



Recipe Mandarin

SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE

LES VERGERS
boiron

2025-2027 MAIN PARTNER

Emmanuele Forcone



Mandarin puree
no added sugar
Les Vergers Boiron



Yuzu puree
no added sugar
Les Vergers Boiron



Mandarin concentrate
no added sugar
Les Vergers Boiron

LIME & WHITE CHOCOLATE NAMELAKA

Whole milk	250 g
Lime zest	10 g
Glucose syrup	12 g
Gelatin (170 bloom)	10 g
Water for gelatin	50 g
White chocolate 35%	370 g
Heavy cream 35%	500 g

Heat the milk, glucose, and lime zest to about 60 °C.
Let infuse for a few minutes. Add the rehydrated gelatin and pour gradually over the melted chocolate to obtain a smooth, glossy, elastic texture.
Add the cold heavy cream to this mixture.
Mix for a few minutes.

MANDARIN & YUZU GEL

Mandarin puree	200 g
Mandarin concentrate	50 g
Yuzu puree	50 g
Granulated sugar	40 g
Cornstarch	18 g

Mix the mandarin puree with the concentrate, then add the yuzu puree in a tall, narrow pitcher.
Add the sugar and the starch, then pour them over the fruit purees.
Blend with an immersion blender until a thick consistency is obtained.
Let rest for 10 minutes, then emulsify again. Store in the refrigerator.

SAUTÉED PINEAPPLE

Butter	30 g
Sugar	15 g
Diced pineapple	150 g
Vanilla bean	1

Heat the melted butter with the vanilla bean, add the pineapple pieces, and sauté briefly.
Add the sugar, remove from the heat, and cool quickly.

HAZELNUT STREUSEL

Cane sugar	200 g
Low-protein flour	200 g
Butter	200 g
Hazelnut powder	200 g
Salt	2 g

Mix the softened butter and the other ingredients in the order listed in a stand mixer. Knead until you obtain a smooth dough, then crumble it through a sieve to create small grains and let it rest in the freezer.
Bake in the oven at 150°C until completely golden.

COATING GLAZE

Cocoa butter	300 g
White chocolate 35%	300 g

Melt the cocoa butter and chocolate separately.
Then mix the two together.
Use at a temperature of 40–45 °C.

MANDARIN MIRROR GLAZE

Mandarin concentrate	25 g
Water	40 g
Sugar	125 g
Glucose syrup	125 g
Gelatin (170 bloom)	8 g
Water for gelatin	40 g
Sweetened condensed milk	78 g
Cocoa butter	55 g
Water-soluble yellow coloring	
Water-soluble red coloring	

Bring the water, sugar, glucose syrup, and mandarin concentrate to a boil.
Then add the sweetened condensed milk and mix well, followed by the gelatin.
Finally, add the cocoa butter and the coloring, and blend everything with an immersion blender.