cm, spread with temperate **Pralin Croquant Fruit Rouges** and top with another Swiss roll.
3. Soak with the syrup.
4. For the Buttercream make a custard with Milk, water and **Delice Instant**. Whip the Butter, add custard piece by piece.
5. Spread half of the cream, place a swiss roll on top, soak, spread with **Fruffi Fruit of the Forest**, swiss, roll, and finish with the cream.
6. Boil Milk and Lactofil, add soaked Gelatine. Pour over melted Chocolate and homogenize. Colour red and glaze the Cake.

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