



Confectionery Chocolate

Table of use
for frozen fruit solutions

les vergers
boiron 

Les vergers Boiron and you

You have a passion for taste and authenticity.

The customer delight gives real meaning to your job.

For you, Les vergers Boiron manufacture outstanding fruit solutions. Frozen fruit and vegetable purees, concentrated preparation, coulis, whole fruit, our family-run company located in France have been sharing its expertise with you all over the world for more than 75 years.

Our inimitably diverse and distinctive products, as well as our services, support your talent and efficiency, from the signature dish to the 'a la minute' food preparation.

This technical information and recipes ideas from Meilleurs Ouvriers de France will guide you in preparing your finest creations.

Chefs



Stéphane GLACIER

Meilleur Ouvrier de France Pastry Chef in 2000

He obtained the title of Meilleur Ouvrier de France Pastry Chef in 2000. International consultant, he opened his own store "Pâtisseries et Gourmandises" in Colombes (France) in 2008 and is the author of several books for professionals, including "Tartes, goûters et entremets" published late 2010, featuring modern recipes in a "boutique" spirit.






Ollivier CHRISTIEN

Ollivier Christien, born in a family of restaurant managers, is known for his love of good food.




After a career in the finest starred restaurants, he started his own pastry business and operated worldwide for our brand to train confectioners. He is currently working at Ferrandi School where he teaches international courses.

Chocolate molded sweets

Bring the puree and the sugars to the boil. At 70°C, pour them over the chopped chocolate. At 34°C, add the butter and the alcohol* (optional). Pour into a frame at 28/30°C.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	White chocolate (g)	Butter (g)	Sorbitol (g)	Invert sugar (g)	Glucose (g)
Apricot	500	1 200	100	80	65	65
Bergamot 100%	300	1 200	100	80	65	65
Blood orange 100%	 500	1 250	200	75	35	60
Blood peach	500	1 250	200	75	35	60
Chestnut & Vanilla	500	1 250	200	50	35	60
Coconut	500	1 250	200	75	35	60
Fruits of the sun	500	1 250	200	75	35	60
Ginger	300	1 200	100	80	65	65
Guava	500	1 150	200	75	35	60
Lemon 100%	300	1 200	100	80	65	65
Lemongrass	 300	1 200	100	80	65	65
Lime 100%	300	1 200	100	80	65	65
Lychee / Strawberry (50/50)	500	1 250	200	75	35	60
Mango 100%	 500	1 250	200	75	35	60
Mara des bois strawberry	500	1 250	200	75	35	60
Mirabelle plum 100%	500	1 250	200	75	35	60
Passion fruit 100%	500	1 250	200	75	35	60
Raspberry	500	1 250	200	75	35	60
Red pepper 100%	500	1 250	200	75	35	60
Rhubarb 100%	500	1 250	200	75	35	60
Spicy mango	500	1 250	200	75	35	60
Strawberry	500	1 250	200	75	35	60
Tropical fruits	500	1 250	200	75	35	60
White peach	500	1 250	200	75	35	60
Wild strawberry	500	1 250	200	75	35	60

* Use the fruit brandy corresponding to the fruit puree at 2/3%. Use about 50 g of brandy for 2 kg of mixture.

 To flavor, add 8% semi-candied fruit.  Semi-candied lemon inclusion.  Semi-candied orange inclusion.




Hints and tips


Avoid combining citrus fruit with a chocolate that is too bitter. Acid fruits go better with milk and white chocolate coatings. Yellow fruits combine better with white chocolate while red fruits associate better with dark chocolate.




Fruit and vegetable & caramel ganaches

Make a caramel with the sugar without adding water. Stop the cooking process by adding the puree and the butter. Cook at 105°C. Let cool down to 20°C. Blend in the fruit brandy and add the chocolate heated at 31/32°C. Pour into a frame.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Sugar (g)	Dark chocolate 60% (g)	Milk chocolate 38% (g)	Butter (g)	Fruit brandy (g)
Banana 100%	200	130	160	160	130	20
Bergamot 100%	 200	130	160	160	130	20
Blackcurrant	200	130	160	160	130	20
Blood orange 100%	 200	130	160	160	130	20
Caribbean cocktail with rum	200	130	160	160	130	20
Green apple	200	130	160	160	130	20
Lemon 100%	 200	130	160	160	130	20
Pear	200	130	160	160	130	20
Raspberry	200	130	160	160	130	20
Red pepper 100%	200	130	160	160	130	20

 To flavor, add 7% semi-candied fruit.

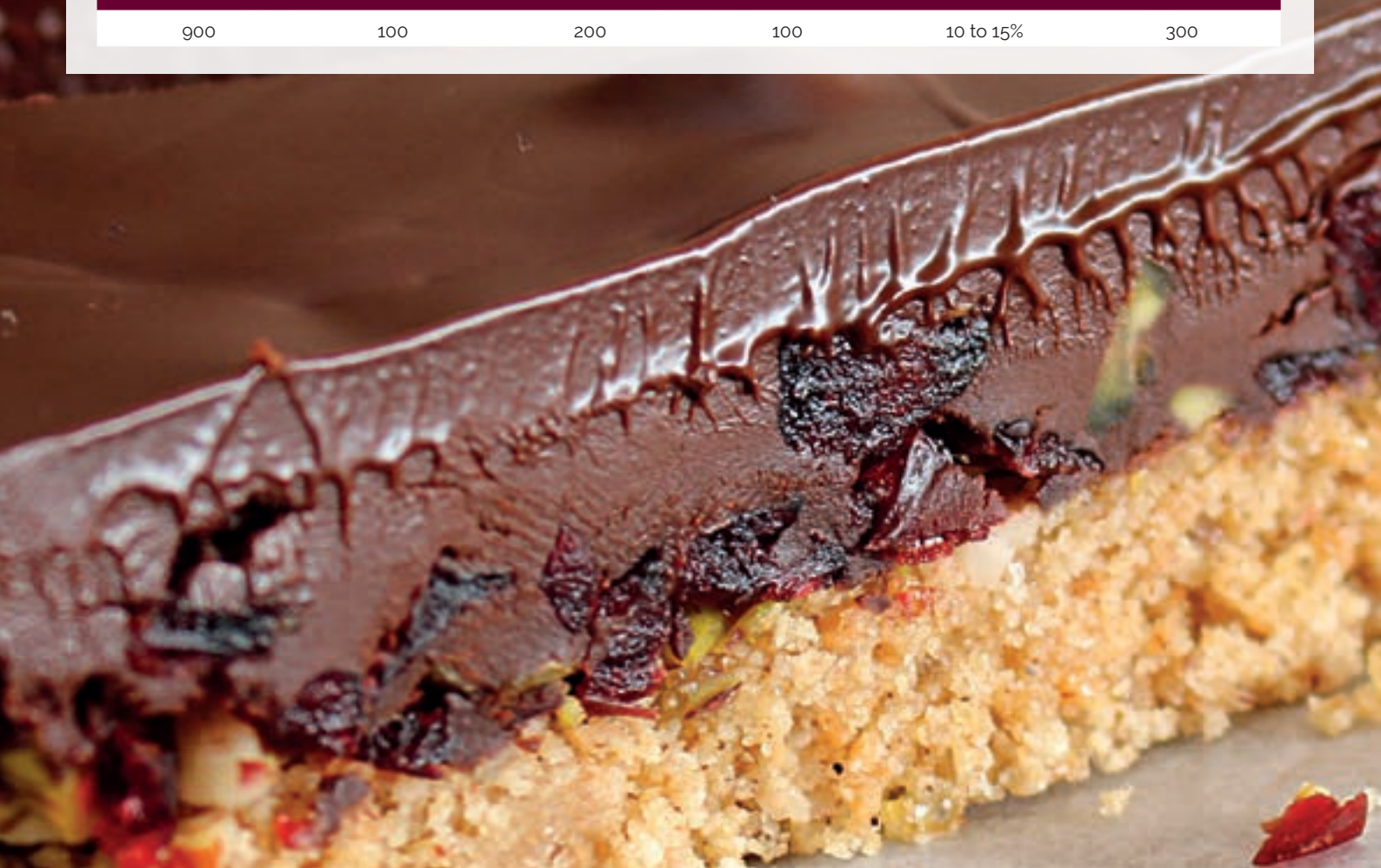
 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

Praline for moulding and cutting







Spread the gianduja in a 2 mm layer in a guitar frame. Mix the praline and the hazelnut paste with the pailleté feuilletine. Add the couverture chocolate and the melted cocoa butter, pour this mixture over the gianduja spread inside the frame.

Praline 60% fruit (g)	Hazelnut paste (g)	Milk chocolate 40% (g)	Cacao butter (g)	Feuilletine (g)	Gianduja (g)
900	100	200	100	10 to 15%	300



Fruit & vegetable ganaches

Heat the puree and the different sugars. At 70°C pour over the chopped chocolate. At 34°C, add the butter and the alcohol* (optional). Pour into a frame at 31/32°C.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Dark chocolate 60% (g)	Milk chocolate 38% (g)	Butter (g)	Sorbitol (g)	Invert sugar (g)	Glucose (g)
Bergamot 100%	500	370	735	175	80	65	65
Blackberry	500	370	735	175	80	65	65
Blackcurrant	500	370	735	175	80	65	65
Blood orange 100%	 500	370	735	175	80	65	65
Blueberry	500	370	735	175	80	65	65
Citrus fruit cocktail with Cointreau®	 500	450	450	200	80	30	100
Cranberry & Morello cherry	500	370	735	175	80	65	65
Ginger	500	370	735	175	80	65	65
Kalamansi 100%	 500	450	450	200	80	30	100
Lemon 100%	 500	370	735	175	80	65	65
Lemongrass	500	370	735	175	80	65	65
Mandarin 100%	500	450	450	200	80	30	90
Morello cherry	500	370	735	175	80	65	65
Orange & Bitter orange	 500	450	450	200	80	30	100
Passion fruit 100%	500	370	735	175	80	65	65
Pineapple 100%	500	370	735	150	80	60	60
Pink grapefruit 100%	 500	450	450	200	80	30	90
Raspberry	500	370	735	175	80	65	65
Red berries	500	370	735	175	80	65	65
Red pepper 100%	500	370	735	175	80	65	65
Yuzu 100%	500	450	450	200	80	30	100

* Use the fruit brandy corresponding to the fruit puree at 2/3%. Use about 50 g of brandy for 2 kg of mixture.

 To flavor, add 7% semi-candied fruit.  Semi-candied lemon inclusion.  Semi-candied orange inclusion.

Ganaches to be combined with fruit pastes

Bring the cream to the boil. At 70°C, pour over the chopped chocolate. At 34°C, add the butter. Pour into a frame at 32°C.

Chocolate	Cream (g)	Invert sugar (g)	Sorbitol (g)	Glucose (g)	Vanilla (g)	Butter (g)
Black 800 g (400 g at 64% and 400 g at 60%)	500	100	90	50	2	75
Milk (1 275 g at 36%)	500		90	90	2	100

Caramel & fruit and vegetable fillings for moulded chocolate candy

Make a caramel with the sugar and the glucose syrup and stop the cooking process with the boiling cream. Cook at 110°C then add the boiling puree. Cook at 107°C. Add the butter. Leave to cool before filling the chocolate tins. Close the tins the day after.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Sugar (g)	Glucose (g)	Cream (g)	Butter (g)
Apricot	200	320	140	400	90
Banana 100%	200	280	140	400	90
Bergamot 100%	 200	300	140	400	90
Blackberry	200	320	140	400	90
Blackcurrant	200	280	140	400	90
Blood orange 100%	 200	280	140	400	90
Cranberry & Morello cherry	200	340	140	400	90
Fig 100%	200	300	140	400	90
Ginger	200	300	140	400	90
Green apple	200	320	140	400	90
Guava	200	340	140	400	90
Kalamansi 100%	 200	280	140	400	90
Lemon 100%	 200	300	140	400	90
Mandarin 100%	 200	290	140	400	90
Mango 100%	200	300	140	400	90
Morello cherry	200	340	140	400	90
Orange & Bitter orange	 200	300	140	400	90
Passion fruit 100%	200	280	140	400	90
Pear	200	320	140	400	90
Pineapple 100%	 200	270	140	400	90
Pink grapefruit 100%	200	290	140	400	90
Raspberry	200	300	140	400	90
Red pepper 100%	200	300	140	400	90
Rhubarb 100%	 200	320	140	400	90
Tropical fruits	200	300	140	400	90
Yuzu 100%	200	280	140	400	90

 To flavor, add 7% semi-candied fruit.






 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.




Fruit paste

Defrost the the puree. Place the puree and apple juice in a pan and bring to the boil. Slowly, sprinkle in the pectin and caster sugar mixture. Heat gently, stirring constantly until mixture comes to the boil. Add the granulated sugar and glucose. Cook at 107°C or 75°C Brix. Add the citric acid solution. (Citric acid solution is made of equal quantities of acid and water. Citric acid can be replaced by tartaric acid). Pour into frames that have the same size as your guitar cutter.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Sugar/Yellow label pectin (g)	Apple juice (g)	Sugar (g)	Glucose (g)	Citric acid solution (g)
Apricot	1 000	120 / 24	200	1 100	240	30
Banana 100%	1 000	130 / 26	300	1 200	260	15
Bergamot 100%	 1 000	125/25	250	1 150	240	30
Black cherry 100%	1 000	100 / 24	250	1 150	230	30
Blackberry	1 000	110/ 26	330	1 000	230	20
Blackcurrant	1 000	120 / 28	250	1 100	240	20
Blood peach	1 000	130 / 26	300	1 100	250	30
Blueberry	1 000	120 / 28	330	1 000	240	20
Caribbean cocktail with rum	1 000	125 / 25	250	1 050	240	30
Citrus fruit cocktail with Cointreau®	 1 000	110 / 26	300	1 000	240	30
Coconut	1 000	125 / 24		1 150	240	20
Dark red plum 100%	1 000	125 / 25	250	1 150	260	30
Fig 100% 2/3 / Raspberry 1/3	1 000	130 / 26	300	1 150	260	30
Fruits of the sun	1 000	120 / 24	200	1 100	230	30
Ginger	1 000	125 / 25	250	1 150	240	30
Green apple	1 000	120 / 26	275	1 000	240	15
Guava	1 000	110 / 28	300	1 000	210	30
Kiwi 100%	1 000	150 / 30	450	1 050	280	30
Lemon 100%	 1 000	125 / 25	250	1 150	240	30
Lemongrass	1 000	125 / 25	250	1 150	240	30
Mango 100%	1 000	150 / 30	500	1 000	290	30
Mara des bois strawberry	1 000	123 / 27	240	1 050	220	30
Melon	1 000	120 / 24	200	1 150	240	30
Mirabelle plum 100%	1 000	125 / 25	250	1 150	260	30
Morello cherry	1 000	110 / 26	320	1 050	230	20
Papaya	1 000	122 / 26	220	1 100	240	30
Pear	1 000	125 / 24	250	1 050	240	30
Pineapple 100%	1 000	125 / 24	250	1 050	240	30
Pink grapefruit 100%	1 000	120 / 24	200	1 100	240	30
Pomegranate 100%	1 000	100 / 22	150	1 000	220	30
Pumpkin 100%	1 000	130 / 25	280	1 180	240	30
Raspberry	 1 000	123 / 26	290	1 000	230	30
Red berries	1 000	130 / 26	250	1 050	240	30
Red pepper 100% 2/3 - Raspberry 1/3	1 000	133 / 26	330	1 100	260	30
Redcurrant	1 000	135 / 27	350	1 000	230	20
Rhubarb 100% 2/3 - Green apple 1/3	1 000	125 / 25	250	1 150	240	30
Spicy mango	1 000	133 / 28	330	1 100	260	30
Strawberry	1 000	110 / 24	250	1 050	230	30
Tropical fruits	1 000	140 / 28	350	1 100	240	30
White peach	1 000	125 / 24	250	1 100	240	30
Wild strawberry	1 000	125 / 25	250	1 050	240	30
Concentrated preparation						
Blood orange without added sugar*	 500	200 / 44	1 200	1 700	400	30

* Contains naturally occurring sugars in the fruit

 To flavor, add 15% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

Fruity delight

Defrost the the puree. Place the puree and apple juice in a pan and bring to the boil. Slowly, sprinkle in the pectin and caster sugar mixture. Heat gently, stirring constantly until mixture comes to the boil. Add the granulated sugar and glucose. Cook at 107°C or 75°C Brix. Add the citric acid solution. (Citric acid solution is made of equal quantities of acid and water. Citric acid can be replaced by tartaric acid). Pour into frames that have the same size as your guitar cutter.

Les vergers Boiron fruit puree	Quantity (g)	Sugar/Yellow label pectin (g)	Apple juice (g)	Sugar (g)	Glucose (g)	Citric acid solution (g)
Blood orange 100%	🔥 1 000	150 / 30	450	1 050	280	30
Chestnut & Vanilla	1 000	130 / 26	330	1 200	260	15
Cranberry & Morello cherry	1 000	150 / 30	500	1 400	300	20
Kalamansi 100%	🔥 1 000	300 / 60	2 000	2 700	600	30
Lime 100%	1 000	350 / 70	2 500	3 400	600	30
Lychee	1 000	150 / 30	500	1 350	290	30
Mandarin 100%	🔥 1 000	170 / 33	700	1 600	350	30
Passion fruit 100%	1 000	200 / 40	1 000	1 900	400	30
Yuzu 100%	🔥 1 000	300 / 60	2 000	2 700	600	30
Concentrated preparation						
Lemon without added sugar*	🔥 500	300 / 60	2 500	3 000	600	30
Mandarin without added sugar*	🔥 500	200 / 50	2 000	2 500	500	30
Orange without added sugar*	🔥 500	230 / 46	1 800	2 300	580	30

* Contains naturally occurring sugars in the fruit.







🔥 To flavor, add 15% semi-candied fruit.


🔥 Semi-candied lemon inclusion.

🔥 Semi-candied orange inclusion.


Jams

Defrost the puree (and IQF fruit if required). Over a low heat, bring the puree and the sugar/pectin mixture to the boil. Add the second amount of sugar, cook at 103/104°C until 73° brix on the refractometer.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Sugar (g)	Apple pectin (g)	Sugar (g)	Fruit pieces (g)
Apricot	1 000	100	8	600	IQF apricot 30%
Banana 100%	1 000	100	8	600	Softened raisins 20%
Blackberry	1 000	100	8	600	IQF redcurrant 20%
Blackcurrant	1 000	100	8	600	IQF blackcurrant 10%
Blood orange 100%	 1 000	100	8	600	Orange semi-candied 15%
Coconut	1 000	100	8	600	Diced pineapple
Cranberry & Morello cherry	1 000	100	8	600	IQF morello cherry 15%
Dark red plum 100%	1 000	100	8	600	IQF apricot 30%
Guava	1 000	100	8	600	Orange segments 15%
Kalamansi 100%	 1 000	100	8	600	Orange segments 15%
Lemon 100%	 1 000	100	8	600	Lemon semi-candied 15%
Lychee	1 000	100	8	600	IQF raspberry 20%
Mango 100%	1 000	100	8	600	IQF mango 20%
Mirabelle plum 100%	1 000	100	8	600	IQF apricot 30%
Morello cherry	1 000	100	8	600	IQF morello cherry 15%
Orange & Bitter orange	 1 000	100	8	600	Orange semi-candied 15%
Passion fruit 100%	1 000	100	8	600	Banana 10% or IQF mango 20%
Pear	1 000	100	8	600	Diced pear 30%
Pineapple 100%	 1 000	100	8	600	Diced pineapple
Pink grapefruit 100%	1 000	100	8	600	Mandarin segments 15%
Raspberry	 1 000	100	8	600	IQF raspberry 30%
Red pepper 100%	1 000	100	8	600	IQF raspberry 30%
Rhubarb 100%	1 000	100	8	600	IQF rhubarb 33%
Tropical fruits	1 000	100	8	600	IQF mango 20%
Yuzu 100%	 1 000	100	8	600	Orange segments 15%

 To flavor, add 10% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.



Outstanding fruit

First, there is the fruit. Much more than a product, than a resource, it is subtle and unique creation.

At Les vergers Boiron, we preserve its flavor, its color and its texture to provide you throughout the year fruit solutions in a variety of flavors with a real taste of fruit.

Our close partnership with producers ensures the selection of the best raw materials from the finest terroirs. Orchard, tropical, red fruits or citruses, we have developed for each fruit a specific process that is both safe and respectful of their original qualities.

For your finest creations and guiding your inspiration, trust our outstanding fruit solutions.

Useful info

Defrosting method

In order to preserve all the organoleptic qualities, Les vergers Boiron recommend you to defrost the whole fruit/vegetable puree in its original packaging at +2°C/4°C or in a bain-marie. Once defrosted, we recommend you to mix well to obtain a high quality product with a perfectly smooth texture.

Storing conditions

Keep the tray of fruit/vegetable puree at -18°C and use before the minimum durability date stated on the tray.

After defrosting, keep the tray at +2 °C/ +4 °C and consume within the stipulated time limit. Do not refreeze.

For more information about defrosting and storing methods, please check the product data sheet.



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