

# Recipe

## Red Rhubarb & Rose Dessert

Thibault Marchand

*Corporate Chef Les vergers Boiron*

Certified



Corporation





# Recipe Red Rhubarb & Rose Dessert

By Thibault Marchand

For 6 plates

Red Rhubarb puree  
Les vergers Boiron  
no added sugar



Raspberry puree  
Les vergers Boiron  
no added sugar



Lemon puree  
Les vergers Boiron  
no added sugar



## ROSE JELLY

Water .....	220 g
Rose water .....	20 g
Date sugar .....	100 g
Agar agar .....	4 g

Heat the water and rose water.  
Mix the date sugar with the agar agar.  
Gradually sprinkle the powders into the hot liquid while whisking.  
Bring to a boil. Cool slightly.  
Pour onto a tray lined with a guitar sheet.  
Sprinkle with dried rose petals.  
Store in the fridge.

## SWEET PASTRY

Unsalted AOP butter .....	75 g
Icing sugar .....	60 g
Whole eggs .....	30 g
T45 flour .....	150 g
Fine salt .....	1.5 g

In a mixing bowl with a paddle attachment, combine the butter, icing sugar, and salt.  
Gradually add the eggs. Then add the sifted flour.  
Rest in the fridge for 20 minutes.  
Roll out the dough to 3mm.  
Chill again for 15 minutes.  
Cut into desired shapes and bake between two Silpain mats in a 175°C oven until golden.  
Set aside for assembly.

## RED RHUBARB & RASPBERRY CONFIT

Red rhubarb puree .....	100 g
Raspberry puree .....	25 g
NH pectin .....	1.5 g
Date sugar .....	10 g

Heat the red rhubarb puree.  
Mix the pectin with the sugar.  
Gradually add to the hot purée.  
Bring to a boil.  
Blend with an hand blender.  
Store in the fridge until assembly.

## ROSE CREAM

Heavy cream (35% fat) .....	175 g
Egg yolks .....	17.5 g
Cane sugar .....	17.5 g
Gelatin mass .....	12.5 g

Make a custard  
Add rose water and gelatin mass.  
Blend with an hand blender.  
Store in the fridge for 24 hours before whipping.



## RED RHUBARB & RASPBERRY CRÉMEUX

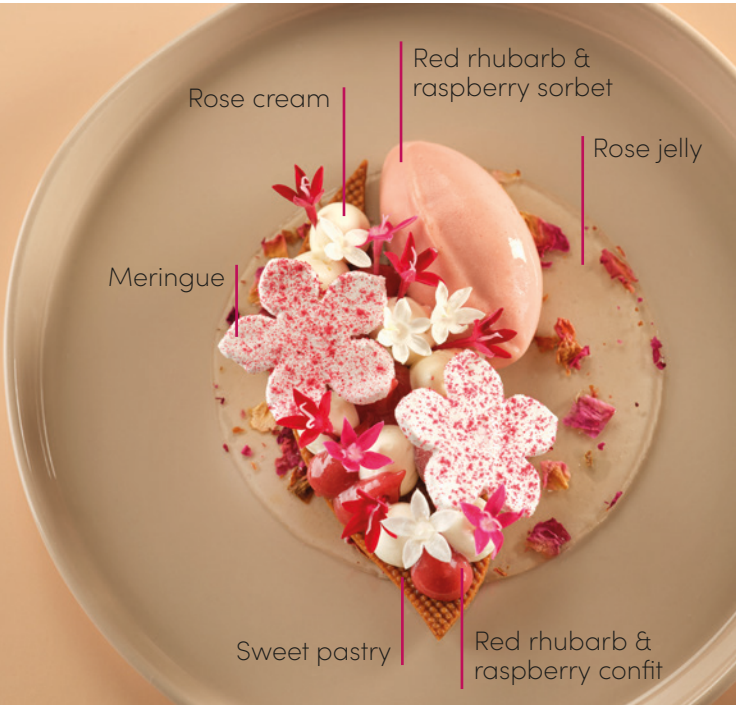
Red rhubarb puree .....	100 g	Heat the purees with the water.
Raspberry puree .....	50 g	Mix all powders together.
Lemon puree .....	3.75 g	Gradually whisk powders into the hot liquid.
Water .....	37.5 g	Boil for 2 minutes.
Cane sugar .....	40 g	Remove from heat, cool to 50°C, and add butter.
NH pectin .....	3 g	Blend with an hand blender.
Cornflour .....	7.5 g	Pipe into "TRUFFLE 5" molds by Silikomart.
Unsalted AOP butter .....	22.5 g	Freeze.

## FRENCH MERINGUE

Egg whites .....	75 g	Whip the egg whites.
Date sugar .....	75 g	Gradually add date sugar to stabilize.
Icing sugar .....	75 g	Gently fold in the icing sugar.
		Spread using a stencil (flower shapes) and a palette knife.
		Dry for 24 hours in a dehydrator.

## RED RHUBARB & RASPBERRY SORBET

Red rhubarb puree .....	400 g	Heat the water.
Raspberry puree .....	200 g	Mix the stabilizer with 10 times its weight in sugar.
Granulated sugar .....	224 g	At 25°C, add the remaining sugar, glucose, and dextrose.
Dextrose .....	30 g	At 40°C, add the stabilizer mix.
Glucose .....	40 g	Pasteurize between 83–85°C for 2 minutes.
Stabilizer .....	2 g	Cool the mixture as quickly as possible.
Mineral water .....	104 g	Once cooled, incorporate the purées.
		Cover with plastic wrap and let mature in the fridge for 4–24 hours.
		Blend again before churning in an ice cream machine.



## Plating & Assembly

Place a rose jelly disc at the bottom of each plate.  
Add a sweet pastry disc.  
Add two frozen crémeux spheres.  
Pipe whipped rose cream.  
Add a dot or line of rhubarb-raspberry confit.  
Decorate with meringue flowers.  
Garnish with fresh edible flowers.  
Finish with a quenelle of red rhubarb sorbet.

# Let's cultivate fruit excellence

---



[www.les-vergers-boiron.com](http://www.les-vergers-boiron.com)



@les\_vergers\_boiron



Les vergers Boiron

## LES VERGERS BOIRON

1 rue Brillat Savarin  
26300 Châteauneuf-sur-Isère  
France

## LES VERGERS BOIRON UK

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

## LES VERGERS BOIRON AMERICAS

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

## LES VERGERS BOIRON ASIA

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