

Bun 'N' Roll New York Roll Style



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BUN'N'ROLL, THE IDEAL BASE FOR NEW YORK ROLL



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The star of bakeries

What is the New York roll?

It is a round Viennese pastry with a beautiful golden puff pastry, filled with cream, spread or ganache and decorated with icing or toppings for the final touch.

Today, we discover many versions of the New York Roll: chocolate, pistachio, praline, orange blossom, but also savoury versions to satisfy every craving!



And on social networks

With 29.8 million views on TikTok



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THE NEW YORK ROLL, THE NEW VIENNESE PASTRY TREND

D Demotivateur

Philippe Conticini ouvre son premier bar à Croissants Rolls ...

Inspirés des célèbres New York Rolls, les Croissants Rolls de Philippe Conticini se déclinent en 4 versions et il est évident qu'on ne...

Il y a 3 jours



Découvrez cette viennoiserie qui fait fureur à New-York

Les New-Yorkais semblent être fans de cette nouvelle viennoiserie appelée « Suprême », qui fusionne le croissant et l'Éclair.



ouest
france

Les Echos

NOTRE SÉLECTION

Où manger les meilleurs New York rolls ?

Pour savourer ses irrésistibles goudaandines en pâte à croissant fourrées de crème, on peut aller faire la queue à New York. Ou tenter nos bonnes adresses parisiennes.

LIEN LIEN LIEN LIEN



W Le Vif Weekend

#Foodporn: le New York Roll à la loupe

L'entrepreneuse food, qui aime innover et surfer sur les tendances, rêvait d'expérimenter la recette et ses premières fournées de rolls made in...

Il y a 1 semaine



Reportage du 22/01/23



06 Minutes

17-18

Depuis quelques mois, une pâtisserie américaine s'est exportée à Paris : c'est le New York Roll, un croissant en forme d'écrou, fourré à la crème et que tout le monde s'arrache !

"New-York Roll : la folie du croissant américain"
À retrouver sur la chaîne

LE NEW YORK
ROLL

J'ai testé le New York
Roll original.

847 / 308

522 commentaires 759 partages

OM La Opinión de Murcia

New York Roll horneados en el horno de leña más antiguo de

...

Il y a 3 heures



TO MAKE A NEW YORK ROLL



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Essential Ingredients



Bun'n'Roll



Diplomatic cream in the flavour of your choice

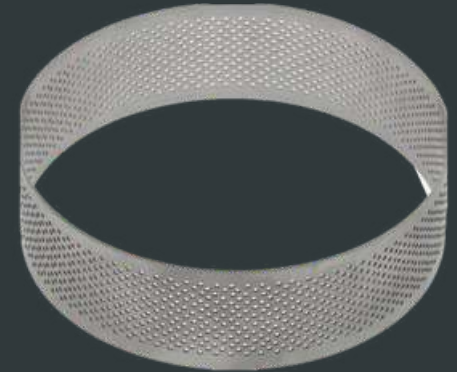


Glazing+ topping

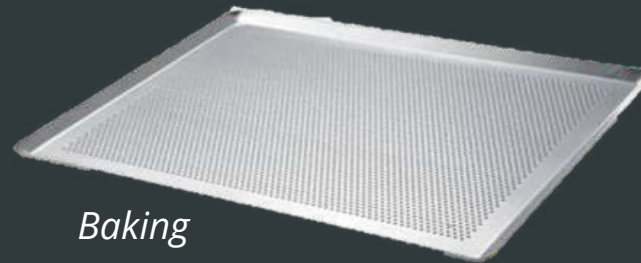
Essential Tools



Flutedtip



Perforated circle
Diameter 10cm & height 3,5cm



Baking tray

Disponibles chez

de Buyer 
DEPUIS 1830



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New York Roll Red Fruit



Ingredients:

8 Bun'n'Roll

Custard cream:

500g milk
8 egg yolks
95g sugar
50g corn starch
1 vanilla pod

Red fruit cream:

150g raspberry puree (e.g.Ponthier)
150g of custard
100g of whipped sublime cream
10g beetroot powder

Red Glaze:

50g white chocolate
100g fondant
50g cane syrup
10g beetroot powder

Preparation steps:

- Custard: In a bowl, mix the egg yolks, caster sugar and cornflour.
- Heat the milk with the vanilla pod. Stir a third into the egg-sugar-starch mixture, then add the rest
- Put the mixture in a saucepan. Allow to thicken over a high heat while whisking
- Mix to a smooth consistency. Then place in the fridge
- Once chilled, add the coulis, whipped cream and beetroot powder
- Glaze: Heat the fondants lightly, add the white chocolate
- Dilute the beetroot powder in the syrup and add to the mixture. Put the Bun'n'Rolls in perforated moulds with a diameter of 10cm/ height of 3.5cm
- Bake them with a perforated plate on top for 16 minutes at 165°C, then turn them out of the moulds and turn them over for 4 minutes
- Once cooled, fill with the red fruit cream using an 8mm piping tip.
- Pipe the icing onto the top of the Bun'n'Roll and add a red fruit decoration.

A SIMPLE PREPARATION FROM BUN'N'ROLL



1. Put a Bun'n'Rollin a perforated mould 10 cm in diameter and 3.5 cm high



2. Put a baking sheet + a plate on the moulds



3. Bake the Bun'n'Rolls for 16min at 165-170°C then remove from the mould and turn them over for 4min



4. Preparation of the diplomatic cream



5. Create a small opening & poach the product with the diplomatic cream



6. Preparing the glaze & placing it on the product



7. Finishing with topping



8. Final Product

New York Roll Vanilla & Caramel



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Ingredients:

8 Bun'n'Roll

40g Caramel chips

Custard cream:

500g milk

8 egg yolks

95g sugar

50g corn starch

1 vanilla pod

Vanilla cream :

300g custard cream

100g of whipped sublime cream

1 vanilla pod

Vanilla Icing :

50g white chocolate

100g fondant

50g cane syrup

1 vanilla pod

Preparation steps:

- Custard: Mix the egg yolks, caster sugar and cornflour in a bowl.
- Heat the milk with the vanilla pod. Stir a third into the egg-sugar-starch mixture, then add the rest.
- Put the mixture in a saucepan. Allow to thicken over a high heat while whisking.
- Blend to a smooth consistency. Then place in the fridge.
- Once cooled, add the whipped cream and the vanilla pod.
- Glaze: Heat the fondant slightly, add the white chocolate, the syrup and the vanilla bean.
- Put the Bun'n'Rolls in perforated moulds with a diameter of 10cm/height of 3.5cm
- Bake them with a perforated plate on top for 16 minutes at 165°C, then turn them out of the moulds and turn them over for 4 minutes
- Once cooled, garnish with the yuzu cream using an 8mm piping tip. Poach the glaze on top of the Bun'n'Roll and add the caramel chips

Chef's tip:

Add 10g of yuzu powder to the vanilla cream and use a Yuzu-inspired chocolate (e.g. Valrhona) to create a Vanilla Yuzu version



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New York Roll Chocolate

Ingredients:

8 Bun'n'Roll

40g of praline chips

Custard cream:

500g milk

8 egg yolks

95g sugar

50g corn starch

1 vanilla pod

Chocolatecream:

200g of pastry cream

200g sublime cream

80g of chocolate (e.g. First Grade | Milk

Chocolate Chips)

Chocolate Glaze :

50g chocolate(e.g. First

Grade | Milk Chocolate Chips)

100g fondant

50g cane syrup

Preparation steps:

- Custard: Mix the egg yolks, caster sugar and cornflour in a bowl.
- Heat the milk with the vanilla pod. Stir a third into the egg-sugar-starch mixture, then add the rest.
- Put the mixture in a saucepan. Allow to thicken over a high heat while whisking and add the chocolate.
- Mix to a smooth consistency. Then place in the fridge.
- Once cooled, add the whipped cream.
- Glaze: Heat the fondant slightly, add the syrup and the melted chocolate.
- Put the Bun'n'Rolls in perforated moulds with a diameter of 10cm/height of 3.5cm
- Bake them with a perforated plate on top for 16 minutes at 165°C, then turn them out of the mould and turn them over for 4 minutes
 - Once cooled, fill with chocolate cream using an 8mm piping tip.
- Place the icing on top of the Bun'n'Roll & add the praline flakes

Chef's tip:

Add 2g of grated tonka beans to the cream to give the chocolate cream a little more power

New York Roll pistachio & orange blossom

Ingredients:

12 Bun'n'Roll
120 g chopped pistachios

Pistachio custard cream

500 g milk
8 egg yolks
95 g sugar
50 g cornflour
70 g pistachio spread
1 vanillapod, orange blossom water

White chocolate ganache

100g white chocolate
100g cream
1 teaspoon pistachio paste
1 pinch of green colouring

Preparation steps:

- Pistachio custard: In a bowl, mix the egg yolks, caster sugar and cornflour.
- Heat the milk with the vanilla pod. Stir a third into the egg-sugar-starch mixture and then add the rest.
- Put the mixture in a sauce pan. Allow to thicken over high heat while whisking.
- Remove the pan from the heat. Add the pistachio paste and a touch of orange blossom flavouring.
- Blend to a smooth consistency. Then place in the fridge.
- White chocolate ganache: Heat the liquid cream, pour over the white chocolate, add the pistachio paste and the green colouring.
- Put the Bun'n'Rolls in perforated moulds and bake them with a plate on top for 16min at 165-170°C, then turn them out of the moulds and turn them over for 4min.
- Once cooled, top with the pistachio cream using a piping bag.
- Dip the top of the Bun'n'Roll into the warm ganache and top with crushed pistachios.



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New York roll with truffles



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*Savoury
Version*



Ingredients:

4 Bun'n'Roll
100g mascarpone
20g double cream
6g truffle chips
1g truffle paste
Salt / Pepper
8g fresh truffle
½ gold leaf

Preparation steps:

- Put the Bun'n'Rolls in perforated baking tins and bake them with a baking tray on top for 16min at 165-170°C, then turn them out of the tin and turn them over for 4min.
- Leave to cool well.
- Truffle cream: Mix the mascarpone with the double cream, add the truffle bits and the truffle paste and adjust the seasoning.
- Fill the Bun'n'Roll with the truffle cream using a piping bag (keep 1/5 for the finish).
- On top, pipe a little truffle cream and cover with grated truffle flakes.
- Add 2 small dots of gold leaf for the final touch.



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Bun 'n' Roll

