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IMPORTERS AND DISTRIBUTORS OF THE FINEST FOODS

GARLIC ROSES



RECIPE CREATED BY NICOLAS BOUSSIN & KEVIN ZWYGART



Garlic roses

Original recipe by Nicolas Boussin & Kevin Zwygart



Recipe makes 60 pieces

SAVOURY DOUGH

640 g plain flour
(T55, approximately 11% protein)
640 g strong flour
(T45, approximately 14% protein)
26 g salt
38 g fresh yeast
90 g **Elle & Vire Professionnel®
Unsalted Gourmet Butter**
384 g water
384 g milk

On speed 1 of the stand mixer, mix all ingredients for 4 minutes, then knead on speed 2 for 5 minutes. Do not let the temperature go above 24°C at the end of the kneading time. Let rise for 15 minutes, punch down and refrigerate overnight.

GARLIC DIPPING MIXTURE

378 g eggs
378 g glucose syrup
907 g **Elle & Vire Professionnel®
Unsalted Gourmet Butter**
302 g peeled garlic cloves
24 g flat-leafed parsley
12 g salt

Melt the butter, add the salt, glucose syrup and stir in the eggs. Chop the garlic cloves in a food processor and chop the parsley with a knife. Add to the butter mixture.

SUNDRIED TOMATO FILLING

555 g **Elle & Vire Professionnel®
French Cream Cheese**
202 g **Elle & Vire Professionnel®
Excellence Whipping Cream**
370 g drained sundried tomatoes
74 g sugar

Mix all ingredients together.

GREEN PESTO FILLING

555 g **Elle & Vire Professionnel®
French Cream Cheese**
202 g **Elle & Vire Professionnel®
Excellence Whipping Cream**
370 g drained green pesto
74 g sugar

Combine all ingredients in a food processor.

HORSERADISH FILLING

764 g **Elle & Vire Professionnel®
French Cream Cheese**
196 g **Elle & Vire Professionnel®
Excellence Whipping Cream**
131 g horseradish
96 g sugar
4 g lemon zest
9 g salt
QS ground black pepper

Combine all ingredients in a food processor.

SHAPING AND BAKING

Divide the dough into 35 g pieces. Roll into balls, let rest in the refrigerator then shape into balls a second time.

Let rise for 1h30 at 28°C. Humidify using a spray bottle then bake in a 160°C convection oven for approximately 8 minutes. Let cool. Using a serrated knife, make 6 incisions, leaving 1 cm at the base.

Dip in the garlic mixture heated to 30°C.

Fill with 15-20 g of chosen cream cheese filling using a piping bag and let set in the refrigerator.

Dip a second time in the garlic mixture then bake in a 180°C convection oven for approximately 10 minutes.



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