

Recipes

Christmas Delights

Paula Domènech
Iberian Peninsula Chef Les vergers Boiron

Thibault Marchand
Corporate Chef Les vergers Boiron

Corentin Magnin
France Chef Les vergers Boiron

Alessandro Tiscione
Italy Chef Les vergers Boiron

Certified



Corporation





Paula DOMENECH

Iberian Peninsula Chef

Throughout her career, Paula Domènech has worked alongside some of Spain's most renowned chefs, including Jordi Bordas, Rafa Delgado (during her time at Cocina Hermanos Torres), and Xavi Donnay at Restaurant Lasarte.

For the past two years, she has been teaching in the Bachelor's Program in Culinary and Gastronomic Sciences at CETT University in Barcelona, demonstrating her strong commitment and passion for her craft.

She is known for her outstanding presentation skills, positive attitude, professionalism, and her ability to work in an organized and meticulous manner. Paula brings exceptional expertise in vegan, lactose-free, and gluten-free pastry, areas of growing importance for our customers and markets.



Thibault MARCHAND

Corporate Chef

With no fewer than 15 competitions under his belt at just 32 years old, Thibault Marchand is truly passionate about a challenge. His most memorable and widely recognized achievement is winning "The Great British Bake Off: The Professionals" in 2019 alongside his partner Erica Sangiorgi. Shortly afterward, he was selected for the Olive Chef Awards in the category of Best Pastry Chef in the UK.

Driven by self-improvement and perfectionism, this young talent didn't hesitate to move early on to Miami to help develop the branch of the renowned pastry house Hugo & Victor, before joining the Kimpton Fitzroy in London. Back in France, he worked as a consultant for various establishments. In October 2022, he became Corporate Chef and Technical Ambassador for Les Yergers Boiron.

Corentin MAGNIN

France Chef

Introduced to the world of good cooking by his father, a chef, Corentin first trained as a cook before discovering his passion for pastry, an authentic passion paired with real talent.

At just 20 years old, he began his career, and within only three years he rose from commis at Le Chabichou* to pastry chef at Maison Rostang**.

In 2021, he chose to specialize in sharing his expertise by becoming an instructor at UTEC Emerainville, a position he held until 2024.

In July 2024, he became Chef France for Les vergers Boiron.



Alessandro TISCIONE

Italy Chef

Alessandro Tiscione began his training at the Italian Culinary Institute, a school renowned for its pastry program that **combines traditional techniques with modern innovations.**

After graduating, Alessandro had the opportunity to work as an apprentice **under the guidance of renowned master pastry chefs in Italy.** This experience allowed him to refine his technical skills and learn the secrets of high-end pastry.

To further expand his expertise, Alessandro completed several internships in pastry shops and Michelin-starred restaurants across Europe, including in France and Switzerland. **These international experiences broadened his culinary perspective and influenced his creative style.**



SUMMARY

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by Paula Domènech

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by Thibault Marchand

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by Corentin Magnin

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by Alessandro Tiscione





Recipe Christmas Entremets

By Paula Domènech



KOPPERT CRESS
Architecture Aromatique



Mandarin puree
Les vergers Boiron
no added sugar



Chestnut & vanilla
puree
Les vergers Boiron



Mandarin concentrate
Les vergers Boiron
no added sugar

MATCHA & ALGAE SPONGE CAKE

Koppert Cress Algae Powder Aventurine	3 g
Koppert Cress Algae Powder Emerald	4 g
Weak flour	110 g
Matcha tea	8 g
Whole milk	130 g
Butter (82% fat)	80 g
Fine salt	1.5 g
Whole eggs	165 g
Egg whites	190 g
Cream of tartar	0.5 g
Sugar	130 g
Invert sugar	25 g

Sift the flour and matcha into the mixer bowl.
Bring the milk, butter, and salt to a boil.
Using the paddle attachment at low speed, scald the flour with the hot liquid.
Mix for 5 minutes.
Add the blended and strained eggs in two additions until smooth and homogeneous.
Whip the egg whites, cream of tartar, and sugars into a firm meringue, then gently fold into the base mixture.
Spread evenly on a Silpat with a 0.8 cm ruler.
Bake at 150°C for 15 minutes, vent closed.

MATCHA & ALGAE CRUMBLE

Koppert Cress Algae Powder Aventurine	1 g
Koppert Cress Algae Powder Emerald	2 g
Almond flour	55 g
Weak flour	55 g
Sugar	55 g
Butter	55 g
Salt	0.8 g
Matcha tea	4 g
White chocolate	25 g
Roasted almond paste	25 g

Soften the butter slightly.
Add the flour, almond flour, sugar, and salt. Mix until smooth.
Form a log, chill, then crumble over a Silpat using a rack.
Bake at 160°C for 15–18 minutes, vent open.
Once baked, mix with the white chocolate, almond paste, and matcha until evenly coated.
Press the crumble into a ring mold, spread evenly, and freeze.

MANDARIN GEL

Mandarin puree	252 g
Mandarin concentrate	128 g
NH pectin	6 g
Sugar	12 g

Mix sugar and pectin together.
Heat the puree and concentrate, then whisk in the dry mix.
Cook to 85°C, pour into molds, and freeze.

CHESTNUT & VANILLA CREAM

Chestnut & vanilla puree	600 g
Vanille Planifolia Black Koppert Cress ...	1
Cream	75 g
Native inulin	30 g
Acid-free pectin	4.5 g
Salt	1.5 g

Mix the pectin and inulin.
Heat the puree and cream to 30°C with the scraped vanilla.
Add the dry ingredients while whisking and cook to 85°C, stirring constantly.

MANDARIN MOUSSE

Mandarin puree	290 g
Mandarin concentrate	200 g
Gelatin	10 g
Locust bean gum	10 g
Deodorized coconut oil	180 g
Citrus fiber	5 g
Pasteurized egg whites	210 g
Albumin	6 g
Sugar	30 g
Inulin	50 g

Combine the puree and concentrate, add gelatin, and let hydrate 15 min in the fridge.
Heat to 60°C, add locust bean gum, and blend.
Melt the coconut oil, add citrus fiber, and blend with the puree mixture.
Combine egg whites, albumin, sugar, and inulin, blend, then whip into a firm but flexible meringue.
Fold gently into the puree mixture.

NEUTRAL SPRAY GLAZE

Bottled water	400 g
Sugar	217 g
Dextrose	183 g
Glucose syrup	108 g
Invert sugar	25 g
Pectin	10 g
Citric acid (50% solution)	3.3 g
Gelatin mass (1/5)	12.5 g

Mix pectin, sugar, and dextrose, then whisk into warm water.
Add glucose and invert sugar, bring to a boil, skim, add citric acid, then gelatin.
Blend well, cover with film in contact, and refrigerate.



Assembly

Cut the matcha sponge using a 16 cm ring.
Place it at the base and in the center of the Silikomart SFT394 mould.
Fill the mould up to $\frac{3}{4}$ with the mandarin mousse.
Insert the mandarin gel insert and the chestnut crémeux, previously molded in the Silikomart SF285 mould.
Cover with a little more mandarin mousse and add the matcha crumble.
Smooth the top to ensure a perfectly even finish with the mousse.
Freeze.
Finish with a neutral glaze, a matcha chocolate strip, and Christmas leaf decorations.





Recipe Christmas Fruity Snowflakes

GLUTEN-FREE

By Thibault Marchand



For 12 pieces

Silikomart Essenziale 30 and Neve 110 molds



Green apple puree
Les vergers Boiron
no added sugar



Blackcurrant puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



IQF blackcurrant
Les vergers Boiron

CRUNCHY CHRISTMAS GRANOLA BASE

NASCITA whole cane sugar	95 g
NASCITA blue agave syrup	75 g
Egg whites	75 g
Four-spice mix	6 pinches
Almonds	90 g
Hazelnuts	90 g
Pecans	90 g
Rolled oats	190 g
Mixed seeds	180 g
Cereals	180 g

Blend the egg whites with the agave syrup and cane sugar.

Roughly chop the nuts.

Combine all ingredients together and spread the mixture between two sheets of parchment paper. Freeze.

Cut out circles to match the size of the individual cakes.

Bake in a convection oven at 160°C for 15 minutes on a silicone mat.

Let cool before assembly.

HAZELNUT & BLACKCURRANT BISCUIT

IQF blackcurrants	As Needed
NASCITA whole cane sugar	40 g
Hazelnut powder	100 g
Icing sugar	100 g
Cornstarch	40 g
Egg whites	120 g
Pinch of salt	1

Preheat the oven to 180°C (fan-assisted).

Sift together the hazelnut powder, icing sugar, and cornstarch.

Whip the egg whites with a pinch of salt.

When they start to foam, gradually add the cane sugar to tighten the meringue.

Gently fold the dry mixture into the meringue with a spatula, being careful not to deflate it.

Spread evenly on a parchment-lined baking tray.

Sprinkle with IQF blackcurrants.

Bake for 15 to 18 minutes until lightly golden.

Let cool completely.

GRANNY SMITH COMPOTE

Green apple puree	150 g
NASCITA date sugar	30 g
Granny Smith apple brunoise	300 g
NH325 pectin	5 g

Heat half of the green apple puree with the apple brunoise.

Mix the date sugar and pectin together, then sprinkle over the warm mixture while whisking.

Remove from the heat, add the remaining half of the green apple puree, and stir well.

Pour into molds and freeze.

BLACKCURRANT CREAM

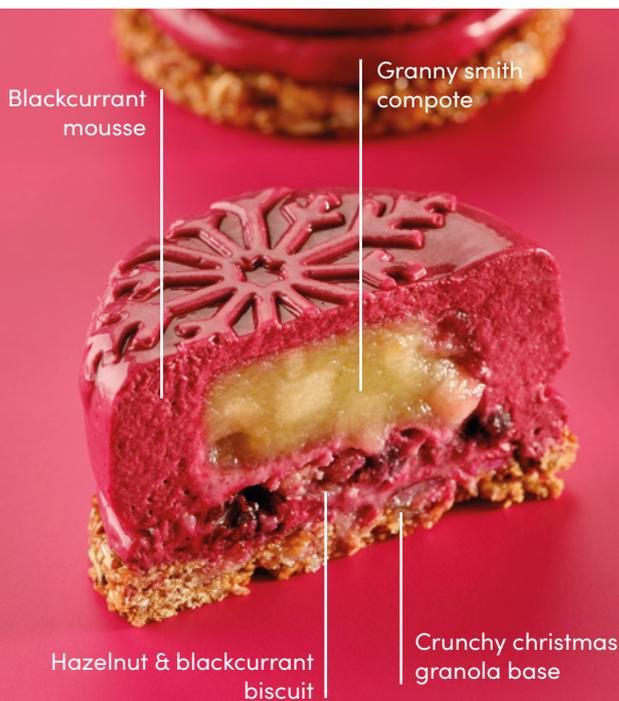
Blackcurrant puree	300 g
Lemon puree	9 g
NASCITA cane sugar	110 g
Water	90 g
NH pectin	6.6 g
Cornstarch	20 g
Butter	55 g

Mix all the dry ingredients together.
Heat the purees with the water, then add the dry mixture while whisking.
Bring to a boil and cook for 2 minutes.
Remove from the heat, cool to 50°C, and add the butter.
Blend with an immersion blender until smooth, then cool quickly.
Set aside for assembly.

BLACKCURRANT MOUSSE

Blackcurrant cream	600 g
Gelatin mass	16 g
Whipped cream	275 g

Melt the gelatin mass with a portion of the blackcurrant cream.
Smooth the remaining cream, then combine with the melted gelatin mixture.
Whisk gently to combine.
Fold in the whipped cream carefully with a spatula.
Set aside for assembly.



Assembly

Pipe blackcurrant mousse into the Neve 110 mold cavities, filling them three-quarters full.
Insert the frozen green apple insert in the center.
Smooth the surface.
Cut out and place the hazelnut & blackcurrant biscuit discs on top.
Smooth again and freeze completely.
Keep the remaining mousse to pipe onto the crunchy granola bases.
Unmold the frozen cakes.
Pipe a small amount of blackcurrant mousse onto each granola disc, then place the frozen cakes on top, pressing gently so the mousse slightly overflows.
Spray each dessert with a thin layer of neutral glaze diluted with 10% water.

NOTES





Recipe Borealis Log

By Corentin Magnin

de Buyer
DEPUIS 1830



For a 30x8 cm yule log mold



Açaï puree
Les vergers Boiron
no added sugar



Coconut cream
Les vergers Boiron



Lime puree
Les vergers Boiron
no added sugar



IQF Red fruits
Les vergers Boiron

SAVOIE SPONGE CAKE

Whole eggs	160 g
Sugar	140 g
Melted butter	80 g
Flour	100 g
Cornstarch	55 g
Baking powder Louis François	5 g
Coconut powder	As needed

Using a stand mixer with a whisk attachment, whip the eggs and sugar until light and ribbon-like. Add the warm melted butter, then gently fold in the pre-mixed dry ingredients using a spatula.

Pour the mixture into a 40x30 cm sponge tray greased and lined with parchment paper, sprinkle with coconut powder, and bake at 160°C for 25–30 minutes.

Once cooled, unmold and cut a strip measuring 28x6.5 cm. Set aside for assembly.

COCONUT STREUSEL

Butter	62.5 g
Brown sugar	62.5 g
Almond powder	40 g
Coconut powder	22.5 g
Flour	47.5 g
Fine salt	1 g

In a stand mixer fitted with a paddle, mix all ingredients until a crumbly texture forms.

Spread on a baking mat and bake at 160°C for about 15 minutes. Keep in a dry place.

RECONSTRUCTED COCONUT SHORTBREAD

Coconut streusel	200 g
Cacao Barry Satin white chocolate	42.5 g
Cacao Barry almond praline	37.5 g
Cacao Barry feuillantine	20 g

Melt the white chocolate, then mix in the praline, feuillantine, and streusel. Spread between two sheets of parchment paper to about 2.5 mm thickness.

Once cooled, cut into a 30x8 cm rectangle. Set aside for assembly.

AÇAÏ & RED FRUIT INSERT

Açaï puree	120 g
Lime puree	24 g
IQF Red fruits	93.5 g
Sugar	22.5 g
NH pectin (Louis François)	1 g
Gelatin mass (Louis François)	24.5 g

Heat both purees together, then sprinkle in the sugar and pectin mixture while whisking.

Bring to a boil, remove from heat, then add the IQF red fruits and gelatin mass.

Pour into a 30x4 cm stainless-steel insert mold for a round yule log and freeze.

COCONUT CONFIT

Coconut cream	150 g
Sugar	18 g
NH pectin (Louis François)	3.5 g
Gelatin mass (Louis François)	7.5 g

Heat the coconut cream in a saucepan.
Mix the sugar and pectin together, then whisk into the hot cream.
Boil for 2 minutes, then add the gelatin mass.
Pour directly over the Açai & Red Fruit insert and freeze.

AÇAÏ CREAM

Açaï puree	160 g
Lime puree	5 g
Water	50 g
Sugar	65 g
NH pectin (Louis François)	3.5 g
Cornstarch	11 g
Unsalted butter	32.5 g
Gelatin mass (Louis François)	15 g

Heat the purees in a saucepan.
Mix all dry ingredients and add them to the hot liquid while whisking.
Add the gelatin mass at the end of cooking.
Cool to 40°C, then blend in the butter with an immersion blender.
Pour the cream over the coconut confit to finish the insert.
Keep the remaining cream refrigerated for assembly.

COCONUT MOUSSE

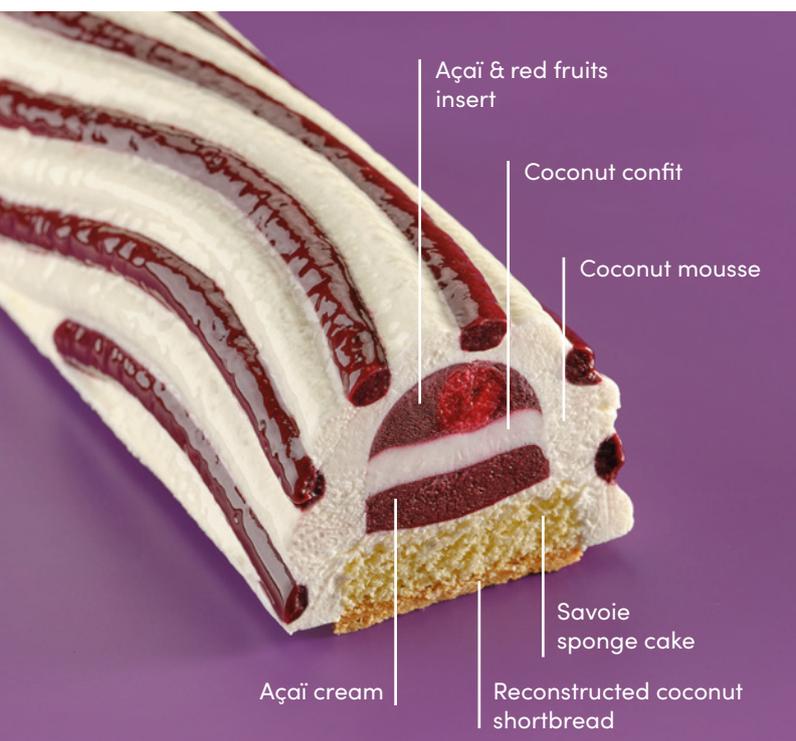
Coconut cream	220 g
Sugar	20 g
Whipped cream	180 g
Gelatin mass (Louis François)	30 g

Heat half the coconut cream with sugar, dissolve the gelatin mass, then add the rest of the coconut cream.
At 26°C, gently fold in the whipped cream using a spatula.
Set aside for assembly.

NEUTRAL GLAZE

Neutral glaze	250 g
Glucose syrup	25 g
Water.....	25 g

Heat all ingredients in a saucepan to liquefy.
Use a spray gun to coat the log before finishing.



Assembly

Whisk the remaining açai cream until smooth and place in a piping bag with a plain nozzle.
Pipe the cream on a De Buyer decorative yule log insert mat (every other groove), place the mat in a 30x8 cm round stainless-steel mold, and freeze briefly.
Pour the coconut mousse halfway up the mold, insert the frozen açai & coconut insert, and cover with another thin layer of coconut mousse.
Top with the Savoie sponge strip, then the reconstructed shortbread base.
Freeze completely.
Unmold the log, spray with the neutral glaze for a glossy finish, and decorate with white chocolate ends dusted with coconut and blackcurrant powder.





Recipe Winter Garden

By Alessandro Tiscione



Pear puree
Les vergers Boiron
no added sugar



Quince puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar

QUINCE SORBET

Quince puree	700 g
Sucrose	103.1 g
Dextrose	30 g
Invert sugar	1.1 g
Glucose	60 g
Stabilizer	2 g
Mineral water.....	103.8 g

Mix all ingredients cold, let the mixture mature in the refrigerator, then churn in an ice cream maker until the desired consistency is reached.

PEAR & LEMON GEL

Smooth pear pulp without fibers	350 g
Fresh lemon juice.....	100 g
Caster sugar	40 g
Agar-agar powder	2.2 g
Vanilla pod	1

Place the pear pulp and lemon juice in a saucepan. In a separate bowl, mix the sugar with the agar-agar, then whisk into the liquid mixture. Bring to a boil and simmer for at least 40 seconds to fully hydrate the agar-agar. Pour into a shallow container and refrigerate for 2–3 hours until set. Once gelled, blend at high speed until smooth, shiny, and homogeneous.

HAZELNUT FINANCIER

Pear puree	30 g
Icing sugar	190 g
Hazelnut paste	200 g
Liquid almond paste	184 g
Flour	107 g
Acacia honey	80 g
Invert sugar	50 g
Baking powder	13 g
Salt	3 g
Egg whites	300 g
Anhydrous butter (liquid at 40°C)	280 g

Place all ingredients in a food processor except the egg whites and melted butter. Add the egg whites, pear puree, then the liquid butter at 40°C. Do not exceed 50°C to avoid activating the baking powder. Transfer to a container, cover with plastic wrap in contact, and let rest for 4 hours at room temperature. Bake at 160°C for about 14 minutes.

COOKED PEARS

Pear puree	75 g
Lemon puree	30 g
Brown butter	50 g
Williams pears	15
Caster sugar	300 g
Pear liqueur	10 g
Vanilla pods	2

Cook the pears in hot brown butter, add the purees and vanilla, then the sugar.
Flambé with the pear liqueur.

HAZELNUT CRUMBLE

Cold butter	100 g
Cane sugar	100 g
Weak flour (W 150–180)	100 g
Hazelnut flour	100 g
Fine salt	1 g

Cut the cold butter into cubes and mix with cane sugar, flour, hazelnut flour, and salt.
Work quickly with the paddle attachment or by hand until a sandy, crumbly texture forms — do not compact.
Spread on a baking tray lined with parchment paper, chill, then bake in a convection oven at 160°C for 15–18 minutes until evenly golden.
Let cool completely and store in an airtight container in a dry place.



Assembly

Pipe the pear and lemon gel onto the bottom of the plate using a flower-shaped stencil.
Arrange the quince sorbet on top of the hazelnut crumble.
Place the hazelnut financier on top and add one or more pieces of cooked pear inside.

NOTES



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