



Pastry

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 'à 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.



Jean-Michel PERRUCHON

Meilleur Ouvrier de France Pastry Chef in 1993

Having a passion for pastry since his early childhood, he developed at a rapid pace while working at great French establishments such as Lenôtre and Fauchon. In 1989, he co-founded and is now the director of the Bellouet Conseil Pâtisserie School, which quickly became a global reference. He is a highly respected consultant and also the author of over 10 pastry books, including "Tentation petits gâteaux".

Compotée/Confit Macaroon filling

Heat the puree with half of the sugar to 50° C, then add the rest of the sugar mixed with the pectin NH. Bring the temperature up to 103° C. Pour on to a plaque, film and allow to cool. When cold, mix with a spatula to make it smooth. Garnish the macaroons by piping on the filling.

Les vergers Boiron fruit and vegetable puree	Quantity (g)	Sugar (g)	Pectin NH (g)
Apricot	1 000	225	7
Banana 100%	1000	225	7
Bergamot 100%	🔥 1000	225	9
Black cherry 100%	1000	225	7
Blackberry	1 000	225	7
Blackcurrant	1000	225	7
Blood orange 100%	🔥 1 000	270	9
Blood peach	1 000	225	7
Blueberry	1 000	225	8
Caribbean cocktail with rum	1 000	225	7
Chestnut & Vanilla	1 000	225	7
Coconut	1 000	225	7
Cranberry & Morello cherry	1 000	225	7
Dark red plum 100%	1 000	225	7
Fig 100%	1 000	225	7
Fruits of the sun	1 000	225	9
Ginger	1 000	225	9
Green apple	1 000	225	7
Guava	1 000	225	7
Kalamansi 100%	🔥 1 000	225	9
Kiwi 100%	1 000	225	7
Lemon 100%	🍋 1000	270	9
Lemongrass	1 000	225	7
Lime 100%	1 000	270	9
Lychee	1 000	225	9

Les vergers Boiron fruit and vegetable puree	Quantity (g)	Sugar (g)	Pectin NH (g)
Mandarin 100%	🔥 1 000	260	9
Mango 100%	1 000	225	7
Mara des bois strawberry	1 000	225	7
Melon	1 000	225	8
Mirabelle plum 100%	1 000	225	7
Morello cherry	1 000	225	7
Orange & Bitter orange	🔥 1 000	275	8
Papaya	1 000	225	7
Passion fruit 100%	1 000	270	10
Pear	1 000	225	7
Pineapple 100%	🍋 1000	225	10
Pink grapefruit 100%	1 000	260	9
Pomegranate 100%	1 000	225	7
Pumpkin 100%	1 000	225	7
Raspberry	1 000	225	7
Red berries	1 000	225	7
Red pepper / Raspberry	1 000	225	9
Redcurrant	1 000	270	8
Rhubarb 100%	1 000	225	7
Spicy mango	1 000	225	7
Strawberry	1 000	225	7
Tropical fruits	1 000	225	7
White peach	1 000	225	7
Wild strawberry	1 000	225	7
Yuzu 100%	1 000	225	9

🍋 To flavor, add 10% semi-candied fruit.

🍋 Semi-candied lemon inclusion.

🔥 Semi-candied orange inclusion.

Fruit and vegetable cremeux

Defrost puree or concentrated preparation. Mix together all the ingredients except the butter. Bring to the boil. Mix. Cool the mixture as quickly as possible until it reaches 35-40°C. Add the tempered butter and the soaked and melted gelatine. Mix again. For gelatine "or" (Gold strength), we advise soaking in 6 times the initial weight of gelatine. For instance: 15 g of gelatine + 75 g water = 90 g in total. Once a smooth and shiny texture is obtained, set aside until ready to assemble.

Les vergers Boiron products		Quantity (g)	Egg yolk (g)	Eggs (g)	Sugar (g)	Butter (g)	Gelatine gold 200 Blooms in powder or sheet form (g)
Fruit and vegetable puree							
Apricot		1 000	300	375	250	375	15
Banana 100%		1 000	300	300	200	420	15
Bergamot 100%	🔥	1 000	300	375	300	375	15
Blackcurrant		1 000	300	300	250	375	15
Blood orange 100%	🔥	1 000	500	375	300	600	15
Blood peach		1 000	300	375	200	375	15
Caribbean cocktail with rum		1 000	300	375	300	375	15
Citrus fruit cocktail with Cointreau®	🔥	1 000	300	375	300	400	15
Coconut		1 000	300	375	230	400	15
Cranberry & Morello cherry		1 000	300	375	250	400	15
Fig 100% 2/3 / Raspberry 1/3		1 000	300	375	200	375	15
Ginger		1 000	300	375	300	375	15
Guava		1 000	300	375	230	375	15
Kalamansi 100%	🔥	1 000	300	375	300	375	15
Lemon 100%	🔥	1 000	560	640	600	600	15
Lemongrass		1 000	300	375	300	375	15
Lime 100%		1 000	560	640	600	600	15
Lychee		1 000	300	375	200	375	15
Mandarin 100%		1 000	300	375	250	375	15
Mango 100%		1 000	300	375	230	480	15
Morello cherry		1 000	300	375	250	400	15
Passion fruit 100%		1 000	500	375	300	600	15
Pear		1 000	300	375	300	375	15
Pineapple 100%	🔥	1 000	300	375	230	400	15
Pumpkin 100%		1 000	300	375	300	375	15
Raspberry		1 000	300	375	250	400	15
Red pepper 100%		1 000	300	375	220	375	
Rhubarb 100%		1 000	300	375	300	430	15
Spicy mango		1 000	300	375	230	480	15
Tropical fruits		1 000	300	375	300	480	15
White peach		1 000	300	375	200	375	15
Yuzu 100%	🔥	1 000	300	375	300	375	15
Concentrated preparation							
Blood orange without added sugar*	🔥	500	600	375	300	400	15
Lemon without added sugar*	🔥	500	1 030	1 280	1 200	1 200	15
Mandarin without added sugar*	🔥	500	900	500	330	500	15
Orange without added sugar*	🔥	500	600	375	300	500	15

* Contains naturally occurring sugars in the fruit.

🔥 To flavor, add 10% semi-candied fruit (5% for concentrated preparation).

🔥 Semi-candied lemon inclusion.

🔥 Semi-candied orange inclusion.

Fruit Cream pâtissière for the choux pastry filling

Bring the puree to the boil. Beat the yolks and the whole eggs with the sugar until the mixture pales. Add the cornflour. Pour half of the puree on the egg yolk/eggs/sugar and cornflour mixture. Put back into the pan and cook for 2 minutes once the mixture has boiled. Add the butter and cool the mixture by slowly beating with a whisk to make it smooth but without letting it go too soft. Fill the éclairs using a piping bag. For recipes containing water and milk powder, bring to the boil at the same time as the fruit.

Les vergers Boiron fruit puree	Quantity (g)	Milk powder (g)	Egg yolk (g)	Eggs (g)	Sugar (g)	Cornflour (g)	Butter (g)
Bergamot 100% 	700 g + 300 g water	50	100	100	250	90	150
Blackberry	1 000		100	100	250	90	120
Blackcurrant	1 000		100	100	250	90	120
Blood orange 100%	700	50	100	100	250	90	150
Caribbean cocktail with rum	1 000		100	100	250	90	120
Coconut	1 000		100	100	250	90	120
Ginger	700 g + 300 g water	50	100	100	250	90	150
Lemon 100% 	700 g	50	100	100	250	90	150
Lemongrass	700 g + 300 g water	50	100	100	250	90	150
Lime 100%	700 g + 300 g water	50	100	100	250	90	150
Mandarin 100% 	1 000		100	100	250	90	120
Mango 100%	1 000		100	100	250	90	120
Orange & Bitter orange 	1 000		100	100	250	90	120
Passion fruit 100%	700 g + 300 g water	50	100	100	250	90	150
Raspberry	1 000		100	100	250	90	120

Tips

To fill éclairs, we recommend using the cremeux or two fillings: macaroon compote 1/3 – vanilla pastry cream 2/3.






Fruits & vegetables mousses

Defrost the puree. Prepare an Italian meringue or a sabayon. Soften and dissolve the gelatine. Add the gelatine to the fruit puree. Add the warm Italian meringue or sabayon and then, the smooth whipped cream. Set aside until ready to assemble.

Sabayon: Heat in bain-marie or in the microwave at 85°C 500 g of sugar with 250 g of egg yolk, whip. At 30°C, add the hydrated and melted gelatine, whisk again until cold.

Italian meringue: cook 500 g of sugar with 150 g of water at 121°C. Pour over 240 g of frothy egg whites. Whisk until cold.


Gelatine: Soften the gelatine in cold water or soak the gelatine powder with 5 times its weight in cold water.

Les vergers Boiron products	Quantity (g)	Sabayon (g)	OR	Italian meringue (g)	Gelatine gold 200 Blooms in powder or sheet form (g)	Whipped cream 35% (g)
Fruit and vegetable puree						
Apricot	1 000			200	20	600
Banana 100%	1 000			300	26	800
Bergamot 100%	 1 000	230	or	230	24	700
Blackcurrant	1 000			300	26	800
Blood orange 100%	 1 000	100	or	120	24	740
Blood peach	1 000			200	20	600
Caribbean cocktail with rum	1 000			440	24	800
Chestnut & Vanilla	1 000			300	20	600
Citrus fruit cocktail with Cointreau®	1 000			300	24	650
Coconut	1 000			300	20	600
Dark red plum 100%	1000			200	20	60
Ginger	1 000	230	or	230	24	700
Green apple	1 000			200	24	760
Guava	1 000			200	20	600
Kalamansi 100%	 1 000	300	or	200	35	850
Lemon 100%	1 000			600	35	850
Lemongrass	1 000	230	or	230	24	700
Lime 100%	1 000			600	35	850
Lychee	1 000			200	20	600
Mandarin 100%	 1 000	150	or	200	24	800
Mango 100%	1 000			400	26	800
Mara des bois strawberry	1 000			200	20	600
Mirabelle plum 100%	1 000			200	20	600
Passion fruit 100%	1 000			200	24	740
Pear	1 000			360	24	760
Pineapple 100%	 1 000			250	24	700
Pink grapefruit 100%	1 000	120	or	150	24	700
Pumpkin 100%	1 000			360	24	760
Raspberry	1 000			200	20	600
Red pepper 100% / Raspberry (50/50)	500			200	20	600
Rhubarb 100%	1000			180	20	600
Spicy mango	1 000			360	27	750
Strawberry	1 000			200	20	600
Tropical fruits	1 000			360	24	760
White peach	1 000			200	20	600

 To flavor, add 7% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.












Les vergers Boiron products	Quantity (g)	Sabayon (g)	OR	Italian meringue (g)	Gelatine gold 200 Blooms in powder or sheet form (g)	Whipped cream 35% (g)
Fruit and vegetable puree						
Wild strawberry	1 000			200	20	600
Yuzu 100%	1000	300	or	200	35	850
Concentrated preparation						
Blood orange without added sugar* 	500	700	or	800	22	800
Lemon without added sugar* 	500	1 800	or	2 000	70	2 000
Mandarin without added sugar* 	500	700	or	800	24	800
Orange without added sugar* 	500	800	or	1 000	20	1 000

* Contains naturally occurring sugars in the fruit.



Chocolate & fruit mousse

Defrost the fruit puree. Heat the puree with the glucose and the liquid cream. Add the soaked gelatine. Pour over the chopped milk chocolate. At 35°C, add the whipped cream. Pour the desserts into moulds. For gold strength gelatine, we recommend soaking the gelatine to 6 times its initial weight. For instance, 10 g of gelatine + 50 g of water = 60 g in total.

Les vergers Boiron products	Quantity (g)	Cream 35% (g)	Glucose (g)	Milk chocolate 38% (g)	Gelatine gold 200 Blooms in powder or sheet form (g)	Whipped cream 35% (g)
Fruit puree						
Banana 100%	1 000	580	480	2 200	28	2 040
Bergamot 100%	1 000	560	440	2 000	28	1 880
Blackcurrant	1 000	580	480	2 200	28	2 040
Blood orange 100%	 1 000	540	440	2 000	28	1 880
Caribbean cocktail with rum	1 000	540	440	2 000	28	1 880
Chestnut & Vanilla	1 000	380	315	1 430	20	1 350
Citrus fruit cocktail with Cointreau®	 1 000	480	360	1 785	25	1 680
Coconut	1 000	540	440	2 000	28	1 880
Cranberry & Morello cherry	1 000	450	330	1 660	25	1 560
Ginger	1 000	560	440	2 000	28	1 880
Guava	1 000	480	360	1 785	25	1 680
Kalamansi 100%	 1 000	610	500	2 280	28	2 140
Lemon 100%	 1 000	610	500	2 280	28	2 140
Lime 100%	1 000	610	500	2 280	28	2 140
Lychee	1 000	580	480	2 200	30	2 040
Mandarin 100%	 1 000	450	330	1 660	25	1 560
Mango 100%	1 000	580	480	2 200	30	2 040
Morello cherry	1 000	450	330	1 660	25	1 560
Orange & Bitter orange	 1 000	580	480	2 200	28	2 040
Passion fruit 100%	1 000	580	480	2 200	30	2 040
Pear	1 000	540	440	2 000	28	1 880
Pineapple 100%	 1 000	480	360	1 785	25	1 680
Raspberry	1 000	580	480	2 200	30	2 040
Spicy mango	1 000	580	480	2 200	30	2 040
Tropical fruits	1 000	540	440	2 000	28	1 880
Yuzu 100%	1 000	610	500	2 280	28	2 140
Concentrated preparation						
Blood orange without added sugar*	 500	450	330	1 660	25	1 560
Lemon without added sugar*	 500	580	480	2 200	30	2 040
Mandarin without added sugar*	 500	450	330	1 660	25	1 560
Orange without added sugar*	 500	480	360	1 785	25	1 680

* Contains naturally occurring sugars in the fruit.

 To flavor, add 7% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

Crème brûlée

Heat the puree first. Add the cold cream. Pour over the yolks, the whole eggs and the sugar which have been lightly beaten together. Allow to rest for 12 hours. Bake in ramequins over a bain-marie at 130°C for 30 minutes. Allow to cool. Set aside in a refrigerator. Caramelize just before serving with brown sugar or caster sugar.

Les vergers Boiron fruit puree		Quantity (g)	Cream 35% (g)	Egg yolk (g)	Sugar (g)	Eggs (g)
Banana 100%	🍋	250	250	80	125	80
Bergamot 100%	🍊	250	250	80	125	80
Blood orange 100%	🍊	250	250	80	125	80
Coconut		250	250	80	125	80
Cranberry & Morello cherry		250	250	80	125	80
Lemon 100%	🍋	250	250	80	125	80
Lemongrass		250	250	80	125	80
Mango 100%	🍊	250	250	80	125	80
Morello cherry		250	250	80	125	80
Orange & Bitter orange	🍊	250	250	80	125	80
Raspberry		250	250	80	125	80

🍋 To flavor, add 10% semi-candied fruit.

🍋 Semi-candied lemon inclusion.

🍊 Semi-candied orange inclusion.



Fruit glazes

Mix the starch with 1/3 of the cream. Put the fruit puree and the unsweetened concentrated milk into a pan and bring to the boil. Add the sugar and incorporate the starch. Bring to the boil. Add the rehydrated gelatine. Pour over the glaze. Mix. Cool. Add the mirror glaze. Glaze when the temperature has reached 25°C.

Les vergers Boiron Fruit puree	Quantity (g)	Cream 35% (g)	Unsweetened condensed milk (g)	Sugar (g)	Potato starch (g)	Gelatine gold 200 Blooms in powder or sheet form (g)	White chocolate (g)	Neutral glaze (g)
Apricot	250	250	170	200	25	12	100	300
Blackcurrant	250	250	170	200	25	12	100	300
Mango 100%	250	250	170	200	25	12	100	300
Morello cherry	250	250	170	200	25	12	100	300
Pineapple 100%	250	250	170	200	25	12	100	300
Raspberry	250	250	170	200	25	12	100	300
Red berries	250	250	170	200	25	12	100	300
Strawberry	250	250	170	200	25	12	100	300

Soaking syrup

Boil the water and sugar together. Cool. Add the fruit puree.

Les vergers Boiron Fruit puree	Quantity (g)	Sugar (g)	Water (g)
Apricot	200	200	150
Bergamot 100%	200	200	100
Blood orange 100%	200	200	100
Caribbean cocktail with rum	200	200	150
Citrus fruit cocktail with Cointreau®	200	200	100
Cranberry & Morello cherry	200	200	150
Ginger	200	200	100
Kalamansi 100%	200	200	100
Lemon 100%	200	200	100
Lemongrass	200	200	100
Lime 100%	200	200	100
Lychee	200	200	100
Mandarin 100%	200	200	100
Mara des bois strawberry	200	200	150
Morello cherry	200	200	150
Orange & Bitter orange	200	200	150
Passion fruit 100%	200	200	100
Pineapple 100%	200	200	150
Raspberry	200	200	150
Redcurrant	200	200	100
Strawberry	200	200	150
Wild strawberry	200	200	150
Yuzu 100%	200	200	100



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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