

Recipe

“LOVE” Dessert

Thibault Marchand
Corporate Chef





“LOVE” Dessert

By *Thibault Marchand*

Recipe for 4 desserts

Les vergers Boiron
Raspberry puree



Les vergers Boiron
White peach puree



Les vergers Boiron
IQF Whole raspberries



ALMOND SPONGE

Icing sugar	92.5 g
Ground almonds	92.5 g
Whole eggs	185 g
T45 Flour	35 g
Baking powder	2 g
Melted butter	55 g

In the mixing bowl, using the whisk, blanch the whole eggs with the icing sugar and the ground almonds. Add the sieved flour and baking powder. Finish by adding the melted butter. Pour equal parts into 4 x 10cm round moulds and bake at 170°C until golden. Set aside with the mould.

RASPBERRY COMPOTE

Les vergers Boiron Raspberry puree	150 g
Les vergers Boiron IQF Whole raspberries	75 g
Caster sugar	20 g
NH Pectin	3 g

Heat the raspberry puree and the IQF whole raspberries. Mix the dry ingredients together. Sprinkle the dry ingredients into the hot mixture and bring to the boil. Cool rapidly. Drizzle over each sponge biscuit and freeze.

WHITE PEACH CONFIT

Les vergers Boiron White peach puree	300 g
Caster sugar	18 g
NH Pectin	7 g

Mix the dry ingredients together. Heat the puree. Sprinkle in the dry ingredients and bring to the boil for 2 minutes. Mix with a hand blender. Drizzle evenly over each raspberry compote. Freeze.

DAMMANN CARCADET NUIT D'ÉTÉ TEA MOUSSE

DAMMANN FRÈRES

Carcadet Nuit d'été Tea	30 g
Whipping cream 35%	300 g
Whole milk	225 g
Egg yolks	40 g
Caster sugar	85 g
Gelatin mass	45 g
White chocolate	200 g
Whipping cream 35%	240 g

Infuse the tea in 300g of hot whipping cream for 20 minutes and filter.

Place 225g of infused cream in a pan and heat with the milk.

Blanch the egg yolks with the caster sugar and make custard.

Take off the heat, add the gelatin mass and white chocolate.

Blend using a hand blender and chill.

Once chilled, smooth with a whisk and add the whipped cream, a little at a time.

MERINGUE DECOR

Egg whites	75 g
Caster sugar	75 g
Icing sugar	75 g
Raspberry powder	10 g

Make a Swiss meringue with the egg whites, sugar and icing sugar.

Spread the meringue thinly using a stencil in the shape of a flower petal.

Sprinkle with raspberry powder.

Leave to dry for 24 hours at 45°C.



Assembly

Remove the almond sponge, raspberry compote and white peach confit inserts from the moulds.

Pipe the tea mousse halfway up each mould.

Position the inserts.

Smooth and freeze.

Once frozen, remove from the mould and spray the desserts with a mix of 50/50 white chocolate and cocoa butter, lightly coloured pink.

Make 4 "LOVE" in red coloured chocolate.

Make 4 sugar domes.

Place the "LOVE" on each dessert, then the domes.

Glue the meringue petals around each dome using the white chocolate ganache.

Let's cultivate fruit excellence



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LES VERGERS BOIRON

1 rue Brillat Savarin
26300 Châteauneuf-sur-Isère France

LES VERGERS BOIRON ASIA

Boiron Freres SAS Unit J,
26/F, N°56-52 TsunYip St Kwun Tong
Hong-Kong

LES VERGERS BOIRON AMERICAS

Boiron Americas Inc.
28-07 Jackson Avenue
5th Floor, Long Island City
NY 11101

LES VERGERS BOIRON UK

Boiron UK Limited,
Becket House,
1 Lambeth Palace Road,
London, SE1 7EU
England