

Seasonal Fruit Promotion

Bergamot puree 100%

les vergers
boiron 

Bergamot

Seasonality: January & February



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Its name alone conjures up all the Mediterranean flavors that stimulate the imagination. With its aromatic richness, delicious, slightly zesty flavors, it is a choice ingredient for delicately sophisticated desserts. Mainly grown in Calabria, Italy, bergamot is synonymous with the Mediterranean, the sun and citrus fragrances.



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Les vergers Boiron Bergamot Puree 100% is the result of a clever blend of varieties known for their aromatic richness typical of fresh fruit. It has an incomparable length in mouth and awakens the taste buds.

Flavor mixing suggestions:

- Violet, Cream
- Vanilla, Agave syrup
- Lemon, Verbena, Pineapple
- Orange, Orange blossom
- Ginger, Brown sugar

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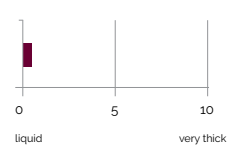
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colour:

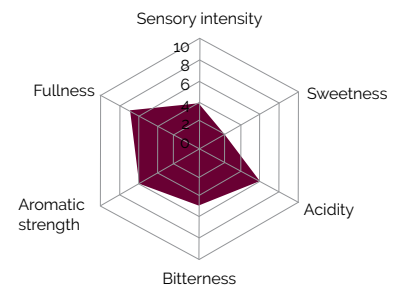


Picture not contractual

viscosity:



sensory profile:



* For reference only, check on every batch by an internal panel

About Les vergers Boiron

Les vergers Boiron is the world leader* in frozen fruit puree. Boiron Freres SAS, an independently owned and operated family business since 1942, won the trust of the best pastry chefs, mixologists and chefs from all over the world. As the leading pioneer in the market, our new Chateauneuf-sur-Isere site meets with HEQ standard and is FSSC 22000 certified.

*Brand awareness survey/Market study 2015

More recipes are available: my-vb.com OR visit us on Facebook, Instagram, YouTube





White & Green Wedding Cake

by Julien Perrinet

Head pastry chef in Grant Hyatt Taipei

1. Yogurt Cream

80g	Milk
200g	Cream
150g	Egg yolks
1pc	Vanilla pod
170g	Yogurt
220g	White chocolate 33%
41g	Gelatin mass

Make an anglaise (cook at 85c) with milk, cream, yolk and vanilla. Pour on white chocolate.

Mix gelatin with water with a ratio of 1:6. Add 41g gelatin mass in the chocolate, blend well.

Add yogurt at the end.

Keep chill 24 hours and mix gently before using.

2. Vanilla Glaze

600g	Milk
144g	Glucose DE60
96g	Gelatin mass
2pcs	Vanilla pod
780g	White chocolate 33%
120g	Neutral glaze
3g	White colouring

Boil milk with glucose, add gelatin mass, pour on white chocolate and blend well. Add white coloring. Blend well. At 50c, add the glaze and blend well. Set overnight. Use at 28-30c

3. Bergamot Mango Marmelade

600g	Les vergers Boiron mango puree 100%
400g	Les vergers Boiron bergamot puree 100%
34g	Pectin NH
125g	Sugar
1pc	Vanilla pod

Combine pectin with sugar and pour over puree. Boil and add vanilla. Pour in mini half dome silicone moulds.

4. Matcha Microwave sponge

(Recipe for one syphon 1L)

250g	Egg whites
160g	Sugar
84g	Egg yolks
80g	Cream
43g	Flour
16g	Matcha powder

Mix and blend well all ingredients. Strained the mix and pour in syphon. Add 2 cartridges, shake well, pour in plastic containers. Bake 55 seconds at 900w.

5. Matcha Green Tea Crumble

125g	Butter
125g	Sugar
125g	Almond powder
125g	Cake flour
19g	Matcha Powder

Mix all the ingredients until it forms a dough.

Cut small cubes 1cm x 1 cm and bake on trays at 165c for 10-12 minutes.

6. Hazelnut Dacquoise

240g	Egg whites
120g	Light brown sugar
180g	Icing sugar
200g	Hazelnut powder
+/-80g	Chopped hazelnuts

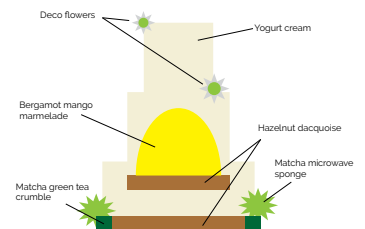
Roast the hazelnuts at 165c for 15 minutes. Whipped egg whites and brown sugar.

Add the Powder and sprinkle the chopped hazelnuts.

Bake at 175c for 12-15 minutes.

Cut small disk 3,5cm diameter.

Assembly





Bergamot, Pineapple & Basil Shot Glass

by Gael Etrillard

Les vergers Boiron brand ambassador
Asia

Basic recipes:

1. Gelatin mixture

100g	Gelatin 200 blooms
500g	Water

2. Basic syrup

200g	Water
360g	Sugar
40g	Atomised glucose
5g	Supre neutrose stabiliser
20g	White rum

1. Bergamot Cream

1200g	Fresh egg yolks
400g	Water
4g	Cumin
280g	Sugar
220g	Glucose
400g	Les vergers Boiron bergamot puree 100%

Make a syrup with the sugar, glucose, water and cumin.

Cover and infuse for 20 minutes.

Pour the syrup over the egg yolks and gently mix with a spatula.

Add the bergamot puree and pour into a Flexipan. Bake at 100°C like a custard in a bain-marie, ensuring that the center is «half-baked».

Put this mixture into the Vitamix and blend vigorously. Pour immediately into the shot glasses using a piston funnel. Put in the refrigerator for two hours.

2. Basil Jelly

600g	Water
70g	Sugar
55g	Fresh basil
60g	Gelatin mixture

Blanch the basil in boiling water and cool on ice.

Make a syrup with water and sugar.

Cool 200g syrup, pour it in the Vitamix.

Melt the gelatin in the remaining 400g syrup.

Cool the mixture on ice.

Squeeze the basil and put it in the Vitamix.

Blend at high speed and pour this basil puree into the syrup.

3. Marinated Pineapple in Basil

1200g	Fresh pineapple
30	Fresh basil leaves

Slice the pineapple using a ham slicer.

Chop the basil with scissors and mix.

Marinate overnight.

4. Pineapple Sorbet

1000g	Les vergers Boiron pineapple puree 100%
360g	Basic Syrup
11g	Les vergers Boiron lime puree 100%

5. Assembly

Pour the basil jelly over the bergamot custard.

Leave to set in the refrigerator.

Put a tablespoon of marinated pineapple on the jelly and a quenelle of pineapple sorbet.

Sprinkle with caramelised puffed rice.

