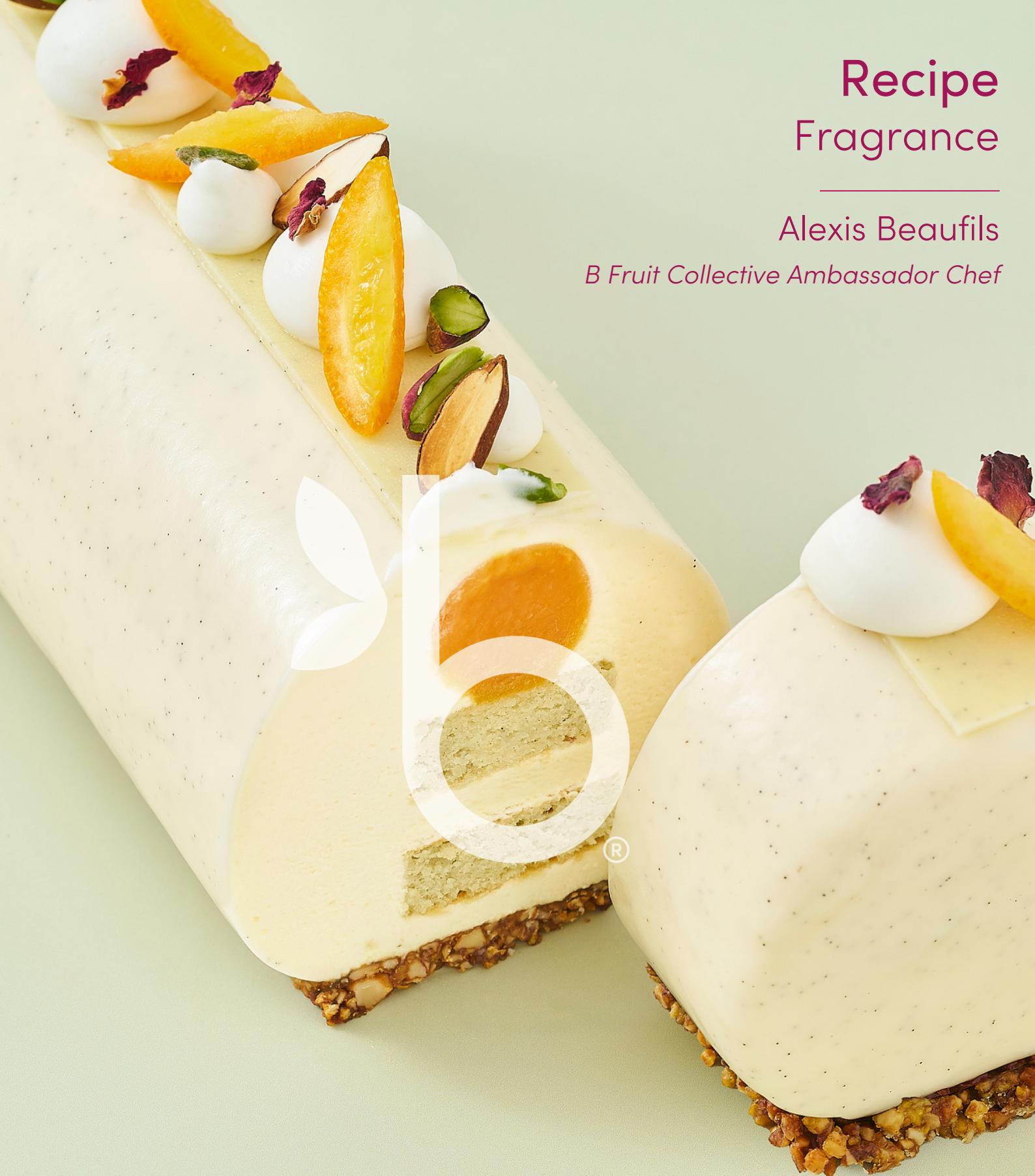


Recipe Fragrance

Alexis Beaufils

B Fruit Collective Ambassador Chef





Fragrance

By Alexis Beaufils

Kumquat puree
No added sugar
Les vergers Boiron



IGP Orange puree
No added sugar
Les vergers Boiron



Mandarin puree
No added sugar
Les vergers Boiron



BAKLAVA CRUNCH

Almonds, chopped	160 g
Sugar	30 g
Icing sugar	10 g
Clarified butter	45 g
Orange blossom water	15 g
Pistachios	70 g
Orange zest	1 pc
Honey	35 g
Salt	1.5 g
White chocolate	70 g
Liquid almond paste	70 g

Toast the almonds at 150°C.

Add the sugars, clarified butter, orange blossom water, chopped pistachios, zest, and salt.

Bake at 160°C for 8 minutes.

Briefly blend in a Thermomix, then add the honey, white chocolate, and melted cocoa butter.

Mix to desired consistency and mold between 5 mm spacers.

PISTACHIO DACQUOISE BISCUIT

Almond powder	342 g
Pistachio powder	95 g
Icing sugar	40 g
Pistachio paste	75 g
Honey	114 g
Egg whites	470 g
Powdered egg whites	4 g

Whip the egg whites with powdered egg whites and honey.

Loosen the pistachio paste with one-third of the meringue.

Add the almonds and pistachios, powdered sugar, and almond powder gradually.

Bake for 9' at 170°C, recipe for ½ tray.

KUMQUAT COMPOTE

Kumquat puree	100 g
IGP Orange puree	50 g
Mandarin puree	250 g
Sugar	56 g
Pectin NH	7 g
Agar agar	2 g
Gelatin mass	13 g

Heat the purees to 40 °C, then add the sugar, pectin, agar-agar mixture.

Bring to a boil, then add the gelatin mass and blend.

Cool at 4°C, then blend again and mold into a cylinder 3 cm/25 cm

NOUGAT MOUSSE

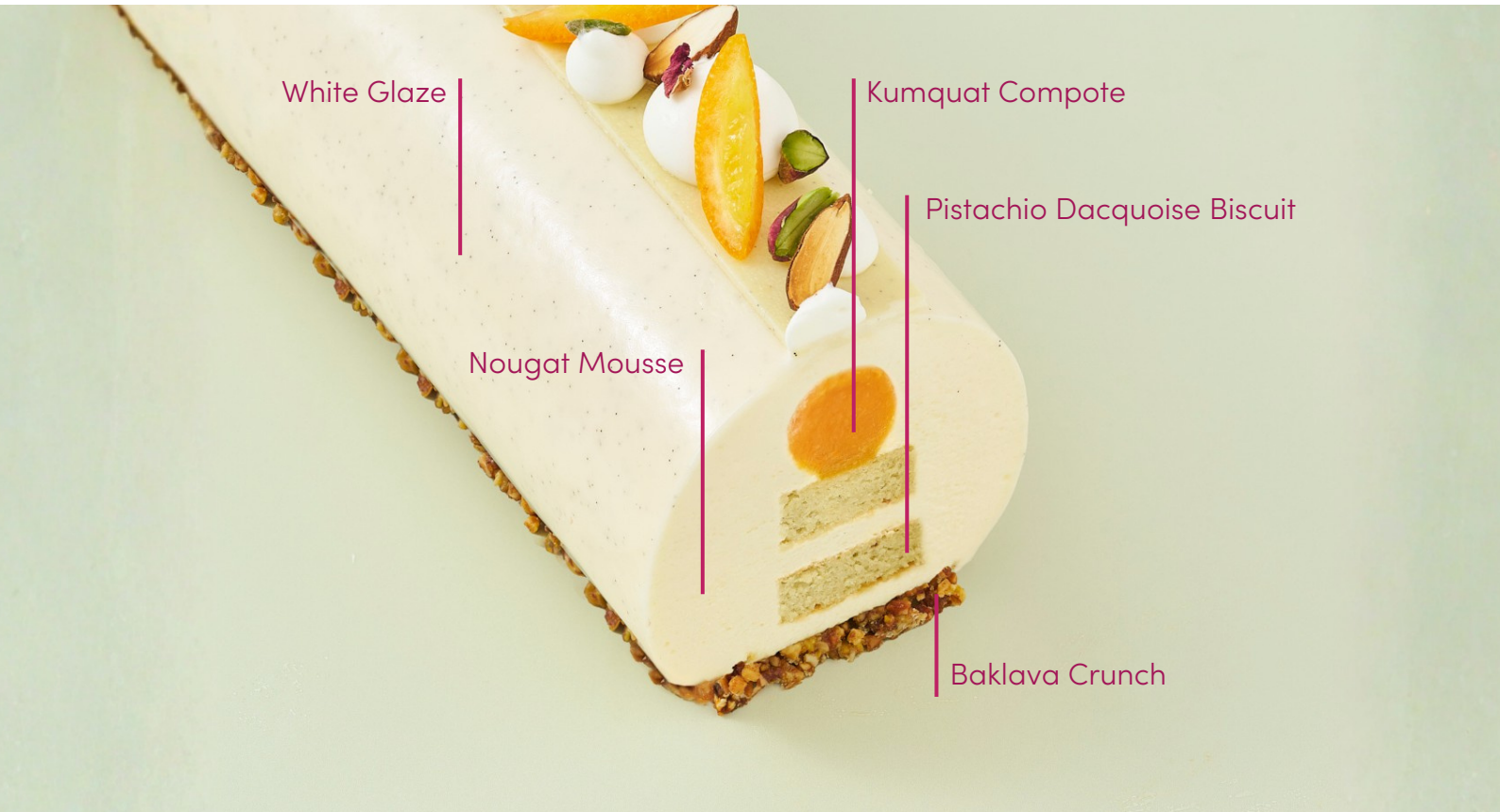
Milk	437 g
Egg yolks	144 g
Nougat paste	184 g
Gelatin mass	92 g
Whipped cream	440 g

Over low heat, melt the nougat paste in the milk. Once melted, add the egg yolks and cook to 80°C. Add the gelatin mass and cool to 26°C, then fold in the whipped cream.

WHITE GLAZE

Sugar	118.5 g
Glucose	118.5 g
Water	59.5 g
Heavy cream	79 g
White chocolate	118.5 g
Gelatin mass	55.5 g
Vanilla bean	1 pc

Bring the water, sugar, and glucose to a boil. Add the gelatin mass and mix until fully dissolved. Make an emulsion with the melted white chocolate by blending with an immersion blender. Finally add the cold cream and the vanilla bean. Let cool and use at 30°C for assembly or finishing.



Alexis Beaufils

B Fruit Collective Ambassador Chef



Alexis Beaufils began his apprenticeship in a traditional pastry shop near Chartres. In 2010, he joined the prestigious Maison Dalloyau, working alongside Yann Brys. He then served as pastry sous-chef in several renowned Parisian restaurants and luxury hotels such as the Mandarin Oriental, Pavillon Ledoyen, Le Bristol, and more recently, the Brach Hotel. In October 2022, Alexis won the title of World Champion of the Sweet Arts alongside Florence Lesage.

Today, as a pastry consultant in France and abroad, he travels the world to learn and share his pastry expertise. In 2024, he became a brand ambassador for Les vergers Boiron.

Let's Cultivate Fruit excellence



LES VERGERS BOIRON

1 rue Brillat Savarin
26300 Châteauneuf-sur-Isère France



les-vergers-boiron.com



@les_vergers_boiron



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