



Recipe Fleur de Cassis

LES VERGERS
boiron

PARIS **LOUIS
FRANÇOIS**
1908

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Blackcurrant puree
no added sugar
Les Vergers Boiron



Lemon concentrate
no added sugar
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BLACKCURRANT AND TONKA BEAN COOKIE

Butter.....	360 g
Powdered sugar.....	270 g
Almond powder.....	100 g
Whole eggs.....	150 g
Low-protein flour.....	170 g
Low-protein flour.....	520 g
Blackcurrant powder.....	6 g
Salt.....	6 g
Vanilla bean.....	1
Tonka bean.....	1

Knead the softened butter with the salt, powdered sugar, almond powder, eggs, blackcurrant, and the first 170 g of flour.

As soon as the mixture is homogeneous, quickly add the remaining 520 g of flour.

Let rest overnight, then the next day shape and bake at 160°C until fully golden.

BLACKCURRANT PAIN DE GENES (983 g full batch for a 40 x 60 cm tray)

Blackcurrant puree	135 g
60% almond paste (marzipan).....	300 g
Granulated sugar.....	135 g
Whole eggs.....	95 g
Egg yolks.....	100 g
Blanc Gallia	15 g
Vegetable oil.....	90 g
Cream.....	8 g
Liquid soy lecithin	2.5 g
Vanilla.....	1
Lime zest.....	5 g
Flour.....	90 g
Baking powder	7.5 g

Emulsify the cream, oil, lecithin, and flavorings in a bowl.

Hydrate the albumin with the fruit, pour it into the previous emulsion, and emulsify again.

Process the almond paste with the sugar, egg yolks, and whole eggs in a food processor.

Add the emulsion, then finally the flour previously sifted together with the baking powder.

Bake in a preheated oven at 170°C for about 10 minutes with the vent closed.

Open the vent and finish baking for about 2–3 minutes.

BLACKCURRANT CONFIT

Blackcurrant puree	319 g
Gelatin (200 bloom)	10 g
Blackcurrant puree (for gelatin).....	100 g
Granulated sugar.....	100 g
Whole blackcurrants.....	419 g
Lemon juice.....	25 g
Lemon concentrate	2 g
Guar gum	2 g
Lime zest.....	5 g

Hydrate the gelatin with the blackcurrant puree.

Heat the remaining puree to 45°C, dissolve the rehydrated gelatin in it, then add the sugar, guar gum, concentrate, and lemon juice. Blend well, add the whole blackcurrant, and heat to 60°C. Allow the osmosis process to penetrate the blackcurrant to prevent future syneresis (about 30 minutes).

Bring to 80°C, add the lime zest, and pour into the molds.

Use 170 g per ring, 16 cm in diameter.

** The gelatin is hydrated with the purée already in the recipe, using 10 times its weight, and ideally it should*

BLACKCURRANT MOUSSE

Blackcurrant puree	180 g
Blanc Gallia	10 g
Sugar.....	120 g
Powdered gelatin (200 bloom)	23 g
Blackcurrant puree (for gelatin).....	150 g
Deodorized coconut fat.....	135 g
Lecithin	3 g
Blackcurrant puree	888 g
Guar gum	3 g

Hydrate the powdered gelatin with its blackcurrant puree about 1 hour in advance.

Heat the gelatin mass to 45°C and combine it with the remaining purée at 30°C.

Add the coconut fat, lecithin, and guar, then blend.

Fold the whipped mixture into the cassis. Use immediately.

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