

Recipe

Hatching

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Fruit 
Collective





Hatching Recipe

By Yann Brys

For 4 desserts for 6 people

Les vergers Boiron
Kumquat puree
no added sugar



Les vergers Boiron
Pear puree
no added sugar



Les vergers Boiron
Mango puree
no added sugar



SHORTBREAD PASTRY

Butter	505g
T55 flour	562g
Icing sugar	247g
Egg yolks	33g
Lemon zest	1.5
Orange zest	1.5
Sea salt	3g
Vanilla pod	1.5

Mix the softened butter with the icing sugar, vanilla, egg yolks, zest and sea salt.

Add the flour and refrigerate.

Roll out the dough to 4 mm, cut to 17 x 17 cm, then bake at 165°C for 12 mins.

TROCADERO ALMOND SPONGE

Equal amounts of raw almonds and icing sugar	359g
Cornflour	25g
Egg whites (1)	119g
Egg yolks	78g
Melted butter	137g
Egg whites (2)	119g
Caster sugar	66g

Mix the raw almonds and icing sugar with the cornflour, 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 mix.

Add the melted butter, spread out on a 30x40 cm baking sheet and bake at 165°C for approx. 12 mins.

Cut into 4 sponges, 12x12 cm.

PEAR COMPOTE

Pear puree	215g
Vanilla pod	1
Caster sugar	16g
325NH95 Pectin	4g
Williamine pear liqueur	4g

Heat the pear puree, add the sugar, vanilla, pear liqueur and pectin, bring to the boil and cool to 4°C.

Mix and spread 60g on each trocadero sponge.

KUMQUAT CONFIT

Kumquat puree	220g
Pear puree	175g
Fresh orange juice	175g
Caster sugar	100g
NH pectin	13g
Cornflour	7g

Mix the dry ingredients together.

Heat the purees and orange juice, add the dry ingredients, bring to the boil and cool.

Mix then spread on the other side of the sponge at 100g per sponge.

Set the rest aside.

MANGO & KUMQUAT CREMEUX

Kumquat puree	55g
Mango puree	180g
Fresh eggs	130g
Caster sugar	100g
Fresh butter	160g
Gelatin	1g
Water	7g

Whisk the eggs with the sugar.
Heat the mango and kumquat purees, then add the eggs.
Bring to the boil, then add the hydrated gelatin.
Cool to 40°C and add the butter, cut into pieces.
Mix and pour 150g into 12x12 cm squares.
Freeze and place on the sponge coated in kumquat confit.

PEAR CREAM

Pear puree	423g
Lemon puree	13g
Milk powder	28g
Bourbon vanilla pod	1
Egg yolks	136g
Caster sugar	45g
Gelatin powder 200 bloom	14g
Water	98g
White chocolate couverture	162g
Whipping cream	500g
Williamine pear liqueur	30g

Heat the pear puree with the lemon juice, milk powder and vanilla.
Add the blanched egg yolks and cook at 82°C.
Pour over the hydrated gelatin and couverture, then cool to 35°C.
Stir in the liqueur and whipped cream.
Pour into the thermoformed molds, then add the square inserts.
Pipe the rest onto the upper sections with the petals, then pipe the remaining kumquat confit.

ORANGE GLAZE

Neutral glaze	1000g
Water	100g
Glucose	100g
Vanilla pod	1
Gold orange coloring	SQ

Remove the lower sections from the molds and spray with the glaze.
Place on the shortbreads.

WHITE VELVET

White chocolate couverture	120g
Cocoa butter	80g

Heat and spray the petal-shaped upper sections.

DECORATION

Glazing cone and white chocolate wafer.



Assembly

Spread the pear compote over the baked trocadero sponge.
Freeze at -18°C, turn over and spread the kumquat compote on the other side of the sponge.
Pour the cremeux on top and freeze at -18°C.
Pipe the vanilla cream into the lower section mold and add the insert.
Set aside at -18°C.
Pipe the rest of the cream in the upper section and pipe the rest of the kumquat compote.
Set aside at -18°C.
Remove the lower section from the mold and coat with the orange glaze.
Place on the baked shortbread.
Remove the upper section from the mold and spray with the chocolate sauce.
Place in the center of the lower section and add the decorations.

Let's cultivate fruit excellence

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BOIRON



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