

# Recipe

## Christmas Delight Chestnuts & Clementine

Fruit **b**  
Collective

Graham Mairs

*Ambassador chef Les vergers Boiron*





# Recipe Christmas Delight Chestnut & Clementine

By Graham Mairs

For 2 entremets | Universo 1200 Mold

Chestnut & vanilla  
puree  
Les vergers Boiron



Pear puree  
Les vergers Boiron



Quince puree  
Les vergers Boiron



PGI Corsican  
clementine puree  
Les vergers Boiron



Orange  
concentrate  
Les vergers Boiron



## CHESTNUT DACQUOISE

|                          |       |
|--------------------------|-------|
| Egg white .....          | 255 g |
| Sugar .....              | 105 g |
| T45 flour .....          | 48 g  |
| Icing sugar .....        | 95 g  |
| Chestnut powder .....    | 155 g |
| Sea Salt .....           | 1 u   |
| Cocoa nibs .....         | 30 g  |
| 40% Milk chocolate ..... | 40 g  |

Whip egg white with sugar.  
Fold in flour, almond powder, salt and icing sugar.  
Add cocoa nibs and melted chocolate. Mix.  
Spread on baking tray and bake at 180°C for 10-12 minutes.  
Chill and cut discs of 12 cm diameter.

## CHESTNUT MOUSSE

|  |        |
|--|--------|
| <b>Chestnut &amp; vanilla puree</b><br><b>Les vergers Boiron</b> ..... | 220 g  |
| Full milk .....  | 412 g  |
| 35% Cream .....  | 1040 g |
| 65% Dark chocolate .....   | 590 g  |
| Gelatin mass 5:1 .....   | 12 g   |

Bring milk, chestnut to boil.  
Add gelatin mass, blend to emulsify.  
Pour on to chocolate and blend till smooth consistency.  
At 32-35°C, whisk 1 part semi whipped cream, then fold in 2/3  
in 2 parts.  
Fill quenelle mold 24 SILIKOMART with mousse and freeze.  
Reserve remaining mousse for filling entremets.

## PEAR & QUINCE CONFIT

|  |       |
|--|-------|
| <b>Pear puree</b><br><b>Les vergers Boiron</b> .....   | 600 g |
| <b>Quince puree</b><br><b>Les vergers Boiron</b> ..... | 70 g  |
| Vanilla bean .....                                     | 1     |
| Sugar .....  | 65 g  |
| Pectin NH .....  | 12 g  |
| Calvados .....   | 30 g  |
| Lime zest .....  | 4 g   |

Heat the purees together with the grated vanilla pod.  
Add the sugar and pectin, bring to a boil.  
Add calvados and lime zest and cool to 4°C.  
Set the confit in two 8 cm diameter ring.

## SPICED CLEMENTINE CARAMEL

|   |       |
|---|-------|
| <b>PGI Corsican clementine puree</b><br><b>Les vergers Boiron</b> ..... | 150 g |
| <b>Orange concentrate</b><br><b>Les vergers Boiron</b> .....            | 30 g  |
| 35% Cream .....   | 200 g |
| Honey .....   | 200 g |
| Glucose de60 .....  | 100 g |
| Cocoa butter .....  | 130 g |
| Citric acid solution .....  | 10 g  |
| Unsalted butter .....   | 80 g  |
| Salt .....  | 2 g   |
| Star anis .....   | 4     |

Combine cream, honey, star anis and glucose, cook to 110°C.  
Add clementine puree, orange concentrate, cocoa butter, salt, citric  
acid and unsalted butter.  
Allow to cool and set.

## CHESTNUT GLAZE

### Chestnut & vanilla puree

|                                |       |
|--------------------------------|-------|
| Les vergers Boiron .....       | 125 g |
| 48% Milk chocolate .....       | 215 g |
| Condensed milk .....           | 155 g |
| Water .....                    | 100 g |
| Gelatin mass 5:1 .....         | 26 g  |
| Sugar .....                    | 200 g |
| Glucose de60 .....             | 225 g |
| Nappage .....                  | 100 g |
| Yellow fat-soluble color ..... | 2 g   |

Heat sugars, water and Chestnut & Vanilla puree to 90°C.  
Add gelatin mass and pour onto chocolate and condensed milk.  
Blend for 1 minute, add nappage and color, re-blend for 1 minute.  
Chill for 24 hours

## CHESTNUT ALMOND BRETON

|                       |       |
|-----------------------|-------|
| T45 flour .....       | 390 g |
| Icing sugar .....     | 183 g |
| Butter .....          | 225 g |
| Egg yolk .....        | 90 g  |
| Vanilla .....         | 1     |
| Almond powder .....   | 30 g  |
| Chestnut powder ..... | 40 g  |
| Orange zest .....     | 2 g   |
| Lemon zest .....      | 2 g   |

Soften the butter.  
Combine all ingredients together until a smooth harmonies paste is achieved.  
Roll out between acetate sheets to 2mm.  
Freeze and then cut desired shapes.  
Bake on air mat for 150°C for 18 minutes.

## CLEMENTINE GELEE

### PGI Corsican clementine puree

|                               |        |
|-------------------------------|--------|
| Les vergers Boiron .....      | 500 g  |
| Glucose de60 .....            | 60 g   |
| Sugar .....                   | 500 g  |
| Yellow pectin .....           | 15 g   |
| Tartaric acid/water 1/1 ..... | 13.5 g |

Heat clementine puree to 60°C.  
Add pectin sugar mix and tartaric acid.  
Bring to boil for 2 minutes, add glucose and cook to 72 brix.  
Set in a silicone segment mould.

## SPICED SYRUP SOAK

### PGI Corsican clementine puree

|                          |       |
|--------------------------|-------|
| Les vergers Boiron ..... | 100 g |
| Water .....              | 400 g |
| Sugar .....              | 550 g |
| Orange zest .....        | 5 g   |
| Lemon zest .....         | 2 g   |
| Grand Marnier .....      | 50 g  |

Heat the water and sugar, add the clementine puree, zests and grand marnier.  
Infuse for 5 minutes covered and strain.





## Assembly

Entremets' Silicone Mold (Universo 1200 Mold).

In the 12 cm-diameter silicone mold, place a disk of chestnut dacquoise on the bottom and soak it in the spiced syrup.

Place a thin layer of clementine jelly over the dacquoise, about 3mm thick. Place in the freezer.

Pour chestnut mousse 1/3 of the way up the Universo 1200 mold.

Insert clementine jelly with dacquoise.

Place a cylinder of pear and quince confit with the dacquoise in the center of the mold.

Pour remaining chestnut mousse. Place in freezer between -25 to -45°C.

*\*Prepare 1 day before serving.*

## Glazing

Once the entremets is completely frozen, decant from the mould and place on a wire rack.

Heat the chestnut glaze to 40°C in a measuring jug and, using a hand blender, emulsify the glaze until it is perfectly smooth.

Pour the glaze over the dessert. It can be glaze a 2nd time if necessary.

Clean the edges and return to the freezer for 10 to 15 minutes allowing the glaze to completely set.

## Finishing

Remove the entremets from the freezer and place on the plate or serving tray of your choice.

Place the chestnut almond breton on top.

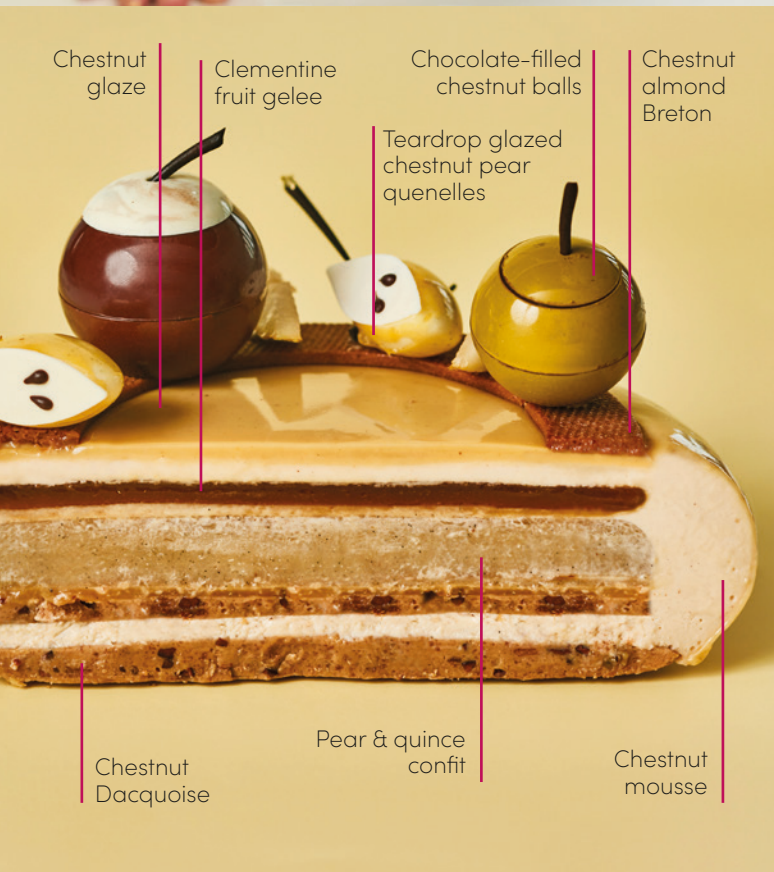
Arrange the chocolate-filled chestnut balls on top.

Place the teardrop glazed chestnut pear quenelles around as desired.

Slice the fresh pears and place them on the Breton cake.

Place small drops of clementine gelee between the pear quarters.

Optionally, finish with gold leaves.



# Let's cultivate fruit excellence

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