

savoury

TABLE OF USE
FOR FROZEN
FRUIT AND
VEGETABLE
PUREES



hot sauces

Sub-families	Name	Purees and specialities	Ingredients		
			Stock / Cream / Milk	Wine / Vinegar	Other ingredients
Brown sauces	Grand veneur	Redcurrant 250 g	Game stock 100 cl Cream	Red wine 25 cl	Porto
	Chasseur	Tomato 100 % 250 g	Game stock 100 cl	White wine 25 cl	Shallots Tarragon Chervil Mushrooms
	Bigarrade	Blood Orange 100 % 250 g	Dark duck stock 100 cl	White wine 25 cl	Orange peel Sugar Butter
	Gastrique sauce with morello cherries	Morello cherry 250 g	Dark stock 25 cl	Sherry vinegar 20 cl	Sugar 500 g
	Gastrique sauce with figs	Fig 100 % 250 g	Dark stock 25 cl	Sherry vinegar 20 cl	Sugar 500 g
	Gastrique sauce with blood peaches	Blood Peache 250 g	Dark stock 20 cl	Raspberry vinegar 20 cl	Sugar 500 g
	Gastrique sauce with beetroot	Beetroot 100 % 250 g	Dark stock 25 cl	Red wine vinegar 20 cl	Sugar 400 g
	Strogonoff	Red pepper 100 % 500 g	Dark veal stock 100 cl	Red wine 20 cl	Paprika Mustard Strips of pepper
Béchamel sauces	Pumpkin soufflé	Pumpkin 100 % 300 g	Milk 50 cl		Butter 100 g Flour 100 g
	Green asparagus soufflé	Green asparagus 100 % 400 g	Milk 50 cl		Butter 100 g Flour 100 g Raw ham
	Tomato béchamel	Tomato 100 % 350 g	Milk 100 cl		Butter 120 g Flour 120 g
	Pepper goujonette	Red pepper 100 % 300 g	Milk 50 cl		Butter 100 g Flour 100 g Puff pastry
Tomato sauces	Tomato sauce	Tomato 100 % 1 kg		White wine 25 cl	Onions Garlic Bacon Carrots Celery Thyme Bay leaf
	Tomato and basil sauce	Tomato 1 kg 100 %			Onions Garlic Slivers of raw ham Thyme Bay leaf Basil
	Alla arrabiata sauce	Tomato 100 % 1 kg			Onions Garlic Bacon Carrots Celery Chilli Thyme Bay leaf
	Tomato sauce with tuna	Tomato 100 % 1 kg		White wine 25 cl	Onions Garlic Tinned tuna Sugar Thyme Bay leaf

cold sauces

Sub-families	Name	Purees and specialities	Ingredients		
			Oil	Vinegar/Wine/Cider	Other ingredients
Dressings	with lingonberry	IQF Lingonberries (mixed) 150 g	Groundnut oil 40cl	Raspberry vinegar 20 cl	Mustard 20 g
	with figs	Fig 100 % 250 g	Grape seed oil 40 cl	Balsamic vinegar 10 cl	
	with pink grapefruit	Pink Grapefruit 100 % 300 g	Grape seed oil 40 cl	Red wine 10 cl	
	with lemon and honey	Lemon 100 % 150 g	Olive oil 40 cl	Red wine 10 cl	Honey 40 g Mustard 20 g
	with pineapple	Pineapple 100 % 500 g	Olive oil 40 cl	Red wine 20 cl	
	with tomato escabèche	Tomato 100 % 150 g	Olive oil 10 cl	Sherry vinegar 10 cl Porto 3 cl	Garlic Bay leaf Parsley
	with ketchup	Tomato 100 % 1 kg	Olive oil 10 cl	Red wine 5 cl	Sugar 500 g Onions Paprika Mustard 20 g
Flavoured mayonnaises	with red pepper	Red pepper 100 % 150 g	Olive oil 150 cl	Balsamic vinegar 10 cl	Chives 2 egg yolks Mustard 20 g
	with blackcurrant	Blackcurrant 150 g	Grape seed oil 150 cl	Cider 10 cl	2 egg yolks Mustard 20 g
	with orange	Blood Orange 100 % 100 g	Olive oil 10 cl	Red wine 5 cl	2 egg yolks Mustard 20 g
	with morello cherries	Morello cherry 150 g	Grape seed oil 150 cl	Raspberry vinegar 10 cl	Cognac 2 egg yolks
	with beetroot	Beetroot 100 % 300 g	Grape seed oil 200 cl	Red wine 10 cl	2 egg yolks Mustard 20 g
Emulsions	with red pepper*	Red pepper 100 % 250 g			Cream 70 cl Mixed chorizo
	with chestnut and vanilla*	Chestnut & Vanilla 200 g			Cream 80 cl
	with pumpkin and mandarin*	Pumpkin 100 % 200 g Mandarin 100 % 120 g			Cream 65 cl
	with fig and foie gras*	Fig 100 % 150 g			Cream 65 cl 3 egg whites Mixed Foie gras 80 g
	with yellow pepper**	Yellow pepper 100 % 250 g			Cream 50 cl 3 egg whites Saffron
	yellow pepper espuma**	Yellow pepper 100 % 500 g			Fish stock 50 cl Soya lecithin 35 g
	Lemongrass espuma*	Lemongrass 250 g			8 egg whites 100 g sugar
	with butternut and hazelnuts*	Butternut 100 % 450 g	Hazelnut oil 10 cl		Cream 50 cl ground and roasted hazelnuts 150 g
	with green asparagus *	Green asparagus 100 % 500 g			Cream 65 cl

* Prepared using a siphon ** Preparation using an immersion blender

terrines and mousses

Sub-families	Name	Purees and specialities	Ingredients		
			Eggs	Cream	Other ingredients
Terrines	Pepper and ricotta terrine	Yellow pepper 100 % 250 g Red pepper 100 % 250 g		20 cl	Ricotta 1 kg 18 sheets of gelatine
	Vegetable Terrine*	Red pepper 100 % or Yellow pepper 100 % or Pumpkin 100 % or Butternut 100 % 1 kg	10	75 cl	
	Tomato Terrine *	Tomato 100 % 1 kg	10	50 cl	Basil, garlic, anchovies
Mousse	Red or yellow pepper mousse	Red pepper 100 % or Yellow pepper 100 % or Pumpkin 100 % 1 kg	10 egg yolks	100 cl	
Jellies	Oyster in lemon grass jelly	Lemongrass 500 g			Oysters, powdered jelly, cucumber, chervil
Bavarian cream	Tomato bavarian cream	Tomato 100 % 1 kg		75 cl (whipped cream)	Basil 7 sheets of gelatine

* cooking in bain-marie at 230°C

suggestions



Name	Purees and specialities	Ingredients		
		Semolina / Rice	Water / Oil	Other ingredients
Mango tabbouleh	Spicy Mango 350 g	Medium-grain wheat semolina 500 g	Water 25 cl Olive oil	Chicken breasts, diced fresh mango, red pepper, mint

Bring salted water to the boil, add the spicy mango puree. Reheat, add the olive oil, pour over the semolina in the semolina tray, stir to cook evenly, break the semolina up with a fork. Dice the red peppers, chop the mint, cut the mango into small cubes. Steam the chicken breasts and cut into cubes. Mix the different ingredients with the semolina, serve.

Red pepper risotto	Red pepper 100 % 1 kg	Carnaroli rice 200 g	Water 50 cl	Courgettes, chorizo, red peppers, green parts of spring onions
--------------------	-----------------------	----------------------	-------------	----------------------------------------------------------------

Slice the green parts of the spring onions, peel and dice the red peppers and courgettes, finely chop the chives, chop the chorizo into very small cubes. Fry this mixture in a pan without browning it, add the Carnaroli rice, moisten with red pepper puree and water and simmer for about 25 minutes.

Curd cheese with beetroot and vodka	Beetroot 100 % 250 g			Curd cheese 750 g Vodka 15 cl
-------------------------------------	----------------------	--	--	----------------------------------

Serve with beetroot chips.

SOUPS

Sub-families	Name	Purees and specialities	Ingredients		
			Vegetables / Herbs	Water / Stock / Oil	Other ingredients
Cold soups	Carrot and blood orange gazpacho	Blood orange 100 % 400 g	Carrots 1.2 kg Garlic 15 g	Water 10 cl Chicken stock 120 cl	Cumin
	Butternut gazpacho	Butternut 100 % 1 kg	Diced celery 200 g	Chicken stock 50 cl	Slice of raw ham
Cream soups	Cream of pumpkin soup	Pumpkin 100 % 1 kg	Onions 100 g Leek whites 250 g Chervil		Cream 50 cl
	Cream of tomato soup	Tomato 100 % 1 kg	Onions 100 g Garlic 50 g Thyme, bay leaf	Chicken stock 35 cl	Cream 50 cl
	Cream of green asparagus soup	Green asparagus 100 % 1kg			Cream 50 cl
	Butternut and ginger cappuccino	Butternut 100 % 1 kg Ginger 150 g		Chicken stock 20 cl	Slice of cured bacon Cream 50 cl
Soup	Chicken soup with coconut milk	Ginger 200 g Coconut 600 g	Onions Basil	Water 150 cl	Chinese noodles 2 pieces of chicken breast
	Beetroot soup	Beetroot 100 % 1 kg	Onions, celery	Chicken stock 20 cl	Cumin Cream 25 cl
Consommés	Chicken consommé with ginger	Ginger 1 kg	Finely sliced leeks Carrots, courgettes	Chicken stock 200 cl	Chicken breast 750 g
	Turbot consommé with lemongrass	Lemongrass 500 g	Carrot sticks Courgettes, celeriac	Turbot stock 150 cl	Piece of turbot 150 g
	Fish consommé fish with king size prawns and kalamansi	Kalamansi 100 % 500 g	Diced celery and shitake mushrooms	Fish stock 200 cl	30 king size prawns





5 good reasons to prefer Les vergers Boiron products

100 % taste

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

100 % natural origin

No colouring, thickening or preservative. 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 % convenient

No more washing, scrubbing, peeling, deseeding, blending, sieving and no wastage. 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, my-vb.com.**

PACKAGING

- 1 kg easy to un mould, portion and pour tray.
- 480 g bottle in some references for accurate dosing.
- 10 kg bucket in some references.
- IQF fruit in a 1 kg resealable bag.

DEFROSTING

- 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.



Bocuse d'Or
Winners Partner



La marque des créateurs de réceptions



ISO 14001

BUREAU VERITAS
Certification



FSC 22000

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



zero compromise,
100% taste.

my-vb.com

