

Recipe

CHRISTMAS STAR

Miquel Guarro

B Fruit Collective Ambassador Chef





Christmas star

By Michel Guarro

Recipe for 12

Mango puree
No added sugar
Les vergers Boiron



Lime puree
No added sugar
Les vergers Boiron



Passionfruit puree
No added sugar
Les vergers Boiron



NEUTRAL SHORTCRUST

Unsalted butter 82% fat	135 g
Icing sugar	120 g
Blanched almond powder	50 g
T45 flour (weak flour)	210 g
Strong flour (bread flour)	30 g
Fine salt	2.5 g
Whole eggs	50 g

Cut the cold butter into small cubes.

Blend the flours with the sugar and salt in a food processor.

Place all the dry ingredients in the mixer bowl with the paddle attachment, then add the diced butter.

Mix until you obtain a fine, homogeneous sandy texture.

Add the room-temperature eggs and knead until a smooth, compact dough forms.

Shape into two squares of approximately 600 g each and wrap in contact film.

Rest in the refrigerator for at least 4 hours.

Roll the dough out to 2.5 mm thickness and let the sheets rest in the freezer.

Line the tartlet molds.

Bake at 160 °C for 18–22 minutes, oven vent open.

Allow to cool completely and store in a dry place.

ALMOND YOGURT PRALINE

Semi-roasted Marcona almonds	100 g
Sugar	75 g
Freeze-dried yogurt	10 g
Salt	0.5 g

Caramelize the sugar without adding any liquid, making sure it doesn't brown too much.

Add the dried fruit while still hot and mix vigorously.

Pour the mixture onto a Silpat mat and leave to harden.

Blend with the freeze-dried yogurt and salt until you obtain a creamy, grainy texture.

Set aside in a piping bag.

YOGURT CAKE

Whole eggs	165 g
Caster sugar	170 g
Invert sugar	20 g
Unsalted butter	140 g
Greek yogurt	100 g
Pastry flour	320 g
Baking powder	10 g

Lightly beat the white of the eggs with the sugar.

Add the melted butter, whisking continuously.

Then stir in the yogurt.

Finally, add the sifted flour and baking powder and mix.

Spread into the frame.

Bake at 350°F for 12–14 minutes with the oven drawer closed.

Allow to cool completely, cut out with a 2.2-inch cookie cutter, and set aside in the freezer.

MANGO- PASSIONFRUIT COMPOTE

Sugar	20 g
Invert sugar	10 g
Pectin NH	2.5 g
Diced mango	70 g
Mango puree	55 g
Passion fruit puree	25 g
Lime purée	5 g
Gelatin mass	6 g

Mix the pectin with the sugar.

Place the diced mango, purée, and pulp in a saucepan, add the lime juice and sugars, then bring to a boil for 1 minute.

Add the gelatin mixture and blend lightly with a hand blender.

Pour into a container covered with plastic wrap and set aside in the refrigerator.

Break up the gel and place it in a piping bag for assembly.

YOGURT CREAM

Mango puree	290 g
Passion fruit puree	60 g
Invert sugar	30 g
Fine salt	0.4 g
Gelatin mass 1/5	34 g
Opalys white chocolate 33% cocoa	160 g
Greek yogurt	220 g

Heat the mango pulp with the inverted sugar and salt to 60°C.

Add the gelatin and mix.

Pour over the melted white chocolate and emulsify the mixture.

Add the yogurt while continuing to emulsify with a hand blender, then stir in the passion fruit juice.

Transfer to a piping bag.

Spoon into molds and freeze.

MANGO AND PASSION FRUIT TOPPING

Passion fruit purée	225 g
Mango purée	40 g
Sugar	100 g
Dextrose	80 g
NH pectin	5.2 g
Glucose syrup D.E. 44	55 g
Invert sugar	40 g
Citric acid 50%	1.5 g
Water-soluble yellow food coloring	1 g
Gelatin mass 1/5	8 g

Dry mix the pectin with the sugar and dextrose.

Sprinkle this mixture over the fruit purées, stirring with a whisk.

Add the glucose and invert sugar, then bring to the boil.

Pour in the citric acid and food coloring, stir vigorously and remove from the heat.

Dissolve the pre-soaked gelatin.

Pass through a fine sieve and leave to cool in a bowl covered with cling film.

Use the glaze at 40–45°C to glaze the desserts.



Assembly

Pipe approximately 10 g of praline at the bottom of each tartlet.

Insert the yogurt cake and cover with the compote up to the rim.

Unmold the crèmeux and glaze it with the mango-passion coating.

Place the crèmeux in the center of the tartlet.

Decorate with the chocolate star and gold leaf.

Miquel Guarro

B Fruit Collective Chef Les vergers Boiron



A passionate advocate for artisanal pastry, Miquel blends creativity, elegance, and bold balance in flavor — always guided by strong values and dedication to the craft. Trained at the Gremio de Pastelería in Barcelona, he refined his skills at Targarona, Bubó, and Pâtisserie Franck Fresson (France) before becoming pastry chef at Dos Cielos, where he shaped his distinct style.

In 2013, he became the youngest winner of the Lluís Santapau Trophy, earning the title of Best Master Chocolatier in Spain. That same year, he joined the Chocolate Academy BCN as pastry chef and instructor. He co-authored Four in One with Ramón Morató, Josep María Ribé, and Raúl Bernal, and has appeared as a judge on Bake Off and host of Dulces Infalibles

Let's cultivate Fruit excellence



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