

Recipe

Fruity Saint-Honoré

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Les vergers Boiron World Ambassador





Recipe Fruity Saint-Honoré

By Yann Brys

Recipe makes 3 desserts

Blackberry puree
Les vergers Boiron



Blackcurrant puree
Les vergers Boiron



Raspberry puree
Les vergers Boiron



Ginger specialty
Les vergers Boiron



SWEET PASTRY

Butter	180 g
T55 all-purpose flour.....	280 g
Eggs	44 g
Icing sugar	52 g
Almond powder	52 g
Fine salt	0.5 g
Caster sugar	56 g

Rub flour and butter together until the mixture resembles breadcrumbs.

Add the icing sugar, almond powder, salt and caster sugar.

Add the eggs and mix lightly.

Knead by hand and leave to rest at 4°C.

Mix lightly and roll out to 4 mm thick.

Line a perforated 21 cm circular mold and add a 1 cm high strip.

Bake for approx. 12 mins at 160°C on a perforated non-stick baking sheet.

Garnish with 75 g raspberry jam.

ALMOND CREAM

Almond powder	140 g
Icing sugar	135 g
Starch	14 g
Butter	112 g
Eggs	97 g
Zest of 1/2 orange	
Cointreau	5 g
Pastry cream	180 g

Mix the softened butter with the zest, icing sugar and starch, then add half of the eggs and the almond powder.

Stir in the remaining eggs, the Cointreau and the smoothed pastry cream.

Spread the jam on top of the 117 g pie crust and bake for 10 mins at 165°C.

THYME-INFUSED BLACKBERRY AND BLACKCURRANT COMPOTE

Blackberry puree Les vergers Boiron	165 g
Blackcurrant puree Les vergers Boiron	55 g
Ginger specialty Les vergers Boiron	33 g
Water	33 g
Fresh lemon thyme	2 g
Caster sugar	38 g
Pectin NH 325	5.5 g

Heat the purees together with the water and add the chopped thyme.

Cover and allow to infuse for 8 mins.

Strain and press the thyme.

Add the sugar and pectin mixture and bring to the boil.

Set aside at 4°C and mix before use.

Poach 96 g of compote on an 11 cm surface (on the cooled tart).

VANILLA DIPLOMAT CREAM

Basic pastry cream (crème pâtissière)...	225 g
Whipping cream	195 g
Vanilla	2 pods
Gelatin powder 200 bloom	3 g
Water	21 g

Loosen the tempered pastry cream with rum.

Add melted gelatin and the scraped vanilla pod.

Incorporate the whipped cream and filled the molds 15 cm up to 150 g on top of the 11 cm compote.

BLACKBERRY AND BLACKCURRANT CREMEUX

Blackberry puree	
Les vergers Boiron	67 g
Blackcurrant puree	
Les vergers Boiron	32 g
Raspberry puree	
Les vergers Boiron	45 g
Eggs	90 g
Custar sugar	67 g
Fish gelatin powder	2.5 g
Water.....	17.5 g
Butter	115 g
"Crème de Mûres de Bourgogne liqueur"	22 g

Heat the purees together, add the blanched eggs and bring to the boil.

Pour over the soaked gelatin, mix and add the butter, cut into small pieces.

Add the blackberry liqueur and pour 100 g into the thermoformed molds capsule-shaped 12 cm diam.

Set the rest aside to spread over the pastry bases.

WHIPPED VANILLA CREAM

Milk	35 g
Vanille de Papouasie	2 pcs
Caster sugar	70 g
Fish gelatin powder	5.5 g
Water	37.5 g
Mascarpone	145 g
Single cream	1500 g

Infuse the milk with the vanilla for 5 mins.

Add the caster sugar and simmer.

Add the soaked gelatin.

Strain over the mascarpone and mix.

Add the cold cream, mix and leave to cool for 12 hours at 4°C

PURPLE GLAZE

Neutral glaze	1000 g
Water	100 g
Glucose	100 g
Blueberry red coloring	0.2 g

Heat all the ingredients together.

Blend using an immersion blender.

Spray the circles with diplomat vanilla cream.



Assembly

Choux pastry 7 g: 18 pieces per dessert, dipped in purple caramel

Let's cultivate fruit excellence



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