

Recipe | Plated Dessert

Fresh Kumquat, Dulce, Ginger beer

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Les vergers Boiron Chef Ambassador

Fruit 
Collective





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Fresh Kumquat, Dulse, Ginger beer

By Anne Coruble

For 10 plated desserts

Les vergers Boiron
Kumquat puree
no added sugar

Les vergers Boiron
Mandarin concentrate



KUMQUAT CONFIT

Kumquat puree	20g
Mandarin concentrate	20g
Fresh kumquat	180g
Sugar (1)	160g
Lemon juice	36g
Sugar (2)	26g
NH 325 Pectin	4g

Cut the kumquats into 4 and remove the seeds.
Blanch in cold water, then rinse with water and drain.
Add the sugar (1) and lemon juice.
Heat and cook for 3 minutes.
Add the sugar (2) mixed with the pectin.
Bring to the boil, then add the mandarin concentrate and kumquat puree.
Blend in a thermomix until the confit texture is smooth and even.

DULSE SEAWEED TARTARE

Kumquat puree	120g
Washed and drained dulse seaweed ...	100g
Organic orange zest	4g

Rinse the dulse seaweed in clean water and drain on a paper towel.
Cut as finely as possible with a knife to make a seaweed tartare.
Season with kumquat puree and orange zest.

VIENNOIS SHORTBREAD

La Motte butter	90g
Icing sugar	36g
Madagascar vanilla pod	2g
Sea salt	2g
Egg whites	14g
T55 flour	108g

Mix the softened liquid butter with the icing sugar and the split, grated vanilla pods.
Gradually add the salt and tempered egg whites.
Finally, fold in the sifted flour.
Do not knead the dough.
Roll out between two sheets of baking paper to a thickness of 5mm.
Leave to rest and freeze at -18°C.
Next, cut out 4cm diameter rounds of dough.
Bake on a Silpain tray at 140°C for about 10 minutes in a fan oven.
Sprinkle with Mycryo cocoa butter after baking.
Store in a dry place.

TANGY YOGURT SIPHON

Kumquat puree	20g
Buttermilk	179g
Mimosa honey	45g
Gelatin mass	38g
Greek yogurt	270g
Madagascar vanilla pod	4g

Melt the gelatin mass with a third of the Greek yoghurt.
Add the mimosa honey and vanilla pods.
Pour over the rest of the Greek yoghurt and finish with the buttermilk.
Blend and strain.
Place in the siphon and add gas twice for service.

POACHED KUMQUAT

Fresh kumquat	40
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For each plate, cut 4 kumquats into thirds along their length.
Scoop out the interior with a melon baller.
Blanch each kumquat in cold water and set aside to fill with kumquat ginger beer sorbet when ready to serve.

ORANGE ENDOCARP

Orange	2
Olive oil	SQ

Cut segments from the two oranges using a knife. Set these segments aside with the remaining orange juice in a small Carty box with a lid. Close the box and cover the whole box with film. Place the segments in the microwave on maximum power for 20 seconds, then shake the box vigorously. Return to the microwave for a further 20 seconds. Shake again. Open the tray and remove the separated orange endocarps. Season with organic olive oil. Chill to 4°C before serving.

KUMQUAT GINGER BEER SORBET

Kumquat puree	60g
Water	260g
Sugar	100g
Super neutrose	4g
Buttermilk	260g
Lemon juice	220g
Ginger beer	40g

Heat the water, sugar and super neutrose to 85°C. When cold, blend with the buttermilk, lemon juice, kumquat puree and Ginger Beer. Pacotize and fill the kumquats just before serving.

DULSE HIBISCUS ROYAL ICING

Egg whites	50g
Icing sugar	310g
Dehydrated yoghurt powder	10g
Water	4g
Tartaric acid	4g
Dulse powder	20g
Hibiscus powder	20g

Add the egg whites, sifted icing sugar and yoghurt powder to the mixer bowl. Blend for 3 minutes on speed 1. Meanwhile, dissolve the acid in the water and heat in the microwave for a few seconds. Drizzle over the first mixture and stir with the paddle for a further 20 seconds. Place in a piping bag. Using a stencil in the shape of a seaweed, spread as thinly as possible over a guitar sheet and sprinkle with an equal amount of hibiscus and seaweed powder. Fold into a log mold and leave to crystallize for 12 hours in an oven at 30°C. Keep dry for service. Two seaweeds are needed for 1 dessert.

MANDARIN KUMQUAT GEL

Kumquat puree	40g
Mandarin concentrate	200g
Orange juice	300g
Fresh lemon juice	100g
Vitpris	60g
Sugar	30g

Heat the orange juice and fresh lemon juice. At 70°C, add the Vitpris mixed with the sugar. Bring to the boil and remove from the heat, then add the kumquat puree and mandarin concentrate. Mix for a long time, then strain. Set aside in a piping bag for serving. Glaze one of the 4 kumquats with this gel.



Dressing

Place a round of Viennese shortbread in the center of the plate. Using a teaspoon, spread 15g of seaweed tartare and 15g of kumquat confit. Add the yoghurt siphon and arrange the orange endocarps around it. Add a few grains of lemon caviar for acidity and place two petals of royal icing on top. Place three kumquats in a row on the right, filled with sorbet, then finish off on the left with a kumquat glazed entirely with mandarin-kumquat gel. Decorate with amaranth flowers and bronze fennel. Enjoy immediately!

Let's cultivate fruit excellence



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