

Cherry Gingerbread Roulade With Salted Mandarin Mousse, Mandarin Glaze & Snowflake Tuiles

A festive roulade filled with ANDROS Professional Cherry Filling, paired with a creamy salted mandarin mousse, coated in a bright mandarin glaze, and topped with delicate snowflake tuiles for a refined holiday presentation.



INGREDIENTS

- 300 g (10.5 oz) **ANDROS Professional Cherry Filling**
- 108 g (4 oz) **ANDROS Chef Mandarin Purée**

Garnishes

- Powdered Sugar
- Snowflake Tuiles

Gingerbread Roulade

- 2 Eggs, separated
- 40 g (1.4 oz) Sugar
- 13 g (0.5 oz) Brown Sugar
- 22 g (0.75 oz) Molasses
- 35 g (1.25 oz) Cake Flour
- 2.25 g (0.5 tsp) Baking Powder
- 1.5 g (0.5 tsp) Salt
- 1.5 g (0.5 tsp) Ground Ginger
- 1 g (0.5 tsp) Ground Cinnamon
- 0.6 g (0.25 tsp) Mace
- 0.6 g (0.25 tsp) Ground Clove

Salted Mandarin Mousse

- 3 Egg Yolks

FEATURED INGREDIENT



EMAIL US AT CONTACT@ANDROSPRO.COM FOR ALL ANDROS
PROFESSIONAL FRUIT SOLUTIONS

- 54 g (2 oz) Sugar
- 120 ml (4 oz) Milk
- Zest of 2 Mandarins
- 27 g (1 oz) Salted Butter
- 3 Sheets Gelatin, bloomed
- Zest of 1 Mandarin, finely chopped
- 120 ml (4 oz) Heavy Cream, whipped
- 1.5 g (0.5 tsp) Flaked Sea Salt

Mandarin Glaze

- 54 g (2 oz) Water
- 27 g (1 oz) Glucose
- 27 g (1 oz) Sugar
- 3 g (1 tsp) Pectin NH
- 2 Sheets Gelatin, bloomed

Snowflake Tuiles

- 27 g (1 oz) Egg Whites
- 27 g (1 oz) Powdered Sugar + extra for dusting
- 27 g (1 oz) Melted Butter
- 27 g (1 oz) All-Purpose Flour

Yields: 1 – ¼ sheet pan

INSTRUCTIONS

Gingerbread Roulade

- 1.** Whip egg whites until light, then gradually add sugar and beat to stiff peaks.
- 2.** In a separate bowl, combine yolks, brown sugar, molasses, and sifted dry ingredients.
- 3.** Fold a small portion of whipped egg whites into yolk mixture, then gently incorporate the rest.
- 4.** Spread batter onto a half-sheet pan and bake at 425°F (220°C) for about 9 minutes.
- 5.** Rest 2 minutes, dust both sides with powdered sugar, roll, and cool. Unroll, spread with Andros Professional Cherry Filling, reroll, and freeze for at least 8 hours.

Salted Mandarin Mousse

- 1.** Cook yolks, sugar, milk, and mandarin zest into a stirred custard.
- 2.** While warm, add butter and bloomed gelatin, then strain over an ice bath.
- 3.** Once partially set, fold in whipped cream, mandarin zest, and sea salt.

Mandarin Glaze

1. Over medium heat, stir together Andros Chef Mandarin Purée, water, and glucose.
2. Mix sugar and pectin, add to liquids, and bring to a boil.
3. Add gelatin, strain, and hold at 95°F (35°C) for glazing.

Snowflake Tuiles

1. Mix melted butter with powdered sugar, then add egg whites and flour.
2. Spread into snowflake molds and bake at 350°F (175°C) for 7 minutes.
3. Unmold while warm and dust with powdered sugar once cooled.

Assembly

1. Pipe mousse into an 11x3-inch cylindrical mold, coating the sides evenly.
2. Insert the frozen cherry roulade, center it, and fill remaining space with mousse.
3. Add reserved cake strip, smooth, and freeze for at least 12 hours.
4. Unmold, glaze with mandarin glaze, and top with snowflake tuiles.