

Recipe Booklet

Fruit inspired vegan pastry

Gaël Etrillard
APAC Area Pastry Chef



LES VERGERS
boiron®



Let's cultivate fruit excellence

Fruit expert for over 80 years

A French family company, Les vergers Boiron makes premium fruit solutions for culinary professionals. Ever since the company was founded in 1942, we have cultivated our unique know-how, from responsible sourcing through to expertise in blending and processing.

To inspire our users further, in 2019 Les vergers Boiron developed a tool to guide chefs when creating new recipes: Fruitology®.

Although the company's head office is in the heart of the Drôme orchards, we have offices in HK, Japan and the UK, plus a subsidiary in the United States. Our products are distributed in over 80 countries. In 2024, for the third consecutive year, Les vergers Boiron was awarded Great Place to Work certification, a recognition that encourages the company to continually strive to do better for its 230 employees across the world.

Gaël ETRILLARD

APAC Area Pastry Chef

After an early career in Michelin Star restaurants in France and luxury hotels in London, Gaël left for Asia where he worked for 18 years as an executive pastry chef for fine dining restaurants and 5-star hotels.

He worked in various countries and areas including China, Vietnam, Thailand, Hong Kong, South Korea, and Singapore for International brands such as Marco Polo and Starwood Hotel.

Prior to Les vergers Boiron, he was working at the Raffles Hotel Singapore for 6 years and he is now in charge of Asia Pacific for the brand.

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verrine

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Basic Recipes

For ingredient with * mark

Les vergers Boiron
Strawberry IQF



YUMGO EGGS BASE

Water 840g
Yumgo whole eggs powder 160g

Blend both ingredients with a hand blender and rehydrate for 1 hour before use.

YUMGO EGG WHITES BASE

Water 895g
Yumgo egg white powder 105g

Blend both ingredients with a hand blender and rehydrate for 1 hour before use.

YUMGO EGG YOLKS BASE

Water 780g
Yumgo egg yolk powder 110g
Grapeseed oil 110g

Blend all the ingredients with a hand blender and rehydrate for 1 hour before use.

GELATINE MASS

Mineral water..... 1000g
lota 50g

Pour the lota slowly over the water while whisking.
Heat to 90°C and pour into an airtight container.
Cool down at room temperature and keep in the fridge.

NEUTRAL GLAZE

Water	1600g
Sugar	1200g
Pectin NH	45g
Glucose	800g

Combine sugar with pectin.
Pour over the water gradually while blending with a hand blender.
Rest for 5 mins to rehydrate the pectin.
Start to warm and add the glucose. Bring to the boil.
Remove from the stove and cool down.
Store in the fridge in a plastic container.

ITALIAN MERINGUE

Yumgo egg whites base	135g
Sugar	200g
Glucose	50g
Water	70g

Place yumgo base in the mixing bowl.
Start to cook the glucose, water and sugar on the stove.
At 112°C, start to whisk the yumgo mixture at medium speed. At 118°C, turn to high speed, then pour in the sugar at 121°C.
Continue beating at high speed until completely cool, then reduce the speed.

STRAWBERRY JUICE

Water	50g
Les vergers Boiron	
Strawberry IQF	350g

Place both ingredients in a plastic bowl and cover with cling film.
Heat up on defrost mode for 15 mins and leave in the fridge overnight. Strain without crushing the fruit.

VEGAN BUTTER

Coconut yoghurt (Cocobella)	270g
Dry yeast	1.2g
Soy milk	50g
Yumgo egg yolks base	70g
Soy milk	100g
Kuzu	14g
Salt	4g
Grapeseed oil	60g
Cocoa butter	25g
Coconut oil (deodorized)	600g

Heat up 50g of soy milk to 25°C and stir the yeast in.
Heat up the coconut yogurt to 25°C and add yeast mixture. Cover and let it sit at room temperature for an hour.
In a saucepan, thicken yumgo egg yolks base, 100g of soy milk, kuzu and salt. Remove from the stove and cool down.
Mix the yoghurt in and transfer to a mixing bowl.
Start to stir on medium speed with paddle attachment and add the oil gradually followed by melted coconut oil/cocoa butter.
Transfer to the container of your choice and store in the fridge.

SANGRIA REDUCTION

Red wine	750ml
Water	200g
Green cardamom pod	8pcs
Cinnamon stick	1pc
Vanilla pod	1pc
Star anise	2pcs
Green apple	1pc
Lemon	1pc
Orange	1pc

Cut the apple, lemon and orange in quarters.
Rinse the spices and place all ingredients into a saucepan.
Bring to a boil and reduce the heat to simmer for 20 mins.
Cover and infuse overnight.
Strain through a fine sieve.



Pineapple & Kalamansi Tartlets

Recipe for 50 tartlets – 6cm diameter

Les vergers Boiron
Pineapple puree 100%



Les vergers Boiron
Kalamansi puree 100%



Les vergers Boiron
Lime puree 100%



SWEET DOUGH

Vegan butter*	192g
Icing sugar	178g
Ground almonds	56g
Salt	2g
Yumgo eggs base*	106g
Yumgo egg yolks base*	28g
Cornstarch	102g
Flour T55	364g

Sieve cornstarch and flour. Set aside.

Using a flat beater, cream the butter with the icing sugar and salt. Add ground almonds.

Incorporate both Yumgo mixtures, followed by the sieved cornstarch and flour.

Wrap in cling film and place in the fridge for 6h (or overnight).

Roll out to 2.5mm between two Silpat mats and freeze.

Cut and apply the dough in the rings.

Leave to dry in the fridge overnight.

Bake at 160°C for 12 mins.

KALAMANSI & OLIVE OIL GANACHE

Les vergers Boiron

Kalamansi puree 100%	135g
Cocoa butter	22g
Glucose	50g
Gelatine mass	21g
Vegan white chocolate (Vao Bio 35% - Weiss)	150g
Extra virgin olive oil	110g

Place all ingredients in a plastic bowl and cover with cling film.

Heat up on defrost mode for 10 mins and leave in the fridge overnight. Strain without crushing the fruit.

PINEAPPLE, KALAMANSI & VANILLA COMPOTE

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Pineapple puree 100%	70g
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Kalamansi puree 100%	55g
Vanilla pod	2pcs
Fresh pineapple (cut into brunoise)	1000g
Pectin NH	8g
Sugar	40g

Place the pineapple cubes on a Silpat mat and place in the freezer for 2 hours minimum. In a saucepan, place the pineapple cubes with both purees and vanilla.

Stir and keep on low heat until the pineapple has defrosted.

Mix sugar with pectin and pour over pineapple.

Let it rehydrate for 5 mins and cook on medium heat until the pineapple is candied. Boil and pour in flexipan.

Freeze.

PINEAPPLE CONFIT

Les vergers Boiron

Pineapple puree 100%	500g
Sugar	65g
Pectin NH	7g
Cornstarch	3g

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Pineapple puree 100%	60g
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Kalamansi puree 100%	25g

Mix pectin with sugar. Pour over the 500g of pineapple puree. Bring to a boil, then remove from the heat. Add the rest of the purees and keep in the fridge. Blend before use.

PINEAPPLE MOUSSE

Les vergers Boiron

Pineapple puree 100%	550g
Yumgo Egg Yolks Base*	40g
Cornstarch	42g
Gelatine mass*	60g
Coconut oil (deodorized)	55g

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Pineapple puree 100%	60g
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Lime puree 100%	12g
Italian meringue*	330g

In a saucepan, bring to boil 550g of pineapple puree, yumgo egg yolks base and cornstarch. Remove from the stove and add gelatine followed by coconut oil. Stir vigorously until the fat and gelatine is melted. Add 60g of pineapple puree and lime puree. Cool down to 28°C and fold in with the meringue.

GLAZE

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Lime puree 100%	120g
Neutral glaze*	880g
Water	222g

Heat all ingredients to 65°C and use immediately.

Assembly

Pipe a small amount of pineapple confit in 6cm diameter demi sphere silicone moulds and pipe the pineapple mousse over. Place the pineapple compote in the centre and freeze. Pour the kalamansi ganache into the tartlets and let it set. Glaze the pineapple domes and place them on top of the tartlets.



Kumquat & Coffee Brown Sugar Sable

Recipe for 60 sablés – 4.5cm diameter

Les vergers Boiron
Pear puree 100%



Les vergers Boiron
Kumquat puree 100%



Les vergers Boiron
Lime puree 100%



SABLE

T55 Flour	108g
Potato starch	90g
Coconut flour	70g
Rice flour	210g
Baking powder	36g
Salt	2g
Ground almond	90g
Yumgo egg yolks mixture*	480g
Cassonade	240g
Vanilla pods	2pcs
Grapeseed oil	90g
Coconut oil (deodorized).....	120g

Sieve the flour, potato starch, coconut flour, rice flour, baking powder and salt in the mixing bowl.
Add ground almond and set aside.
Blend the Yumgo egg yolks mixture with cassonade and vanilla until the sugar has dissolved.
Pour over the dry ingredients and start to mix with paddle attachment.
When the dough starts to thicken, add oil followed by coconut oil.
Wrap the dough in cling film and rest for 4hrs in the fridge.
Roll at 5mm and freeze.
Cut the dough with 4.5cm rings.
Bake on a perforated silicone mat at 170°C for 9 mins.

KUMQUAT CONFIT

Les vergers Boiron	
Pear puree 100%	170g
Les vergers Boiron	
Kumquat puree 100%	350g
Les vergers Boiron	
Lime puree 100%	24g
Sugar	200g
Pectin NH	9g

Mix sugar with pectin and pour over purees.
Let it rehydrate for 5 mins and bring to a boil.
Let it set in the fridge for 5 hrs.
Blend with hand blender and pipe into 2cm sphere silicon moulds.
Freeze.

Les vergers Boiron
Lemon puree 100%



COFFEE WHIPPED CREAM

Coffee beans	70g
Cream (Flora 100% plant based)	2600g
Gelatine mass*	52g
Sugar	200g

Infuse coffee bean in cream for 24h and sieve 2500g.
Take out 100g of this infusion, add gelatine and sugar.
Warm enough to melt both gelatine and sugar.
Add remaining cream and blend.
Keep in the fridge overnight before whipping up.

COFFEE AGAR

Water	150g
Espresso (from espresso machine)	350g
Sugar	140g
Agar agar	6.2g
Gelatine mass*	10g

Mix sugar with agar agar and pour over water.
Add Espresso and bring to a boil.
Remove from the heat and stir in the gelatine.
Pour onto marble table and let it set.

Assembly

Place the kumquat confit over the sable and pipe the coffee whipped cream over. Top with coffee agar.



Fig & Blackcurrant Petits Gateaux

Recipe for 60pcs – MAE moulds “Chinese Lantern” Ref:11601

Les vergers Boiron
Fig puree 100%



Les vergers Boiron
Blackcurrant puree 100%



Les vergers Boiron
Lime puree 100%



SPONGE

T55 Flour	400g
Potato starch	30g
Coconut flour	40g
Cornstarch	40g
Baking powder	14g
Baking soda	12g
Yumgo whites powder*	32g
Water	460g
Sugar	140g
Olive oil	235g
Red wine vinegar	20g
Honey	20g

Recipe for a 60x40cm mat.

Sieve flour, potato starch, coconut flour, cornstarch, baking powder and baking soda. Set aside. Blend the Yumgo powder with water and pour into kitchen aid bowl.

Start to whip and add sugar when the meringue starts to get stiff. Fold in the dry ingredients followed by olive oil, vinegar and honey. Spread onto Silpat and bake at 170°C for 12mn.

FIG & BLACKCURRANT CONFIT

Les vergers Boiron	
Blackcurrant puree 100%	220g
Les vergers Boiron	
Fig puree 100%	440g
Fresh raspberry	65g
Sangria reduction*	70g
Sugar	80g
Pectin NH	8g
Gelatine mass*	20g
Les vergers Boiron	
Fig puree 100%	65g
Les vergers Boiron	
Lime puree 100%	30g

Combine sugar with pectin and pour over blackcurrant puree. Add 440g of fig puree, raspberry and sangria reduction. Let it rehydrate for 5mn and bring to boil. Remove from the stove and add gelatine. Add 65g of fig puree and lime puree. Let it set for 5h and blend with hand blender.

WHITE CHOCOLATE MOUSSE

Rice milk	200g
Vegan cream (Flora 100% plant based)	800g
Fig leaves	25g
Yumgo egg yolks mixture*	200g
Gelatine mass*	170g
White chocolate (Vao Bio 35% - Weiss)	900g
Vegan cream (Flora 100% plant based)	1500g

Infuse the rice milk, 800g of cream and fig leaves for 24h.
Strain and weight 810g of this infusion in a saucepan.
Make a crème anglaise with egg yolks and sugar.
Remove from the stove and add gelatine.
Blend with hand blender and pour over chocolate.
Blend again and temper at 36°C.
Fold in whipped cream.

WHITE CHOCOLATE SPRAY

Cocoa butter	160g
White chocolate (Vao Bio 35% - Weiss)	150g
Titanium Dioxide	5g

Melt all ingredients and use at 32°C.

NOTES



Assembly

Pipe the white chocolate mousse into the moulds and place the fig and blackcurrant confit in. Top up with a bit more mousse and close with sponge.
Freeze and spray.



Green apple, Kiwi, Mint & Olive Oil Verrine

Recipe for 70 verrines

Les vergers Boiron
Pear puree 100%



Les vergers Boiron
Lime puree 100%



Les vergers Boiron
Green apple puree
(no added sugar)



GREEN APPLE JELLY

Les vergers Boiron	
Pear puree 100%	200g
Les vergers Boiron	
Lime puree 100%	50g
Les vergers Boiron	
Green apple puree (no added sugar)	3000g
Water	500g
Sugar	100g
Gelatin mass*	310g

Blend all the purees with water and strain through very fine sieve, pressing the puree to extract as much as possible.

Weigh 3000g.

Warm 200g of this apple juice with sugar and gelatine.

Add remaining juice and pour into flexipan sphere 3cm diameter. Freeze.

MINT PANNA COTTA

Rice milk	300g
Vegan cream (Flora 100% plant based)	2500g
Fresh mint leaves	50g
Dry mint	15g
Sugar	200g
Gelatine mass*	300g

Warm the rice milk with vegan cream to 30°C and then pour over the dried mint and mint leaves.

Cover and infuse overnight for 24 hrs.

Strain and weigh 2700g of the infusion.

Take 300g of this infusion to dissolve sugar and gelatine mass.

Add remaining mint infusion and stir with rubber spatula.

Pour into cups and cool down.

Keep in the fridge overnight.

MARINATED KIWI IN MINT & OLIVE OIL

Kiwi	12pcs
Fresh mint leaves	30pcs
Dry mint	4g
Sugar	40g
Extra virgin olive oil	80g

Peel and cut the kiwi into cubes.

Add sugar, dried mint and cut mint leaves with scissors.

Mix gently with rubber spatula until the sugar is melted.

Add olive oil and leave to marinate for 2 hrs.

GLAZE

Les vergers Boiron

Lime puree 100% 120g

Neutral Glaze* 880g

Water 222g

Heat up all ingredients at 65°C and use immediately.

NOTES



Assembly

Top the panna cotta with a bit of marinated kiwi.
Dip the green apple jelly into glaze and place the kiwi.



Citrus Gateau de Voyage

Recipe for 7 cakes – 23cm x 5cm x 5 cm

Les vergers Boiron
Kumquat puree 100%



Les vergers Boiron
Lime puree 100%



Les vergers Boiron
Mandarin puree 100%



CAKE BATTER

T55 Flour	476g
Baking powder	33g
Salt	2g
Ground hazelnut	174g
Candied orange peel	120g
Vegan butter*	160g
Icing sugar	360g
Mandarin orange zest	3pcs
Yumgo whole eggs powder*	12g
Natur agrum (Ingredient)	12g

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Kumquat puree 100% 100g

Les vergers Boiron

Mandarin puree 100% 300g

Les vergers Boiron

Mandarin concentrate 10g

Grapeseed oil..... 136g

In a jug, blend yumgo powder, natur agrum, both purees and concentrate. Set aside. Sieve the flour, baking powder and salt. Set aside.

Chop the candied orange zest very thin and add hazelnut powder. Mix well to coat the candied zest with hazelnut and add flour.

Cream the vegan butter with icing sugar and zest.

Add dry ingredients and mix at slow speed using paddle attachment. Add yumgo and puree mixture. Add oil.

Coat the cake moulds with vegan butter and flour.

Pipe 300g of mixture in each mould.

Bake for 10 mins at 180°C and 25 mins at 155°C.

MANDARIN SYRUP

Sugar	120g
Water	80g

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Mandarin puree 100% 400g

Les vergers Boiron

Mandarin concentrate 10g

Make a syrup with water and sugar.

Add mandarin puree and concentrate.

Stir well.

Les vergers Boiron
Mandarin concentrate



MANDARIN COATING

Les vergers Boiron Lime puree 100%	100g
Les vergers Boiron Mandarin puree 100%	200g
Les vergers Boiron Mandarin concentrate	10g
Icing sugar	1000g

Sieve the icing sugar into a bowl and add the remaining ingredients.
Stir well.

NOTES



Assembly

Soak the cake in mandarin syrup and place on wire rack.
Coat with mandarin glaze and dry in the oven at 50°C for 20 mins.



Raspberry & Passion fruit Sphere

Recipe for 70pcs

Les vergers Boiron
Strawberry puree 100%



Les vergers Boiron
Raspberry puree 100%



Les vergers Boiron
Lime puree 100%



SWEET DOUGH

Vegan butter*	192g
Icing sugar	178g
Ground almonds	56g
Salt	2g
Yumgo eggs base*	106g
Yumgo egg yolks base*	28g
Cornstarch	102g
T55 Flour	364g

Sieve cornstarch and flour. Set aside.

With the flat beater, cream the vegan butter with icing sugar and salt.

Add ground almond.

Add both Yumgo mixtures, followed by cornstarch and flour.

Cling film and place in the fridge for 6 hrs (or overnight).

Roll at 2.5mm between two silpat and freeze.

Cut and apply the dough in the rings.

Let it dry in the fridge overnight.

RASPBERRY CONFIT

Les vergers Boiron	
Strawberry puree 100%	100g
Les vergers Boiron	
Raspberry puree 100%	350g
Fresh raspberry	60g
Sugar	35g
Cornflour	4g
Pectin NH	10g
Gelatine mass*	36g
Les vergers Boiron	
Lime puree 100%	20g
Les vergers Boiron	
Raspberry puree 100%	50g

Mix sugar, cornflour and pectin NH.

Pour over strawberry puree and fresh raspberries.

Add 350g of raspberry puree.

Leave to rehydrate for 5 mins and bring to a boil.

Remove from the heat and add gelatine.

Add remaining purees and put in the fridge for 5 hrs.

Blend with hand blender before use.

Les vergers Boiron
Passion fruit puree 100%



PASSION FRUIT WHIPPED GANACHE

Vegan cream (Flora 100% plant based)	1000g(300+700)
Invert sugar	69g
Gelatine mass*	60g
Vegan white chocolate (Vao Bio 35% - Weiss)	263g
Les vergers Boiron Passion fruit puree 100%	283g

Warm 300g of cream with invert sugar and gelatine.
Pour over white chocolate and blend with hand blender.
Add 700g of cream and blend again.
Add passion fruit puree and blend again.
Rest overnight.

GLAZE

Les vergers Boiron Lime puree 100%	120g
Neutral glaze*	880g
Water	222g

Heat up all ingredients at 65°C and use immediately.

NOTES



Exclusive distributor of Les vergers Boiron in Australia

Our mission at Eustralis Food is to become Australia's leading specialty European food wholesaler by embracing emerging culinary trends and consistently offering a diverse range of menu options. We take pride in collaborating with renowned brands like Les Vergers Boiron, ensuring the availability of a unique and premium selection of products for our customers.



Founded in 2019, l'Atelier By Eustralis is a distinguished pastry training centre passionately dedicated to elevating the skills and knowledge of professional chefs across Australia. As a trailblazing institution, we offer exclusive, hands-on masterclasses with top experts, including Pastry World Champions and MOF laureates, and are committed to introducing the latest global trends to our vibrant community. We foster a dynamic culture of learning and innovation in a refined, professional environment.

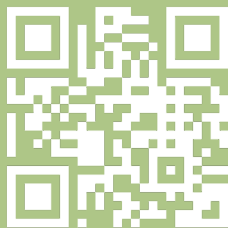


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