

Let's cultivate
fruit
excellence



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Recipe

Plated dessert with Red Prickly Pear, vanilla & fresh herbs

Thibault Marchand

Corporate Chef and Technical Ambassador





Recipe

Plated dessert with Red Prickly Pear, vanilla & fresh herbs

By *Thibault Marchand*.

For 6 desserts
"Stone 85" molds from SILIKOMART



Red prickly pear puree
Les vergers Boiron

BABA PASTRY

Flour T55	100 g
Butter	35 g
Baker's yeast	4,5 g
Salt	1,5 g
Honey	5 g
Whole eggs	95 g

Melt the butter in a saucepan.
In the mixer bowl, fitted with the paddle, mix the remaining ingredients until the dough pulls together.
Add the melted butter and mix again until the dough falls away from the sides of the bowl.
Leave to ferment at room temperature for 1 hour.
Mix for one minute using the beater, then set aside in the fridge.
The next day, pipe 1/3 of the dough into the "Stone 85" molds.
Leave to rise and then bake in an oven at 180°C until golden.
Turn out of the molds and leave to dry.
The next day, remove the excess to end up with a flat base, then soak the babas.

SYRUP

Red prickly pear puree, no added sugar Les vergers Boiron	200 g
Water	800 g
Sugar	150 g
« Planifolia green » KOPPERT CRESS	1/2
« Apple blossom » KOPPERT CRESS	6 branches
« Zalotti blossom » KOPPERT CRESS	5 branches
« Scarlet cress » KOPPERT CRESS	1 jar
« Affilla cress » KOPPERT CRESS	1 jar
« Yka leaves » KOPPERT CRESS	6 leaves

Make a syrup with the water and sugar.
Finely slice ½ green vanilla and add it to the syrup with the leaves of the remaining ingredients.
Leave to infuse for 10 minutes, then strain.

RICE PUDDING

Whole milk	375 g
Whipping cream 35%	145 g
Sugar	25 g
Round rice	62,5 g
Vanilla pod	
« Planifolia black » KOPPERT CRESS	1
« Kaffir lime » KOPPERT CRESS	8 leaves
Whipping cream 35%	100 g

Heat the milk and cream together with the grated vanilla and KAFFIR LIME leaves.
Add the rice and cook over low heat until the rice is cooked.
Once cooked, leave to cool, then add the whipped cream.
Set aside for the assembly.

GLAZE

Red prickly pear puree, no added sugar Les vergers Boiron	300 g
Extra slow set pectin	10 g
Sugar	100 g
Glucose	25 g
Inverted sugar	20 g
Gelatin mass	120 g
Citric acid	5 g
Water	5 g

Heat the red prickly pear puree.
Add the glucose and inverted sugar.
Mix the sugar and pectin together and fold them into the hot mix.
Boil the mix.
Then add the gelatin mass and the water/acid solution.
Blend using a hand blender and set aside in the fridge.

HERBAL JUICE

Water	1000 g
Sugar	180 g
Vanilla pod	
« Planifolia black » KOPPERT CRESS	1/2
« Yka leaves » KOPPERT CRESS	6 leaves
« Affilla cress » KOPPERT CRESS	6 leaves
« Shiso vert cress » KOPPERT CRESS	QS
« Basil cress » KOPPERT CRESS	QS
« Honny cress » KOPPERT CRESS	QS
« Limon cress » KOPPERT CRESS	QS

Make a syrup using the water and sugar.

Add the thinly sliced vanilla and let it infuse for 30 minutes.

Then add the "YKA" leaves.

Let them infuse for 10 minutes, then strain and leave them to cool.

When the syrup is cool, add the microsprouts and blend so that the aromatic notes diffuse and the syrup takes on a natural green color.

Strain and reserve for assembly.

PRICKLY PEAR WHIPPED GANACHE

Red prickly pear puree, no added sugar Les vergers Boiron	90 g
Gelatin sheet	1/2
Whipping cream 35%	132,5 g
White chocolate	100 g

Heat the red prickly pear puree and the cream together.

Soak the gelatin in cold water.

Pour the hot liquids over the white chocolate.

Add the soaked gelatin, blend using a hand blender and set aside in the fridge for 24 hours.

PRICKLY PEAR SORBET

Red prickly pear puree, no added sugar Les vergers Boiron	200 g
Glucose powder	25 g
Super neutrose	3 g
Caster sugar	8 g
Inverted sugar	6 g
Caster sugar	80 g
Water	235 g

Heat the water.

At 25°C, add the dextrose and inverted sugar.

At 45°C, add the sugar and super neutrose.

Cook at 84°C for 2 minutes.

Cool for 3 hours in the fridge.

Then, add the red prickly pear puree and blend.

Leave to mature for at least 4 hours in the fridge.

Place in a Pacojet bowl and freeze.

Set aside for the assembly.



Assembly

Using a 4.5 cm diameter cookie cutter, cut out the center of the baba.

Gently heat the glaze, then glaze the babas.

Set the babas in the center of each plate and top with rice pudding.

Fold in the ganache and pipe onto the baba.

Pacotize the sorbet and place a quenelle on top of the ganache.

Decorate with "Rock chives", "Borage cress", "Vene cress", "Lupine cress", "Affilla cress" and "Zalotti blossom" micro-sprouts.

Then pour the herbal juice onto each plate.

NOTES
