

Recipe

Pear & Almond Swirl

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Les vergers Boiron World Ambassador



Recipe Pear & Almond Swirl

By Yann Brys

Makes 50 pieces

Pear puree
Les vergers Boiron

Quince puree
Les vergers Boiron



TROCADERO ALMOND SPONGE

Equal parts icing sugar and raw almond powder	718 g
Starch	50 g
Egg whites	238 g
Egg yolks	157 g
Melted butter	274 g
Egg whites	238 g
Caster sugar	133 g

Mix the icing sugar/almond powder mixture with the starch, add 1 lot of egg whites and the yolks. Whisk the 2nd lot of egg whites with the caster sugar and fold into the previous mixture. Add the melted butter, roll out to 1200 g thick and bake at 165°C for approx. 12 mins.

ALMOND CREMEUX

Single cream	310 g
Milk	312 g
Egg yolks	110 g
Gelatin powder	6 g
Water	36 g
Blond chocolate	220 g
White chocolate	167 g
Roasted almond puree	93 g

Heat the cream and milk without boiling and add the egg yolks. Cook at 82°C, add the soaked gelatin and pour over the chocolates and the almond puree. Mix, cool to 30°C and pour over a sheet of sponge to a thickness of 1150 g. Freeze and cut into 4x4 cm squares.

PEAR COMPOTE

Pear puree Les vergers Boiron	800 g
Quince puree Les vergers Boiron	60 g
Vanilla	3 pods
Caster sugar	64 g
Pectin 325NH95	14 g
Williamine pear liquor	16 g

Heat the purees together, add the sugar and pectin, bring to the boil and cool to 4°C. Mix and mold into "4 cm mini stone Silikomart molds" at 15 g per piece.

ALMOND CRISP

Almond crumble (4 x 25%)	310 g
Chopped toasted almonds	312 g
Feuilletine	110 g
46% milk chocolate	6 g
Macadamia praline	36 g
Cacao butter	220 g
Sea salt	167 g

Crush any large pieces of the crumble and add the almonds, sea salt and feuilletine. Add the praline and the chocolate melted with cocoa butter at 40°C. Spread to 33 g thick per 7 cm pallet and press down. Set aside at -20°C.

ALMOND PRALINE MOUSSE

Single cream	193 g
Multiflower honey	42 g
Gelatin powder	6 g
Water	42 g
Almond praline	148 g
Roasted almond puree	110 g
Single cream	788 g

Heat 387 g of the cream with the honey.
Add the soaked gelatin and pour over the praline and almond puree.
Mix and cool to 26°C.
Fold in the whipped cream.
Fill a 7 cm pallet mold with 25 g of the mixture and add the filling.
Smooth, remove the crisps from the molds and add.

PEAR WHIPPED CREAM

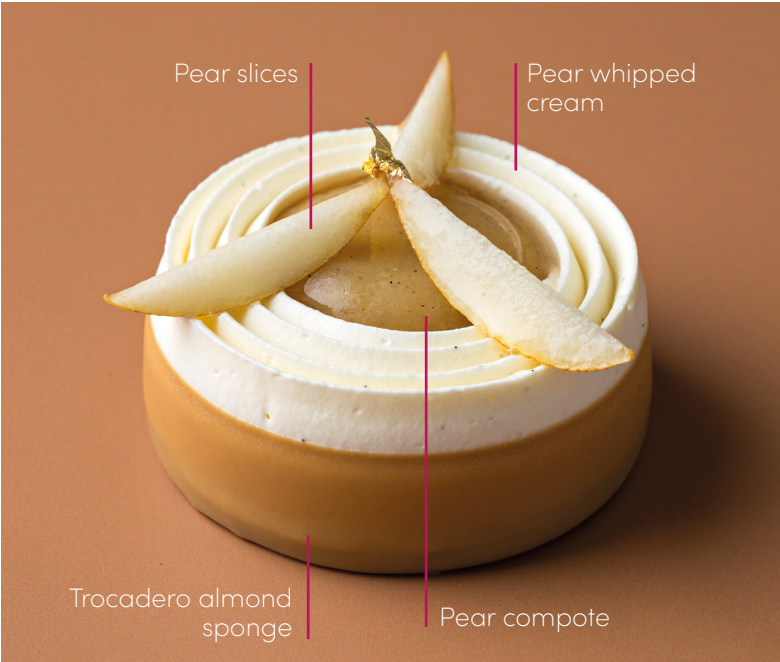
Pear puree	
Les vergers Boiron	250 g
Inverted sugar	40 g
Vanilla	1 pod
Tonka bean	1/2 pc
White chocolate	170 g
Single cream	425 g
Mascarpone	375 g
Williamine liqueur	5 g

Heat the puree with the inverted sugar, vanilla and Tonka bean, and add the liqueur.
Pour over the couverture and mix.
Add the cream, mix and stir in the mascarpone.
Set aside for 24 hours at 4°C.
Whisk lightly.

VANILLA GLAZE

Neutral glaze	1000 g
Water	100 g
Glucose	100 g
Vanilla	1 pod

Heat the ingredients together and spray with the pear compote.



Finishing touch

3 pear slices.

Let's cultivate
fruit
excellence



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