

Recipe

Fig, Red Prickly Pear & Walnut Entremets

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Cheffe Ambassador, Les vergers Boiron

Fruit 
Collective



LES VERGERS
 boIRON





Recipe Fig, Red Prickly Pear & Walnut Entremets

By Anne Coruble



Fig puree
Les vergers Boiron
no added sugar



Red prickly pear puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar

VERJUS & PRICKLY PEAR VEIL

Red prickly pear puree	540 g
Verjuice	140 g
Wildflower honey	120 g
Agar-agar	10 g
Sugar	5 g
Gelatin mass	168 g

Heat the verjuice, red prickly pear puree, and wildflower honey.
At 40°C, add the agar-agar mixed with the sugar and cook for about 1 minute.
Remove from the heat and add the unmelted gelatin mass. Allow it to dissolve completely, then pass through a chinois with a piston and spread very thinly onto a lightly greased acetate sheet that has been wiped clean.
Store at 4°C and cut into discs to cover the top of the entremets.

WHIPPED YOGURT GANACHE

Heavy Cream 35% (1)	361 g
Gelatin Mass	35 g
White Chocolate	158 g
Yopol	35 g
Heavy Cream 35% (2)	361 g

Bring the heavy cream (1) and gelatin mass to a boil.
Pour over the white chocolate and blend to create an emulsion.
Add the Yopol powder, followed by the cold heavy cream (2).
Blend thoroughly until smooth.
Refrigerate for 12 hours before lightly whipping for assembly.

SOFT DRIED FIG PICKLES

Soft Dried Fig	QS
White Vinegar	300 g
Sugar	200 g
Water	100 g

Make a pickle syrup by bringing water, sugar, and white vinegar to a boil.
Allow to cool, then pour over the soft diced figs.

FIG & DILL CONFIT

Fig puree	480 g
Lemon puree	30 g
Fresh raspberries	120 g
Fresh figs	500 g
Sugar	64 g
NH pectin	14 g
Potato starch	12 g
Gelatin mass	18 g
Cold lime zest	1 pc
Fresh chopped dill	50 g

Gently cook the figs and raspberries over low heat to evaporate excess moisture.
Add the purees, then incorporate the sugar and pectin previously mixed together at 40°C.
Mix the lemon puree with the starch, then add it to the compote.
Bring to a boil, then remove from the heat and add the melted gelatin mass.
Once cooled, add finely chopped dill and pipe onto the portioned soft sponge.
Top with cubes of pickled soft fig, then freeze.

SPECULOOS NAMÉLAKA

Whole milk	186 g
Gelatin mass	22 g
Caramelised white chocolate	110 g
White chocolate	200 g
Speculoos crumbs	140 g
Cream	372 g

Heat the milk, add the gelatin mass, and pour over the chocolate couverture.
Add the speculoos crumbs and blend.
Add the cold cream while blending.
Shelf life: 4 days at 4°C.

SOFT WALNUT & VANILLA SPONGE

Butter	162 g
Caster sugar	264 g
Madagascar vanilla pod	9 g
Fine salt	7 g
Eggs	180 g
T55 flour	198 g
Potato starch	66 g
Baking powder	6 g
Sour cream	96 g
Walnut pieces	QS

In the bowl of a stand mixer fitted with the paddle attachment, mix the softened butter with the sugar, vanilla, and fine salt until smooth.
Gradually add the tempered eggs, then scrape down the bowl to obtain a homogeneous mixture.
Add the T55 flour, potato starch, and baking powder, all sifted together.
Finish by incorporating the sour cream.
Pour into a half Flexipan mould (40 × 60 cm) and sprinkle with walnut pieces.
Bake at 180°C for approximately 10 minutes.
After baking, cut to the size of the inserts.

FIG VINEGAR

Red prickly pear puree	450 g
Fig puree	50 g
Vitpris	30 g
White vinegar	10 g
Brown sugar	15 g

Heat both fig purees with the white vinegar in a saucepan.
At 70°C, add the Vitpris previously mixed with brown sugar.
Bring to a full boil, then pour into a tray.
Use cold to accompany the entremets.

WALNUT STREUSEL

Butter	450 g
Brown sugar	50 g
Muscovado sugar	30 g
Crushed walnuts	10 g
T55 flour	15 g

Crush the walnuts in a food processor to obtain small pieces, without reducing them to a powder.
In a stand mixer fitted with the paddle attachment, mix together the butter, brown sugar, muscovado sugar, and flour. Once the dough is homogeneous, add the crushed walnuts.

RECONSTITUTED WALNUT BASE

Walnut streusel	400 g
Walnut paste	200 g
Walnut praliné	380 g
Flaky sea salt	4 g
Feuilletine	100 g
Melted white chocolate	100 g
Walnut paste	80 g

Bake the streusel at 140°C, stirring every 10 minutes.
In a stand mixer fitted with the paddle attachment, mix the cooled streusel with the praliné, flaky sea salt, and feuilletine.
Add the melted white chocolate, then finish with the praliné and walnut paste.
Pipe or press 70 g into 10.5 cm rings, building up the edges and hollowing out the center.
Be careful to handle gently so as not to break the crunchiness of the mixture.



Assembly

Pipe the whipped yogurt ganache into the bottom of the silicone mold, coating the sides evenly. Place the walnut and vanilla sponge, previously topped with the fig confit and pickled fig cubes, into the mold. Add a small amount of whipped ganache, then place the reconstituted walnut base topped with the piped speculoos namelaka. Level the surface flush with the mold and freeze. Unmold the entremets, then, using an electric turntable and a petal piping tip, pipe the whipped yogurt ganache around the entire cake. Pipe the fig confit into the center, decorate with fresh fig segments, and place the verjus and prickly pear veil on top. Finish with a few fresh edible flowers.

Let's cultivate fruit excellence



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