

Recipe

Kumquat & Granola petits gâteaux

Thibault Marchand

Les vergers Boiron Corporate Chef





Recipe Kumquat & Granola petits gâteaux

by Thibault Marchand

For 12 cakes

Molds: Essential 90ml, Oblio 30, Globe 26 & Kit tarte ring klassik 70 mm from Silikomart

Les vergers Boiron
Kumquat puree
no added sugar



Les vergers Boiron
Mandarin puree
no added sugar



GRANOLA

Soft butter	70g
Brown sugar	65g
Oat flakes	85g
Peanuts	30g
Flaked almonds	35g
Seeds (sunflower, linseed, sesame)	30g
Candied orange cubes	100g
Sea salt	2g
Four spices	4g
Zaatar	4g
Milk chocolate	60g

Melt the butter with the brown sugar.
Mix with the oat flakes, peanuts, almonds and seeds.
Caramelize in the oven.
Leave to cool, then add the candied oranges and spices.
Melt the milk chocolate and add to the mix.
Fill 12 Klassik 70mm kit molds and leave to set in the fridge.

MATCHA TEA SPONGE

Egg yolks	50g
Caster sugar (1)	10g
Egg whites	80g
Caster sugar (2)	35g
T45 flour	21g
Matcha tea	4g
Melted butter	20g

Whip the yolks with the first quantity of sugar (1).
Make a meringue with the egg whites and the second quantity of sugar (2).
Sift the flour with the matcha tea.
Add the dry ingredients to the yolk-sugar mix.
Add the meringue, then the melted butter.
Spread onto a baking sheet lined with baking paper.
Bake in a fan oven at 170°C for approx. 12 mins.
Set aside for the assembly.

KUMQUAT CREMEUX

Kumquat puree	90g
Whipping cream 35%	35g
Soft butter	100g
Glucose	60g
Caster sugar	60g
Whole eggs	100g
Cornflour	10g
Cocoa butter	50g

Heat the kumquat puree with the cream, butter and glucose in a pan.
In a mixing bowl, mix the sugar with the cornflour and whole eggs.
Once hot, pour some of the puree over the sugar/cornflour/eggs to relax the mix.
Put everything back in the pan and boil for 2 minutes.
Remove from the heat and add the butter.
Mix with a hand blender.
Fill 12 GLOBE 26 molds halfway up, then freeze.
Set the rest aside in the fridge for the assembly.

KUMQUAT CONFIT

Kumquat puree	300g
Mandarin puree	75g
Caster sugar	37.5g
NH Pectin	6g

Heat the kumquat and mandarin puree in a pan.
Mix the sugar and NH pectin together.
Pour over the heated puree and boil.
Fill 12 Oblio 30 molds and freeze.
Also fill 12 molds to make tuiles and freeze.

KAFFIR LIME RICE PUDDING

Round rice	80g
Whole milk	600g
Koppertcress kaffir lime leaves	6 leaves
Caster sugar	45g
Whipping cream 35%	100g
Mascarpone	75g

Rinse the rice twice with water.
Cook the rice in the whole milk with the Kaffir lime leaves.
Remove the Kaffir lime leaves and cool quickly.
Whip the cream with the mascarpone and sugar.
Once the rice has cooled, stir in the whipped cream.
Set aside for the assembly.

KUMQUAT & MANDARIN GLAZE

Kumquat puree	150g
Mandarin puree	150g
Louis François rapid set pectin	10g
Caster sugar	100g
Inverted sugar	20g
Glucose	25g
Gelatin mass	100g
Louis François citric acid	5g
Water	5g

Heat the kumquat and mandarin purees.
Add the glucose and inverted sugar.
Mix the sugar and pectin together and fold them into the hot mix.
Boil the mix.
Next, add the gelatin mass and the water/acid solution.
Mix using a hand blender and set aside in the fridge.

MANDARIN VANILLA GLAZE

Mandarin puree	300g
Louis François rapid set pectin	10g
Caster sugar	100g
Inverted sugar	20g
Glucose	25g
Gelatin mass	100g
Louis François citric acid	5g
Water	5g
Vanilla pod	1

Heat the mandarin puree.
Add the glucose, inverted sugar and grated vanilla.
Mix the sugar and pectin together and fold them into the hot mix.
Boil the mix.
Next, add the gelatin mass and the water/acid solution.
Mix using a hand blender and set aside in the fridge.



Assembly

Half fill the Essential molds with the Kaffir lime rice pudding.
Place the Kumquat cremeux in the center.
Smooth with the rice pudding and add a disc of matcha tea sponge.
Freeze and remove from the molds.
Glaze each cake with the kumquat & mandarin glaze.
Place each cake on a granola base.
Place a confit tuile on top.
Remove the Oblio 30 molds, glaze with the mandarin vanilla glaze and place one on each cupcake.
Smooth out the remaining cremeux and pipe onto the center of each confit to fill them and give volume.
Decorate with a few mini basil leaves.

Let's cultivate fruit excellence



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