

chocolate and confectionery

TABLE FOR USE
OF FROZEN
FRUIT AND
VEGETABLE
PUREES



zero compromise,
100% taste.







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chocolate

FRUIT GANACHES (g)




Recipes by Frank Kestner - MOF Chocolatier 2004 and Stéphane Glacier - MOF Pâtissier 2000.

Les vergers Boiron fruit & vegetable puree	Quantity	Dark couverture 60 %	Milk couverture 38 %	Butter	Sorbitol	Invert sugar	Glucose
Bergamot 100 %	500	370	735	175	80	65	65
Beetroot 100 %	500	370	735	175	80	65	65
Blackberry	500	370	735	175	80	65	65
Blackcurrant	500	370	735	175	80	65	65
Blood orange 100 %	 500	370	735	175	80	65	65
Blueberry	500	370	735	175	80	65	65
Cranberry & Morello cherry	500	370	735	175	80	65	65
Ginger	500	370	735	175	80	65	65
Kalamansi 100 %	 500	450	450	200	80	30	100
Lemon 100 %	 500	370	735	175	80	65	65
Lemongrass	500	370	735	175	80	65	65
Mandarin 100 %	500	450	450	200	80	30	90
Morello cherry	500	370	735	175	80	65	65
Orange & Bitter orange	 500	450	450	200	80	30	100
Passion fruit 100 %	500	370	735	175	80	65	65
Pineapple 100 %	500	370	735	150	80	60	60
Pink grapefruit 100 %	 500	450	450	200	80	30	90
Raspberry	500	370	735	175	80	65	65
Red berries	500	370	735	175	80	65	65
Red pepper 100 %	500	370	735	175	80	65	65
Yuzu 100 %	500	450	450	200	80	30	100
Citrus Fruit cocktail with Cointreau®	 500	450	450	200	80	30	100

Heat the puree and the different sugars. At 70°C pour over the chopped chocolate. At 34°C, add the butter and the alcohol* (optional). Pour into a frame at 31/32°C.

 To flavour, add 7 % semi-candied fruit.

FRUIT AND CARAMEL GANACHES (g)

Les vergers Boiron fruit & vegetable puree	Quantity	Sugar	Dark couverture 60 %	Milk couverture 38 %	Butter	Fruit brandy
Banana 100 %	200	130	160	160	130	20
Beetroot 100 %	200	130	160	160	130	20
Bergamot 100 %	200	130	160	160	130	20
Blackcurrant	 200	130	160	160	130	20
Blood orange 100 %	 200	130	160	160	130	20
Green apple	200	130	160	160	130	20
Lemon 100 %	 200	130	160	160	130	20
Pear	200	130	160	160	130	20
Raspberry	200	130	160	160	130	20
Red pepper 100 %	200	130	160	160	130	20
Caribbean cocktail with rum	200	130	160	160	130	20

Make a caramel with the sugar without adding water. Stop the cooking process by adding the puree and the butter. Cook at 105°C. Let cool down to 20°C. Blend in the fruit brandy* and add the chocolate heated at 31/32°C. Pour into a frame.

 To flavour, add 7 % semi-candied fruit.

GANACHES TO BE COMBINED WITH FRUIT PASTES (g)

Chocolate	Cream	Invert sugar	Sorbitol	Glucose	Vanilla pod	Butter
Black 800 g (400 g at 64 % and 400 g at 60 %)	500	100	90	50	2	75
Milk (1 275 g at 36 %)	500	90	90	2	100	100

Bring the cream to the boil. At 70°C, pour over the chopped chocolate. At 34°C, add the butter. Pour into a frame at 32°C.

 Semi-candied lemon inclusion.  Semi-candied orange inclusion.




PRALINE FOR MOULDING AND CUTTING (g)

Praline 60 % fruit	Hazelnut paste	Milk couverture 40 %	Cacao butter	Feuilletine	Gianduja
900	100	200	100	10 to 15 %	300

Spread the gianduja in a 2 mm layer in a guitar frame. Mix the praline and the hazelnut paste with the pailleté feuilletine. Add the couverture chocolate and the melted cocoa butter, pour this mixture over the gianduja spread inside the frame.

CHOCOLATE MOLDED SWEETS (g)

Recipes by Ollivier Christien, Pastry Chef and Stéphane Glacier MOF Pâtissier 2000.

Les vergers Boiron fruit & vegetable puree	Quantity	White couverture	Butter	Sorbitol	Invert sugar	Glucose syrup
Apricot	500	1 250	200	75	35	60
Beetroot 100 %	500	1 250	200	75	35	60
Bergamot 100 %	300	1 200	100	80	65	65
Blood orange 100 % 	500	1 250	200	75	35	60
Blood peach	500	1 250	200	75	35	60
Coconut	500	1 250	200	75	35	60
Fruits of the sun	500	1 250	200	75	35	60
Ginger	300	1 200	100	80	65	65
Guava	500	1 150	200	75	35	60
Lemon 100 % 	300	1 200	100	80	65	65
Lemongrass	300	1 200	100	80	65	65
Lime 100 %	300	1 200	100	80	65	65
Lychee / Strawberry (50/50)	500	1 250	200	75	35	60
Mango 100 % 	500	1 250	200	75	35	60
Mara des Bois strawberry	500	1 250	200	75	35	60
Mirabelle plum 100 %	500	1 250	200	75	35	60
Passion fruit 100 %	500	1 250	200	75	35	60
Raspberry	500	1 250	200	75	35	60
Red pepper 100 %	500	1 250	200	75	35	60
Rhubarb 100 %	500	1 250	200	75	35	60
Strawberry	500	1 250	200	75	35	60
Tropical fruits	500	1 250	200	75	35	60
White peach	500	1 250	200	75	35	60
Wild strawberry	500	1 250	200	75	35	60
Chetsnut & Vanilla	500	1 250	200	50	35	60
Spicy mango	500	1 250	200	75	35	60

Bring the puree and the sugars to the boil. At 70°C, pour them over the chopped chocolate. At 34°C, add the butter and the alcohol* (optional). Pour into a frame at 28/30°C.

*Use the fruit brandy corresponding to the fruit puree at 2/3 %. Use about 50 g of brandy for 2 kg of mixture.

 To flavour, add 8 % semi-candied fruit.

 Semi-candied lemon inclusion.  Semi-candied orange inclusion.

Hints and tips :

Avoid combining citrus fruit with a chocolate that is too bitter.

Acid fruits go better with milk and white chocolate coatings.

Yellow fruits combine better with white chocolate while red fruits associate better with dark chocolate.



confectionery

FRUIT PASTE (g)


Recipes by Ollivier Christien - Pastry Chef and Stéphane Glacier – MOF Pâtissier 2000.

Les vergers Boiron products	Quantity	Sugar/ 'Yellow label pectin'	Apple juicee	Caster sugar	Glucose	Citric acid solution
Fruit & vegetable puree						
Apricot	1 000	120 / 24	200	1 100	240	30
Banana 100 %	1 000	130 / 26	300	1 200	260	15
Bergamot 100 %	 1 000	125 / 25	250	1150	240	30
Black cherry 100 %	1 000	100 / 24	250	1 150	230	30
Blackberry	1 000	110/ 26	330	1 000	230	20
Blackcurrant	1 000	120 / 28	250	1 100	240	20
Blood peach	1 000	130 / 26	300	1 100	250	30
Blueberry	1 000	120 / 28	330	1 000	240	20
Butternut 100%	1 000	130 / 25	280	1180	240	30
Coconut	1 000	125 / 24		1 150	240	20
Dark red plum 100 %	1 000	125 / 25	250	1 150	260	30
Fig 100 % 2/3 / Raspberry 1/3	1 000	130 / 26	300	1 150	260	30
Fruits of the sun	1 000	120 / 24	200	1 100	230	30
Ginger	1 000	125 / 25	250	1 150	240	30
Green apple	1 000	120 / 26	275	1 000	240	15
Guava	1 000	110 / 28	300	1 000	210	30
Kiwi 100 %	1 000	150 / 30	450	1 050	280	30
Lemon 100 %	 1 000	125 / 25	250	1150	240	30
Lemongrass	1 000	125 / 25	250	1 150	240	30
Mango 100 %	1 000	150 / 30	500	1 000	290	30
Mara des bois strawberry	1 000	123 / 27	240	1 050	220	30
Melon	1 000	120 / 24	200	1 150	240	30
Mirabelle plum 100 %	1 000	125 / 25	250	1 150	260	30
Morello cherry	1 000	110 / 26	320	1 050	230	20
Papaya	1 000	122 / 26	220	1 100	240	30
Pear	1 000	125 / 24	250	1 050	240	30
Pineapple 100 %	1 000	125 / 24	250	1 050	240	30
Pink grapefruit 100 %	1 000	120 / 24	200	1 100	240	30
Pomegranate 100 %	1 000	100 / 22	150	1 000	220	30
Pumpkin 100 %	1 000	130 / 25	280	1 180	240	30
Raspberry	 1 000	123 / 26	290	1 000	230	30
Red berries	1 000	130 / 26	250	1 050	240	30
Red pepper 2/3 - Raspberry 1/3	1 000	133 / 26	330	1 100	260	30
Redcurrant	1 000	135 / 27	350	1 000	230	20
Rhubarb 100 % 2/3 / Green apple 1/3	1 000	125 / 25	250	1 150	240	30
Strawberry	1 000	110 / 24	250	1 050	230	30
Tomato 2/3 - Raspberry 1/3	1 000	133 / 26	330	1 100	260	30
Tropical fruits	1 000	140 / 28	350	1 100	240	30
White peach	1 000	133 / 26	330	1 250	260	30

FRUIT PASTE (g)

Les vergers Boiron products	Quantity	Sugar/ 'Yellow label pectin'	Apple juice	Caster sugar	Glucose	Citric acid solution
Wild strawberry	1 000	135 / 27	350	1 250	270	20
Caribbean cocktail with rum	1 000	125 / 25	250	1 150	240	30
Citrus Fruit cocktail with Cointreau® 	1 000	125 / 24	250	1 150	240	30
Spicy mango	1 000	133 / 26	330	1 250	260	30
Concentrated preparation						
Blood orange without added sugar* 	1 000	125 / 24	250	1 100	240	30

Defrost the the puree or the concentrated preparation. Place the puree or the concentrated preparation and apple juice in a pan and bring to the boil. Slowly, sprinkle in the pectin and caster sugar mixture. Heat gently, stirring constantly until mixture comes to the boil. Add the granulated sugar and glucose. Add the tartaric acid (if necessary). Cook at 107°C or 75°C Brix. Add the citric acid solution. (Citric acid solution is made of equal quantities of acid and water. Citric acid can be replaced by tartaric acid). Pour into frames that have the same size as your guitar cutter.

 To flavour, add 15 % semi-candied fruit.

FRUITY DELIGHT (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000.

Les vergers Boiron products	Quantity	Sugar/ 'Yellow label pectin'	Apple juice	Caster sugar	Glucose	Citric acid solution
Fruit puree						
Blood orange 100 % 	1 000	150 / 30	450	1 050	280	30
Chestnut & Vanilla	1 000	130 / 26	330	1 200	260	15
Cranberry Morello cherry	1 000	150 / 30	500	1 400	300	20
Kalamansi 100 % 	1 000	300 / 60	2 000	2 700	600	30
Lime 100 %	1 000	350 / 70	2 500	3 400	600	30
Lychee	1 000	150 / 30	500	1 350	290	30
Mandarin 100 % 	1 000	170 / 33	700	1 600	350	30
Passion fruit 100 %	1 000	200 / 40	1 000	1 900	400	30
Yuzu 100 % 	1 000	300 / 60	2 000	2 700	600	30
Concentrated preparation						
Lemon without added sugar* 	500	300 / 60	2 500	3 000	600	30
Mandarin without added sugar* 	500	200 / 50	2 000	2 500	500	30
Orange without added sugar* 	500	230 / 46	1 800	2 300	580	30


Defrost the the puree or the concentrated preparation. Place the puree or the concentrated preparation and apple juice in a pan and bring to the boil. Slowly, sprinkle in the pectin and caster sugar mixture. Heat gently, stirring constantly until mixture comes to the boil. Add the granulated sugar and glucose. Add the tartaric acid (if necessary). Cook at 107°C or 75°C Brix. Add the citric acid solution. (Citric acid solution is made of equal quantities of acid and water. Citric acid can be replaced by tartaric acid). Pour into frames that have the same size as your guitar cutter.

*Contains sugar naturally present in fruit.

 To flavour, add 15 % semi-candied fruit.



 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

CARAMEL AND FRUIT FILLINGS FOR MOULDED CHOCOLATE CANDY (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000.

Les vergers Boiron fruit & vegetable puree	Quantity	Sugar	Glucose syrup	Cream	Butter
Apricot	200	320	140	400	90
Banana 100 %	200	280	140	400	90
Betroot 100 %	200	300	140	400	90
Bergamot 100 %	🔥 200	300	140	400	90
Blackberry	200	320	140	400	90
Blackcurrant	200	280	140	400	90
Blood orange 100 %	🔥 200	280	140	400	90
Cranberry & Morello cherry	200	340	140	400	90
Fig 100 %	200	300	140	400	90
Ginger	200	300	140	400	90
Green apple	200	320	140	400	90
Guava	200	340	140	400	90
Kalamansi 100 %	🔥 200	280	140	400	90
Lemon 100 %	🔥 200	300	140	400	90
Mandarin 100 %	🔥 200	290	140	400	90
Mango 100 %	200	300	140	400	90
Morello cherry	200	340	140	400	90
Orange & Bitter orange	🔥 200	300	140	400	90
Passion fruit 100 %	200	280	140	400	90
Pear	200	320	140	400	90
Pineapple 100 %	🔥 200	270	140	400	90
Pink grapefruit 100 %	200	290	140	400	90
Raspberry	200	300	140	400	90
Red pepper 100 %	200	300	140	400	90
Rhubarb 100 %	200	320	140	400	90
Tropical fruits	200	300	140	400	90
Yuzu 100 %	🔥 200	280	140	400	90

Make a caramel with the sugar and the glucose syrup and stop the cooking process with the boiling cream. Cook at 110°C then add the boiling puree. Cook at 107°C. Add the butter. Leave to cool before filling the chocolate tins. Close the tins the day after.

🔥 To flavour, add 7 % semi-candied fruit.

🔥 Semi-candied lemon inclusion.

🔥 Semi-candied orange inclusion.



JAMS (g)

Recipes by Ollivier Christien - Pastry Chef and Stéphane Glacier – MOF Pâtissier 2000.

Les vergers Boiron fruit & vegetable puree	Quantity	Sugar	Apple pectin	Cristal sugar	Fruit pieces
Apricot	1 000	100	8	600	IQF apricot 30 %
Banana 100 %	1 000	100	8	600	Softened raisins 20 %
Blackberry	1 000	100	8	600	IQF redcurrant 20 %
Blackcurrant	1 000	100	8	600	IQF blackcurrant 10 %
Blood orange 100 %	🔥 1 000	100	8	600	Orange semi-candied 15 %
Coconut	1 000	100	8	600	Diced pineapple
Cranberry & Morello cherry	1 000	100	8	600	IQF morello cherry 15 %
Dark red plum 100 %	1 000	100	8	600	IQF apricot 30 %
Guava	1 000	100	8	600	Orange segments 15 %
Kalamansi 100 %	1 000	100	8	600	Orange segments 15 %
Lemon 100 %	🔥 1 000	100	8	600	Lemon semi-candied 15 %
Lychee	🔥 1 000	100	8	600	IQF raspberry 20 %
Mango 100 %	1 000	100	8	600	IQF mango 20 %
Mirabelle plum 100 %	1 000	100	8	600	IQF apricot 30 %
Morello cherry	1 000	100	8	600	IQF morello cherry 15 %
Orange & Bitter orange	🔥 1 000	100	8	600	Orange semi-candied 15 %
Passion fruit 100 %	1 000	100	8	600	Banana 10 % or IQF mango 20%
Pear	1 000	100	8	600	Diced pear 30 %
Red pepper or Yellow pepper 100 %	1 000	100	8	600	IQF raspberry 30 %
Pineapple 100 %	🔥 1 000	100	8	600	Diced pineapple
Pink grapefruit 100 %	1 000	100	8	600	Mandarin segments 15 %
Raspberry	🔥 1 000	100	8	600	IQF raspberry 30 %
Rhubarb 100 %	1 000	100	8	600	IQF rhubarb 33 %
Tomato 100 %	1 000	100	8	600	IQF raspberry 30 %
Tropical fruits	1 000	100	8	600	IQF mango 20%
Yuzu 100 %	🔥 1 000	100	8	600	Orange segments 15 %

Defrost the puree (and IQF fruit if required). Over a low heat, bring the puree and the sugar/pectin mixture to the boil. Add the second amount of sugar, cook at 103/104°C until 73° brix on the refractometer.

🔥 To flavour, add 10 % semi-candied fruit.



🔥 Semi-candied lemon inclusion.

🔥 Semi-candied orange inclusion.

5 good reasons to prefer Les vergers Boiron products

100 % taste

Exceptional and authentic flavour, colour and texture, very close to fresh fruits and vegetables.

100 % natural origin

No colouring, thickeners or preservatives. GMO-free.

100 % safe

Products with **consistent and guaranteed organoleptic qualities**. Available all year round. **7 food safety experts ensure maximum quality and safety through systematic**, strict and rigorous inspections, from the selection of raw materials, during manufacturing of each batch right through to the finished product.

100 % practical

No more washing, scrubbing, deseeding, blending and no waste. You **save precious time and control your costs** with 100% simple ready to use and implement products.

100 % with you

We are present in more than 80 countries through a network of efficient distributors. **Find recipes, tips and all our products on our website**

PACKAGING

- 1 kg easy to un mould, portion and pour tray.
- 480 g bottle in some references for accurate dosing.
- 500g pot (concentrated preparations & semi-candied fruits).
- 10 kg bucket in some references.
- IQF fruit in a 1 kg resealable bag.

DEFROSTING METHODS

- Defrosting is recommended for the best quality: between 2°C and 4°C for 12 to 48 hours depending on the packaging. For 10 kg buckets, 20°C/22°C for 36 hours.
- Products may be defrosted in a bain-marie or microwave* at moderate temperature.

* The bottle format is not suitable for defrosting in the microwave.

STORAGE CONDITIONS

- Store at a temperature of -18°C (see best before date on the package).
- After defrosting (in unopened original packaging), the product behaves as a fresh product for more than a week in the refrigerator between 2°C and 4°C. Once opened, consume rapidly. Do not refreeze.

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Food safety: Boiron Frères SAS located in Valence (France) is ISO 9001, ISO 14001 and FSSC 22000 certified.