

# pastry

TABLE FOR USE  
OF FROZEN  
FRUIT AND  
VEGETABLE  
PUREES



## FRUIT GLAZES (g)












Recipes by Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron fruit puree	Quantity	Liquid cream 35% fat	Evaporated milk	Caster sugar	Potato starch	Gelatine "or" 200 Blooms in powder or sheet form	Satin glaze	Neutral mirror glaze
Apricot	250	250	170	200	25	12	100	300
Blackcurrant	250	250	170	200	25	12	100	300
Mango 100 %	250	250	170	200	25	12	100	300
Morello Cherry	250	250	170	200	25	12	100	300
Pineapple 100 %	250	250	170	200	25	12	100	300
Raspberry	250	250	170	200	25	12	100	300
Red berries	250	250	170	200	25	12	100	300
Strawberry	250	250	170	200	25	12	100	300

Mix the starch with 1/3 of the cream. Put the fruit puree and the unsweetened concentrated milk into a pan and bring to the boil. Add the sugar and incorporate the starch. Bring to the boil. Add the rehydrated gelatine. Pour over the glaze. Mix. Cool. Add the mirror glaze. Glaze when the temperature has reached 25°C.


## CHOCOLATE & FRUIT MOUSSE (g)

Recipes by Ollivier Christien Pastry Chef & Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron products	Quantity	Liquid cream 35% fat	Glucose syrup	Milk chocolate glaze 38 % cocoa	Gelatine "or" 200 Blooms in powder or sheet form	Whipped cream 35 % mg
<b>Fruit puree</b>						
Banana 100 %	1 000	580	480	2 200	28	2 040
Bergamot 100 %	1 000	560	440	2 000	28	1 880
Blackcurrant	1 000	580	480	2 200	28	2 040
Blood Orange 100 %	 1 000	540	440	2 000	28	1 880
Coconut	1 000	540	440	2 000	28	1 880
Cranberry & Morello Cherry	1 000	450	330	1 660	25	1 560
Ginger	1 000	560	440	2 000	28	1 880
Guava	1 000	480	360	1 785	25	1 680
Kalamansi 100 %	 1 000	610	500	2 280	28	2 140
Lemon 100 %	 1 000	610	500	2 280	28	2 140
Lime 100 %	1 000	610	500	2 280	28	2 140
Lychee	1 000	580	480	2 200	30	2 040
Mandarin 100 %	 1 000	450	330	1 660	25	1 560
Mango 100 %	1 000	580	480	2 200	30	2 040
Morello Cherry	1 000	450	330	1 660	25	1 560
Orange & Bitter orange	 1 000	580	480	2 200	28	2 040
Passion fruit 100 %	1 000	580	480	2 200	30	2 040
Pear	1 000	540	440	2 000	28	1 880
Pineapple 100 %	 1 000	480	360	1 785	25	1 680
Raspberry	1 000	580	480	2 200	30	2 040
Tropical fruits	1 000	540	440	2 000	28	1 880
Yuzu 100 %	1 000	610	500	2 280	28	2 140
Caribbean cocktail with rum	1 000	540	440	2 000	28	1 880
Chestnut & Vanilla	1 000	380	315	1 430	20	1 350
Citrus fruit cocktail with Cointreau®	 1 000	480	360	1 785	25	1 680
Spicy mango	1 000	580	480	2 200	30	2 040
<b>Concentrated Preparation</b>						
Blood Orange without added sugar*	 500	450	330	1 660	25	1 560
Lemon without added sugar*	 500	580	480	2 00	30	2 040
Mandarin without added sugar*	 500	450	330	1 660	25	1 560
Orange without added sugar*	 500	480	360	1 785	25	1 680

Defrost the fruit puree or the concentrated preparation. Heat the puree with the glucose and the cream. Add the hydrated gelatine. Pour over the chopped milk chocolate. When the mixture has cooled to 35°C, add the whipped cream. Mould the dessert. For gelatine « or » (Gold strength), we advise soaking in 6 times the initial weight of gelatine. For instance: 10 g of gelatine + 50 g water = 60 g in total.

\*Contains sugar naturally present in fruit.






 To flavor, add 7 % semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

## CRÈME BRÛLÉE (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron fruit puree	Quantity	Cream 35 %	Egg yolk	Sugar	Whole eggs
Banana 100 %	 250	250	80	125	80
Bergamot 100 %	 250	250	80	125	80
Blood orange 100 %	 250	250	80	125	80
Coconut	250	250	80	125	80
Cranberry & Morello Cherry	250	250	80	125	80
Lemon 100 %	 250	250	80	125	80
Lemongrass	250	250	80	125	80
Mango 100 %	250	250	80	125	80
Morello Cherry	250	250	80	125	80
Orange / Bitter orange	 250	250	80	125	80
Raspberry	250	250	80	125	80

Heat the puree first. Add the cold cream. Pour over the yolks, the whole eggs and the sugar which have been lightly beaten together. Allow to rest for 12 hours. Bake in ramequins over a bain-marie at 130°C for 30 minutes. Allow to cool. Set aside in a refrigerator. Caramelize just before serving with brown sugar or caster sugar.

 To flavor, add 10 % semi-candied fruit.



## SOAKING SYRUP (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron fruit puree	Quantity	Sugar	Water
Apricot	200	200	150
Bergamot 100 %	200	200	100
Blood orange 100 %	200	200	100
Cranberry & Morello Cherry	200	200	150
Ginger	200	200	100
Kalamansi 100 %	200	200	100
Lemon 100 %	200	200	100
Lemongrass	200	200	100
Lime 100 %	200	200	100
Lychee	200	200	100
Mandarin 100 %	200	200	100
Mara des Bois strawberry	200	200	150

Les vergers Boiron fruit puree	Quantity	Sugar	Water
Morello cherry	200	200	150
Orange & Bitter orange	200	200	150
Passion fruit 100 %	200	200	100
Pineapple 100 %	200	200	150
Raspberry	200	200	150
Redcurrant	200	200	100
Strawberry	200	200	150
Wild strawberry	200	200	150
Yuzu 100 %	200	200	100
Caribbean cocktail with rum	200	200	150
Citrus cocktail with Cointreau®	200	200	100

Boil the water and sugar together. Cool. Add the fruit puree.



 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

# macaroons

## MACARON SHELL RECIPE

Recipe by Stéphane Glacier – MOF Pâtissier 2000.

Equal amounts of sugar and sieved ground almonds ..... 1 200 g  
Egg whites (2/3 pasteurised and 1/3 own separated whites) ..... 220 g  
Colouring agent ..... of your choice  
Mix into a fairly firm paste.  
Sugar ..... 600 g  
Water ..... 150 g  
Egg whites ..... 220 g

Heat the water and sugar together to 120° C and pour on the whites to make an Italian meringue. Leave it to mix until the meringue cools to 40° C then gradually incorporate the meringue into the almond paste. Carefully combine the mixture with a spatula « macaronnage » until it is supple and shiny (be careful not to over-mix). Pipe 3 cm in diameter macaroons on to oven paper.

Bake on double plaques for about 11 minutes in a sole oven at 165°C (inverse the plaques halfway through baking).

**Hints and tips :** for macaroon fillings you can also use the recipes for Crèmeux aux fruits (see later on in this document) or Fruit Ganaches (see the document "in confectionery and chocolate making").

## CHOCOLATE MACAROONS






Equal quantities ..... 1 200 g  
Egg whites ..... 290 g  
Cocoa powder ..... 80 g  
Red colouring ..... 1 g  
Caster sugar ..... 600 g  
Water ..... 150 g  
Whipped egg whites ..... 220 g



Same method for other macaroons.

Bake for 13 minutes at 170° C.

## COMPOTÉE/CONFIT – MACARON FILLING (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000.

Les vergers Boiron fruit and vegetable puree	Quantity	Sugar	Pectin NH
Apricot	1 000	225	7
Banana 100 %	1 000	225	7
Bergamot 100 %	 1 000	225	9
Beetroot 100 %	1 000	225	9
Black cherry 100 %	1 000	225	7
Blackberry	1 000	225	7
Blackcurrant	1 000	225	7
Blood Orange 100 %	 1 000	270	9
Blood peach	1 000	225	7
Blueberry	1 000	225	8
Butternut 100 %	1 000	225	7
Coconut	1 000	225	7
Cranberry & Morello Cherry	1 000	225	7
Dark red plum 100 %	1 000	225	7
Fig 100 %	1 000	225	7
Fruit of the Sun	1 000	225	9
Ginger	1 000	225	9
Green apple	1 000	225	7
Guava	1 000	225	7
Kalamansi 100 %	 1 000	225	9
Kiwi 100 %	1 000	225	7
Lemon 100 %	 1 000	270	9
Lemongrass	1 000	225	7
Lime 100 %	1 000	270	9
Lychee	1 000	225	9
Mandarin 100 %	 1 000	260	9

Les vergers Boiron fruit and vegetable puree	Quantity	Sugar	Pectin NH
Mango 100 %	1 000	225	7
Mara des Bois Strawberry	1 000	225	7
Melon	1 000	225	8
Mirabelle plum 100 %	1 000	225	7
Morello cherry	1 000	225	7
Orange & bitter Orange	 1 000	275	8
Papaya	1 000	225	7
Passion Fruit 100 %	1 000	225	10
Pear	1 000	225	7
Pineapple 100 %	 1 000	225	10
Pink grapefruit 100 %	1 000	260	9
Pomegranate 100 %	1 000	225	7
Pumpkin 100 %	1 000	225	7
Raspberry	1 000	225	7
Red berries	1 000	225	7
Red Pepper / Raspberry	1 000	225	9
Redcurrant	1 000	270	8
Rhubarb 100 %	1 000	225	7
Strawberry	1 000	225	7
Tropical fruits	1 000	225	7
White peach	1 000	225	7
Wild Strawberry	1 000	225	7
Yuzu 100 %	1 000	225	9
Caribbean Cocktail with Rum	1 000	225	7
Chestnut & Vanilla	1 000	225	7
Spicy Mango 100 %	1 000	225	7

Heat the puree with half of the sugar to 50° C, then add the rest of the sugar mixed with the pectin NH. Bring the temperature up to 103° C. Pour on to a plaque, film and allow to cool. When cold, mix with a spatula to make it smooth. Garnish the macaroons by piping on the filling.

# eclairs

## CHOUX PASTRY RECIPE

Recipe by Stéphane Glacier – MOF Pâtissier 2000.








Water.....	750 g
Full fat milk.....	250 g
Salt.....	10 g
Sugar.....	30 g
Butter.....	400 g
Flour T 55 or 65.....	600 g
Eggs.....	1 000 g


Bring the water, the milk, the salt, the sugar and the butter to the boil over a pan. Sift the flour. Once the mixture reaches boiling point, stir in the flour. Continue to heat over low heat to dry out the mixture and until it no longer sticks to the sides of the pan. Pour into a mixer bowl and beat using the spatula blade. Gradually add the eggs until the right consistency is obtained. Pipe out on a greased plaque or oven paper, using a plain or fluted nozzle. Bake at 200°C in a sole oven with the exhaust open.

**Hints and tips:** for the eclair filling, we advise you make a combined filling: Macaroon compote 1/3, - Crème pâtissière vanilla 2/3 or another possibility, fill with a crémeux.

## FRUIT CREAM (g)

Recipes by Ollivier Christien Pastry Chef - Stéphane Glacier – MOF Pâtissier 2000 and Jean-Michel Perruchon – Pastry Chef, MOF Pâtissier 1993

Les vergers Boiron products	Quantity	Egg yolk	Egg	Caster sugar	Butter	Gelatine « or » 200 Blooms in powder or sheet form
<b>Fruit puree</b>						
Apricot	1 000	300	375	250	375	15
Banana 100 %	1 000	300	300	200	420	15
Bergamot 100 %	 1 000	300	375	300	375	15
Blackcurrant	1 000	300	300	250	375	15
Blood Orange 100 %	 1 000	500	375	300	600	15
Blood Peach	1 000	300	375	200	375	15
Coconut	1 000	300	375	230	400	15
Cranberry & Morello Cherry	1 000	300	375	250	400	15
Fig 2/3 / Raspberry 1/3	1 000	300	375	200	375	15
Ginger	1 000	300	375	300	375	15
Guava	1 000	300	375	230	375	15
Kalamansi 100 %	 1 000	300	375	300	375	15
Lemon 100 %	 1 000	560	640	600	600	15
Lemongrass	1 000	300	375	300	375	15
Lime 100 %	1 000	560	640	600	600	15
Lychee	1 000	300	375	200	375	15
Mandarin 100 %	1 000	300	375	250	375	15
Mango 100 %	1 000	300	375	230	480	15
Morello Cherry	1 000	300	375	250	400	15
Passion fruit 100 %	1 000	500	375	300	600	15
Pear	1 000	300	375	300	375	15
Pineapple 100 %	 1 000	300	375	230	400	15
Raspberry	1 000	300	375	250	400	15
Rhubarb 100 %	1 000	300	375	300	430	15
Tropical fruits	1 000	300	375	300	480	15
White Peach	1 000	300	375	200	375	15
Yuzu 100 %	 1 000	300	375	300	375	15
Citrus Fruit cocktail with Cointreau®	 1 000	300	375	300	400	15
Caribbean Cocktail with Rum	1 000	300	375	300	375	15
Spicy Mango	1 000	300	375	230	480	15

 To flavor, add 7 % semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

## CITRUS FRUIT AND VEGETABLE CREAM (g)

Les vergers Boiron products	Quantity	Egg yolk	Egg	Caster sugar	Butter	Gelatine "or" 200 Blooms in powder or sheet form
<b>Concentrated Preparation</b>						
<b>Blood orange without added sugar*</b>	500	600	375	300	400	15
<b>Lemon without added sugar*</b>	500	1 030	1 280	1 200	1 200	15
<b>Mandarin without added sugar*</b>	500	900	500	330	500	15
<b>Orange without added sugar*</b>	500	600	375	300	500	15
<b>Vegetable puree</b>						
<b>Beetroot 100 %</b>	1 000	300	375	220	375	
<b>Butternut 100 %</b>	1 000	300	375	300	375	15
<b>Pumpkin 100 %</b>	1 000	300	375	300	375	15
<b>Red pepper 100 %</b>	1 000	300	375	220	375	
<b>Tomato 100 %</b>	1 000	300	375	180	375	

Defrost puree. Mix together all the ingredients except the butter. Bring to the boil. Mix. Cool the mixture as quickly as possible until it reaches 35-40°C.

Add the tempered butter and the soaked and melted gelatine. Mix again.

For gelatine « or » (Gold strength), we advise soaking in 6 times the initial weight of gelatine. For instance: 15 g of gelatine + 75 g water = 90 g in total. Once a smooth and shiny texture is obtained, set aside until ready to assemble.

\*Contains sugar naturally present in fruit.

To flavor, add 5 % semi-candied fruit.



## FRUIT CRÈME PÂTISSIÈRE FOR THE CHOUX PASTRY FILLING (g)

Recipes by Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron fruit puree	Quantity	Milk powder	Egg yolk	Whole egg	Sugar	Cornflour	Butter
<b>Bergamot 100 %</b>	700 g + 300 g water	50	100	100	250	90	150
<b>Blackberry</b>	1 000		100	100	250	90	120
<b>Blackcurrant</b>	1 000		100	100	250	90	120
<b>Blood Orange 100 %</b>	700	50	100	100	250	90	150
<b>Caribbean cocktail with rum</b>	1 000		100	100	250	90	120
<b>Coconut</b>	1 000		100	100	250	90	120
<b>Ginger</b>	700 g + 300 g water	50	100	100	250	90	150
<b>Lemon 100 %</b>	700 g	50	100	100	250	90	150
<b>Lemongrass</b>	700 g + 300 g water	50	100	100	250	90	150
<b>Lime 100 %</b>	700 g + 300 g water	50	100	100	250	90	150
<b>Mandarin 100 %</b>	1 000		100	100	250	90	120
<b>Mango 100 %</b>	1 000		100	100	250	90	120
<b>Orange &amp; Bitter orange</b>	1 000		100	100	250	90	120
<b>Passion fruit 100 %</b>	700 g + 300 g water	50	100	100	250	90	150
<b>Raspberry</b>	1 000		100	100	250	90	120

Bring the puree to the boil. Beat the yolks and the whole eggs with the sugar until the mixture pales. Add the cornflour. Pour half of the puree on the egg yolk/eggs/sugar and cornflour mixture. Put back into the pan and cook for 2 minutes once the mixture has boiled. Add the butter and cool the mixture by slowly beating with a whisk to make it smooth but without letting it go too soft. Fill the éclairs using a piping bag. For recipes containing water and milk powder, bring to the boil at the same time as the fruit.










To flavor, add 5 % semi-candied fruit.

Semi-candied lemon inclusion.

Semi-candied orange inclusion.

## FRUITS & VEGETABLES MOUSSES (g)

Recipes by Ollivier Christien Pastry Chef & Stéphane Glacier – MOF Pâtissier 2000

Les vergers Boiron products	Quantity	Sabayon	OR	Italian meringue	Gelatine "or" 200 Blooms in powder or sheet form	Whipped cream 35% fat
<b>Fruit and vegetable puree</b>						
Apricot	1 000			200	20	600
Banana 100 %	1 000			300	26	800
Bergamot 100 %	 1 000	230	or	230	24	700
Blackcurrant	1 000			300	26	800
Blood orange 100 %	 1 000	100	or	120	24	760
Blood peach	1 000			200	20	600
Butternut 100 %	1 000			360	24	60
Coconut	1 000			300	20	600
Dark red plum 100 %	1 000			200	20	60
Ginger	1 000	230	or	230	24	700
Green apple	1 000			200	24	760
Guava	1 000			200	20	600
Kalamansi 100 %	1 000	300	or	200	35	850
Lemon 100 %	 1 000			600	35	850
Lemongrass	1 000	230	or	230	24	700
Lime 100 %	1 000			600	35	850
Lychee	1 000			200	20	600
Mandarin 100 %	 1 000	150	or	200	24	800
Mango 100 %	1 000			400	26	800
Mara des Bois Strawberry	1 000			200	20	600
Mirabelle plum 100 %	1 000			200	20	600
Passion fruit 100 %	1 000			200	24	740
Pear	1 000			360	24	760
Pineapple	 1 000			250	24	700
Pink Grapefruit 100 %	1 000	120	or	150	24	700
Pumpkin 100 %	1 000		or	360	24	760
Raspberry	1 000			200	20	600
Red pepper 1/2 / Raspberry 1/2	500			200	20	600
Rhubarb 100 %	1 000			180	20	600
Strawberry	1 000			200	20	600
Tomato 1/2 / Raspberry 1/2	500			200	20	600
Tropical fruits	1 000			360	24	760
White peach	1 000			200	20	600
Wild Strawberry	1 000			200	20	600
Yuzu 100 %	1 000	300	or	200	35	850
Caribbean cocktail with rum	1 000			440	24	800
Chestnut & Vanilla	1 000			300	20	600
Citrus fruit cocktail with Cointreau®	1 000			300	24	650
Spicy Mango	1 000			360	27	750
<b>Concentrated Preparation</b>						
Blood orange without added sugar*	 500	700	or	800	22	800
Lemon without added sugar*	 500	1 800	or	2 000	70	2 000
Mandarin without added sugar*	 500	700	or	800	24	800
Orange without added sugar*	 500	800	or	1 000	20	1 000


Defrost puree or concentrated preparation. Prepare either an Italian-style meringue or a sabayon. Soften and melt the gelatine. Add the warm Italian meringue or the sabayon and finish with the smooth whipped cream. Use this for the assembly.

**Sabayon** : Heat 500 g of sugar with 250 g of yolks in a bain-marie or in the microwave at 85°C and whip. At 30°C, add the melted hydrated gelatine. Beat again until the mixture cools.

**Italian-style meringue** : Cook 500 g sugar with 150 g water at 121°C. Pour over 240 g whipped egg whites. Beat until the mixture cools.

**Gelatine**: put the gelatine sheet to melt in cold water or hydrate the gelatine powder in 5 times its weight of cold water.

\*Contains sugar naturally present in fruit.

 To flavor, add 7 % 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 coloring, 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 unmould, 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.

les vergers  
boiron

zero compromise,  
100 % taste.

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Boulangerie  
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ISO 9001  
BUREAU VERITAS  
Certification



ISO 14001  
BUREAU VERITAS  
Certification



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