

RED RHUBARB PUREE

NO ADDED SUGAR*

FLAVOR
COUPE DU MONDE
DE LA PÂTISSERIE

LES VERGERS
boiron

PREMIUM
FROZEN
FRUIT PUREE

*contains naturally occurring sugar.



Fruitology®

Origin & variety

The Red Rhubarb puree from Les vergers Boiron is made from the Framboza Red variety, mainly cultivated in Poland. Also called «malinowa» in Polish, which means raspberry, this variety is distinguished by the pinkish-red color of its stalks, to which it owes its name.

Framboza Red rhubarb is grown in open fields in the Warsaw region, an area benefiting from deep, fertile, and well-irrigated soils thanks to regular rainfall. These conditions are ideal for the development of this rustic plant, which offers perennial crops lasting 10 to 15 years.

The harvest takes place from May to August, and each batch is carefully sorted according to color intensity to ensure a puree of intense red color.

Appearance & texture

With its deep pink hue, Les vergers Boiron Red Rhubarb puree offers an authentic texture, thick and slightly fibrous.

Aromatic intensity

This puree reveals all the rustic character of the fruit, with fresh acidity and vegetal notes, beautifully balanced.

Flavor combinations

Strawberry, Banana, Coconut, Pink Grapefruit, Lime, Apricot, Lemon, Passion Fruit, Black Cherry, Blackcurrant, Fig, Thyme, Lemon, Lemongrass, Mint, Cachaca, Tequila



Scan here for recipes

using Les vergers Boiron red rhubarb puree

More information about Fruitology® is available on: www.les-vergers-boiron.com/fruitology

RED RHUBARB

ASPECT

Pink color



Heterogeneity



Viscosity



TEXTURE IN MOUTH

Fibrous



Mouth coating



TASTE

Artichoke



Sour



Green



Cooked



Bitter



Astringent



Earthy



RECIPES

MICHAEL LAISKONIS

Culinary Director, Boiron Americas



PÂTE DE FRUIT

For 50 pieces pâte de fruit

COMPOSITION

Red Rhubarb puree	1000 g
Sucrose (1)	100 g
Yellow pectin	30 g
Sucrose (2)	800 g
Glucose syrup	220 g
Citric acid solution	36 g

METHOD

1. Place the purée into a large, heavy saucepan and heat to 40°C/104°F.
2. Combine the first measurement of sucrose (1) and pectin and whisk into the purée. Bring to a boil over medium heat, stirring continually.
3. Add the remaining sucrose (2) and glucose in multiple additions; continue to cook to a final temperature of 106°C/223°F.
4. Remove from heat and stir in the citric acid.
5. Immediately pour into prepared frames or deposit into MICRO GEM5 silicon molds and allow to cool and set at room temperature.
6. To serve, toss the cut or unmolded candies in citric sugar.

ESPUMA

COMPOSITION

Red Rhubarb puree	450 g
Sucrose	75 g
Gelatin, hydrated	1.5 sheets

METHOD

1. In a saucepan, gently heat a small portion of the purée and sucrose over low heat to 60°C/140°F. Remove from heat.
2. Whisk in the hydrated gelatin and remaining puree. Strain through a fine mesh sieve and chill.
3. Transfer to a foam canister, charge with nitrous oxide, and keep refrigerated until use.

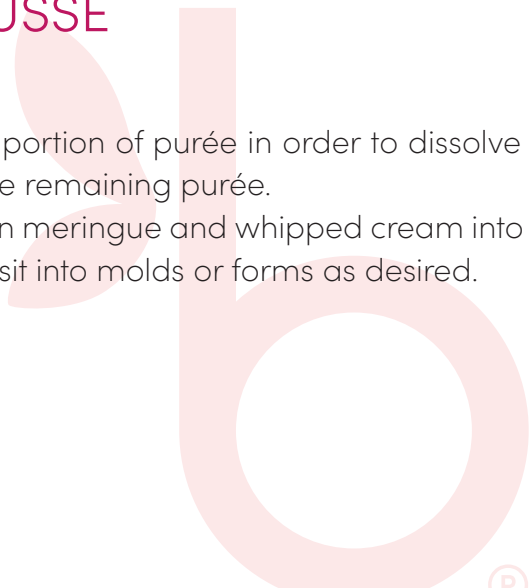
RED RHUBARB-STRAWBERRY MOUSSE

COMPOSITION

Red Rhubarb puree	350 g
Strawberry purée	150 g
Gelatin, hydrated	5 sheets
Italian meringue	100 g
Heavy cream (36% fat), whipped	300 g

METHOD

1. Gently heat a small portion of purée in order to dissolve the gelatin; temper into the remaining purée.
2. Gently fold the Italian meringue and whipped cream into the purée base and deposit into molds or forms as desired.



RED RHUBARB-RASPBERRY CONFIT

COMPOSITION

Red Rhubarb puree	400 g
Raspberry puree	100 g
Sucrose	65 g
Glucose powder	65 g
Pectin NH	4 g
Citric acid	3 g

METHOD

1. Place the purées in a saucepan and gently heat.
2. Combine the sucrose, glucose, and pectin NH. Whisk into the purée mixture.
3. Bring to a boil, remove from heat, and whisk in the citric acid. Allow to cool and mix to a homogenous consistency.

CREMEUX

COMPOSITION

Red Rhubarb puree	300 g
Whole milk	75 g
Glucose syrup	40 g
White chocolate, melted	75 g
Gelatin, hydrated	3 sheets
Heavy cream (36% fat)	75 g

METHOD

1. Combine the milk and glucose in a saucepan and bring just to a boil. Remove from heat and stir in the hydrated gelatin.
2. Whisk in the white chocolate and purée.
3. Add the cream and emulsify thoroughly with an immersion blender. Transfer the mixture to desired forms or dishes.

SORBET

COMPOSITION

Red Rhubarb puree	1000 g
Sucrose (1)	50 g
Sorbet stabilizer	6
Water	485 g
Sucrose (2)	325 g
Glucose powder	120 g
Invert sugar	25 g

METHOD

1. Combine the first measurement of sucrose (1) and stabilizer.
2. Heat water to 50°C/120°F. Whisk in the stabilizer mixture, then the remaining sucrose (2), glucose, and invert sugar; bring just to a boil. Remove from heat and chill; allow syrup to mature for at least 4 hours.
3. Combine purée and syrup and process in batch freezer; extract the mix at -5°C/23°F. Alternatively, transfer to PacoJet canisters and freeze; process as needed. Continue to harden the sorbet at -18°C/0°F as necessary.

Ice creams & Sorbets



Creating “homemade” ice creams & sorbets is child’s play thanks to the innovative solution from Les vergers Boiron!

Reliable, intuitive, and extremely practical, it’s been designed by professionals, for professionals.

Choose from our range of 60 flavors, work out the total quantity required, the Brix number you want to achieve, and let us guide you through the process. The ideal sugar quantity, the perfect hold, balanced flavors... you won’t be able to imagine life without it.

LES VERGERS BOIRON
FROZEN
FRUIT PUREES

Lemon Red rhubarb

SERVING

GLASSWARE:
COUPE

ICE:
WITHOUT

GARNISH:
DOUGLAS POWDER



RUBIS

Cocktail recipe

INGREDIENTS

RHUBARB VODKA*	1 1/4 oz
LEMON FROZEN PUREE	3/4 oz
EGG WHITE	3/4 oz
SIMPLE SYRUP	3/4 oz
ELDERFLOWER LIQUEUR	1/4 oz

METHOD

Pour all the ingredients into a shaker.
Add ice and shake vigorously.
Remove the ice, then shake again without ice to emulsify the egg white.
Double strain into a chilled coupe glass.

*Rhubarb vodka

13 1/2 oz of Red Rhubarb frozen puree
24 oz of vodka
0.25% pectinex

Mix the ingredients in a vacuum-sealed bag.
Seal the bag and leave to infuse overnight in the fridge.
Pour the mixture into a blender and add 0.25% pectinex.
Let the blended mixture rest until the liquid begins to separate naturally.
Strain through a fine mesh strainer and store in a cool place.

SÉPALE

Mocktail recipe

INGREDIENTS

RHUBARB CORDIAL*	1 1/2 oz
TONIC WATER	3 oz

METHOD

Pour the ingredients directly over the ice.

*Rhubarb cordial

4 oz of Rhubarb water**
50 g of sugar
0.25 g of citric acid
0.5 g of malic acid

Mix all the ingredients until fully dissolved.
Bottle and store in the fridge.

**Rhubarb water

4 oz of Red Rhubarb frozen puree
2 oz of water
0.35% pectinex

Dissolve the puree, add the water, then add pectinex (0.35% of the total volume).
Blend and let sit at room temperature for a few hours until separation occurs.
Strain using a Tork filter or a coffee filter.

LES VERGERS BOIRON
FROZEN FRUIT PUREE

Red Rhubarb

SERVING

GLASSWARE:
HIGHBALL

ICE:
LARGE CLEAR ICE CUBE

GARNISH:
MINT LEAF



Product information

Brix: 4° +/-2

Packaging:

- 1 kg tub
- Packing: 6 kg carton
- Product code: ARROC6AA0
- EAN code: 3389133006385

Ingredients: 100% Red Rhubarb

Use within:

10 days after defrosting, refrigerated



APPLICATIONS

PLATED DESSERT • VIENNOISERIE & BAKED GOODS • SORBET & ICE CREAM
• CHOCOLATE & CONFECTIONERY • SAUCE & GLAZE

BEVERAGES: COCKTAILS • MOCKTAILS • FRAPPÉS • LEMONADES • MILKSHAKES • GRANITAS
• ICED TEAS • SMOOTHIES

Let's cultivate fruit excellence



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