



Recipe

Passion fruit & mandarin sorbet (45% fruit)

Alessandro Tiscione

Ambassador Chef Les vergers Boiron



Passion fruit puree
with no added sugar
Les vergers Boiron



Mandarin orange
concentrated
Les vergers Boiron

PASSION FRUIT & MANDARIN SORBET

Passion fruit puree	1 kg
Mandarin concentrate	28 g
Granulated sugar (1)	220 g
Atomized glucose	145 g
Dextrose.....	40 g
Stabilizer.....	4 g
Granulated sugar (2)	85 g
Water	700 g

Mix the stabilizer with 85 g of sugar.
 Mix the remaining sugar with the glucose.
 Heat the water to 30°C and add the sugar, dextrose, and glucose.
 Blend.
 Bring the mixture to 45°C, add the sugar–stabilizer mixture, and blend again.
 Bring to a boil, remove from heat, and cover directly with plastic wrap.
 Cool, then blend with the passion fruit puree at 8°C and the mandarin concentrate.
 Allow to mature, then churn.

Verify total weight: 2200 g

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Recipe

Pear & Lemon Sorbet (75% fruit)

Alessandro Tiscione

Ambassador Chef Les vergers Boiron



Pear puree
with no added sugar
Les vergers Boiron



Lemon concentrated
Les vergers Boiron

PEAR & LEMON SORBET

Pear puree	1 kg
Lemon concentrate	18 g
Granulated sugar (1)	90 g
Atomized glucose	55 g
Dextrose.....	35 g
Stabilizer.....	4 g
Granulated sugar (2)	30 g
Water	140 g

Mix the stabilizer with 30 g of sugar.

Mix the remaining sugar with the glucose.

Heat the water to 30°C and add the sugar, dextrose, and glucose.

Blend.

Bring the mixture to 45°C, add the sugar–stabilizer mixture, and blend again.

Bring to a boil, remove from heat, and cover directly with plastic wrap.

Cool, then blend with the pear puree at 8°C and the lemon concentrate.

Allow to mature, then churn.

Verify total weight: 1372 g

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