

special edition

Fruit

fruit

*The magazine
(for all you need to know)
about Fruitology®*

Special feature

*Coupe du monde
de la pâtisserie:
where fruits write a
history of their own*



SIRH/+

**COUPE DU MONDE
DE LA PÂTISSERIE**

2025-2027 MAIN PARTNER

A NEW WAY TO BAKE

boiron
LES VERGERS
PHILIP KHOURY



***Les vergers Boiron in competition:
5 flavors to rise to the challenge***

There are some events where excellence cannot be compromised. La Coupe du Monde de la Pâtisserie is one such event. For this year's competition, Fruit-full is publishing a special edition dedicated to the five fruit purees selected for the occasion: pear, mango, strawberry, blackcurrant, and Corsican clementine. Five fruits, five profiles, five areas of expression.

The fruit that unlocks meaning.

Texture, acidity, sweetness, aromatic intensity, behavior when cold, when hot, in combination... All these parameters must be mastered, analyzed, and carefully examined to inform the chefs' choices.

Our aim is to take a detailed and objective look at the fruit puree we have selected for the competition, focusing on its unique production characteristics, applications and significance in the creation and appreciation of desserts. These insights will provide chefs with valuable guidance, sparking new ideas and pointing them in new directions.

In this special edition, Fruit-full takes us behind the scenes of the competition – where it all comes down to rigorous preparation, refined expertise, and a commitment to putting fruit at the heart of every creation.

***Have a pleasant read, and good luck
with your preparation.***

Edito



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Coupe du monde de la pâtisserie: *the journey of fruit*

A mainstay since 1989

From the very first edition, the frozen fruit dessert has been an iconic feature. Fruit immediately became a hallmark of the competition.

From the nineties to the noughties: the technical rise of purees

With the advent of plated desserts in 1993, the industry saw the emergence of a range of new techniques including inserts, coulis, sorbets and compotes, to name but a few. Fruit puree became a staple ingredient as well as an essential creative tool, offering jellified textures along with fruit-spice and fruit-chocolate combinations.

A new era of responsibility

In 2016, La Coupe du Monde introduced an environmental responsibility award to ensure that fruit is sourced according to its seasonality, origin, and natural qualities.

2019: the vegan turning point

The final introduced a 100% vegan dessert featuring fruit at the heart of its flavor, texture, and structure.

2023 onwards: world of sweet treats takes a stand

With climate change high on the agenda, numerous rules are introduced, including a ban on additives and colorants, the use of short supply chains, and waste sorting.

The same rules apply in 2025, with teams required to source local ingredients, respect the seasons, and reduce their environmental footprint in the frozen desserts category.

Fruit as a guarantee of value

La Coupe du Monde is moving towards sustainable, accessible, and fruit-based pastries as a tribute to the living world and a vehicle for emotions.



Our fruit and its origins

The exceptional quality of the fruit selected by Les vergers Boiron perfectly reflects the exceptional production methods used by our growers. Their passion, patience, innovative approach, respect for tradition, and awareness of seasonal variations are all crucial factors behind the delicious fruit they harvest, and the purees made from this fruit are used by leading pastry chefs to enhance their desserts.

The Pear, proof that patience is golden

Before bearing its first fruit, **a pear tree will require seven years of patience.** After seven years of quiet anticipation, the tree reveals its power and balance. Over the years, the quality of its fruit improves, while its productivity declines - a process that reminds us how precious each pear is and that it should be treated with the utmost care.



This long cycle shapes an entire profession. Growers plant with the future in mind, often to provide for the next generation, knowing full well that the first few years will yield little profit. They will go so far as to deliberately thin out the trees, removing some of the fruit to avoid exhausting them and allow the remaining fruit to gain in vitality and finesse. **Quality definitely outweighs quantity.**

The harvest is hand-picked in several stages so that only green pears are picked. The pears are then ripened at -1°C , a slow process that gives them their characteristic crunchy and slightly grainy texture. This is part of what makes our puree so unique: a fine grain reminiscent of fresh pears, with overtones of green tea and hints of tartness, caramel, and quince. A deliciously vibrant product, **born of seven years of patience.**



The grower's voice

One Mango can hide another

A tropical fruit with incomparable flavors, its sweet and fragrant taste makes it one of the world's favorite fruits.

Slowly but surely

Mango trees thrive in well-drained soil and require temperatures between 23°C and 27°C to produce tasty fruit. Mango trees take between three and five years to produce their first fruit and nearly 30 years to reach full production. Their growth cycle is long and can take up to 120 days from flowering to harvest.

An absolute gem for a select few countries

The lucky winner is India, the world's largest mango producer with over 1,000 varieties thanks to its ideal climate (42% of global production). Les vergers Boiron chose this country to select two exceptional varieties: Alphonso and Kesar. More than just a fruit, mangos are a true cultural treasure in India, making them a staple for its people, much like apples in France.

Carefully harvested

The harvest is done by hand, with the aid of a stick equipped with a net and blades to sever the stalk, and following strict visual

criteria - still green, with a well-developed shape.

A well-ripened fruit : value guaranteed!

Mangoes ripen thanks to ethylene, a natural gas produced by the fruit itself. 70 to 75% of the fruit from our suppliers is ripened naturally under straw, while the rest is ripened using ethylene.

Natural ripening

- + Optimal ripeness control for high quality
- A longer and more meticulous process

Ethylene ripening

- + Faster ripening for increased yield
- Reduced ripening consistency

A closer look at...

The EcoJiva project

EcoJiva—"eco" for ecology, "jiva" for life—is the first regenerative project launched by Les vergers Boiron in India, in the very heart of the regions where Alphonso and Kesar mangoes are grown. The challenge involved in this project is as simple as it is ambitious: **to sustainably reshape a fragmented industry comprising hundreds of farmers, several intermediaries, and four local factories**, while also guaranteeing the quality of a fruit that is subject to climate conditions, depleted soils, and heavy pesticide use.

In 2024, an assessment was carried out with Biosphère, identifying a highly contrasting range

of practices: preserved centuries-old orchards, young plantations suffering from water stress, recurrent plowing, high levels of inputs, etc. In response, EcoJiva is supporting five pilot farms over several years to improve soils, biodiversity, and farming practices: reducing pesticides, plant cover, reduced ploughing, natural trials, and improving the skills of local technicians.

The project seeks to trace production all the way back to the farm, promote best practices through grassroots efforts, and create a network of stakeholders capable of tackling issues ranging from water and climate to social conditions.

Central to this approach is the preservation of flavor.

The Alphonso-Kesar blend, the company's signature, is based on the sweetness of the former and the spicy, saffron notes of the latter, a delicate balance that can only be guaranteed by a sustainable supply chain committed to long-term cooperative development.



Corsican Clementine: proud of its native soil

Once upon a time, there was the Corsican Clementine...

With its unmistakable orange-red color, the Corsican Clementine is a source of pride for this entire region. Its soil is so rich that today it is the only variety of French clementine to be awarded Protected Geographical Indication (PGI) status since 2007, thanks to its exceptional qualities and unmatched expertise.

Harvested by hand with its leaves and directly from the tree when ripe, the fruit undergoes no chemical treatment after harvesting and adheres to very strict traceability rules.

Its ripeness is defined by the quality of its juice and the hint of acidity that distinguishes it so well.

Beautiful, unusual, full of character

- Seedless
- Round shape, smaller than a mandarin
- Orange-red with 1/5 green
- Medium to small size, between 46 and 68 mm in diameter
- Minimum 42% juice
- Tart flavor: between 0.65 and 1.4 g of citric acid per 100 g of juice.
- Sold with 2 leaves attached to the stem
- 144 producers involved in its cultivation
- 32,000 tons harvested each year, from October to January

Did you know?

Its green sheen is caused by the difference in temperature between day and night.



Spotlight on... The RUPTA 576 Clementine from Les vergers Boiron

Originally planted in late 2018 on tried and tested, vigorous rootstock, its name is inspired by the Latin word for “road,” with a view to creating the best path between the fruit and the world of manufacturing. The idea is to combine the quality of a short, controlled, local supply chain with the desire to preserve all the flavors of the fruit after it has been processed into juice, puree, and other products.

For those who are curious

It is produced from INRA’s “virus-free” selection. It contains three varieties of rootstock, the root base onto which the variety is grafted to guarantee optimum protection and quality of the fruit: citrange, bitter orange (more fragile and not suitable for organic farming), and poncirus. It flowers in spring.

Strawberries, an aromatic palette

The taste of red fruits, particularly strawberries, is highly variable for a number of reasons, including soil type, cultivation methods, and post-harvest storage techniques. The more chefs appreciate and understand these factors, the more they will be able to master the subtleties of flavor.

The soil: its characteristics and effects

Soil pH (ideal ~5.5–6.5): managing the presence of trace elements has an impact on the synthesis of aromatic precursors.

Soil texture: a well-drained, sandy soil at the right temperature will favor early ripening and color. In contrast, clay soil will produce fruit that is sweeter but less concentrated in flavor.

Day/night temperature variation: a wide variation in temperature is good for sugar accumulation. A cool, sunny soil produces strawberries with a more complex flavor profile.

Controlled irrigation & water stress: a small water deficit can concentrate sugars and aromatic compounds.

Exposure & daylight hours: flowering and seasonality influence aromas (day-neutral cultivars).

Root microbiome and fertilization: excessive nitrogen promotes vegetation at the expense of aromas.

This expertise is also applied to the post harvest preservation process - selecting the right variety for the intended use, managing storage, freezing, or pasteurization all have a direct impact on the flavors and preservation of sugar contents.

Tips & tricks

- > Choose the cultivar that best suits your needs and adapt your techniques to compensate for any deficiencies in aroma.
- > Try blending different varieties to combine texture and fragrance.
- > Keep an eye on new varieties: recent research has focused on combining taste, texture, and resilience.

Focus on... The Senga Sengana from Les vergers Boiron

Originally developed in Germany in the 1950s, this is THE standard variety used for puree. With its distinctive, nearly jam-like flavor, it has a lot to offer: a very pronounced aroma, bright red color, persistent flavors, natural pectin for good texture, and moderate acidity. In short, this variety succeeds in preserving the authentic taste of strawberries as we love them.

Blackcurrant, a human story

Interview with Guillemette BOIRON,
fruit sourcing expert

What is the secret to a lasting relationship with your producers?

The human dimension and loyalty generate trust: we have collaborated for around 30 years and meet regularly, three to four times a year. Multiannual contracts are also helpful as they create a personal commitment that complements the formal commercial agreement.

More specifically, what does this mean?

The contract is based on a five-year commitment to a fixed or progressive volume and a price defined according to production costs, guaranteeing a remuneration that covers their production costs.

How did this historical closeness develop?

My father was the President of AFIDEM*. He has always been very close to producers, who appreciate our support in helping them grow. The development of our volumes enables them to sustain their farms: a virtuous circle. They also appreciate values such as sincerity, loyalty, and transparency. Not to mention the



transmission of knowledge between generations.

What does this long-standing relationship accomplish in practical terms?

We know each other well, which makes communication easier. Typically, when dealing with pesticides, we are increasingly faced with requirements and constraints, and they are willing to accommodate us. They feel reassured, knowing that we will not let them down.

Does this have an impact on fruit quality?

Yes! A good example is the “Le Noir de Bourgogne” variety, which is often overlooked because of its complexity, but is nonetheless of high quality. We manage to maintain it in spite of this, thanks to a partnership based on co-creation and mutual support.



*AFIDEM: French Interprofessional Association for Processed Fruits for Multiple Uses.

Fruitology®: our purees and their profiles

Behind the delicious taste lies true expertise: our purees are carefully designed and prepared to serve the creativity and talent of pastry chefs. Whether used in a traditional or unconventional way, the aim is ultimately the same: to reveal rich, subtle, and infinite flavors.



Pear

Despite its pale, neutral color, pear puree offers a rich aromatic bouquet on the palate that extends beyond sweetness.

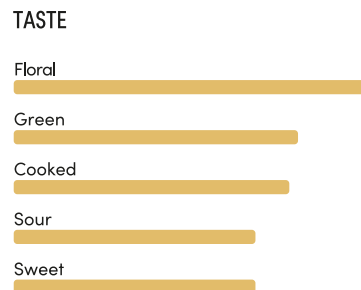
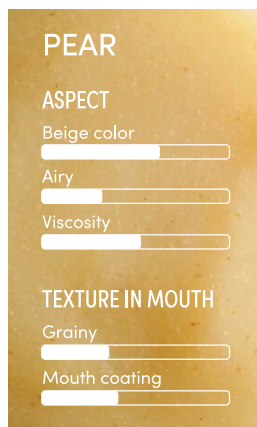
It can evoke vegetal notes reminiscent of green tea, as well as floral, tart, and even caramelized notes—similar to apple—without being jam-like. Its texture is grainy, faithful to the flesh of the fruit.



Traditional pairing:
Vanilla or matcha tea

Sensual pairing:
Lemon, quince

Alternative pairing:
Roquefort cheese, sake



Mango

With its bright orange color, mango is a highly popular exotic fruit. It comes in several varieties, two of which are particularly noteworthy: Alphonso, selected for its balance and rich aroma, and Kesar, for its more pronounced sweetness and spicy notes. On its own, Kesar would be unusable because it is too liquid. That is why we have chosen to blend them together to obtain a subtle, distinctive puree with a slightly viscous, silky, and enveloping texture.

Traditional pairing:

Jasmine, orange blossom

Sensual pairing:

Blood orange, coconut

Alternative pairing:

Ginger, curry

MANGO

ASPECT

Orange color



Viscosity



TEXTURE IN MOUTH

Mouth coating



TASTE

Sweet



Green



Spicy



Piney



Buttery



Cooked



Sour



Corsican Clementine

The Corsican clementine is distinguished by its medium size (smaller than a mandarin), its thin skin, and its orange-red color, tinged with green in places. Its seedless flesh is juicy, sweet, and balanced, while still offering a lively flavor. Its gentle acidity makes it instantly recognizable, complemented by a beautiful balance of flavors with a sugar content ranging from 8 to 17. It is also the only French clementine: an authentic fruit, harvested by hand, untreated after harvesting, and retaining all the flavor and natural qualities of its island soil.

Traditional pairing:

Honey, almond

Sensual pairing:

Strawberry, pineapple

Alternative pairing:

Saffron, black olives

CORSICAN CLEMENTINE

ASPECT

Orange color



Viscosity



Pulpy



TASTE

Orange



Sweet



Sour



Green



Bitter



Zest



Blackcurrant

Blackcurrant puree is easily recognizable by its dark burgundy color and thick, grainy texture. Its aromatic complexity is once again attributable to its varietal blend. Andega blackcurrants impart floral and forest undergrowth notes, while Noir de Bourgogne, our star blackcurrant variety, adds complexity with hints of buds.

Traditional pairing:

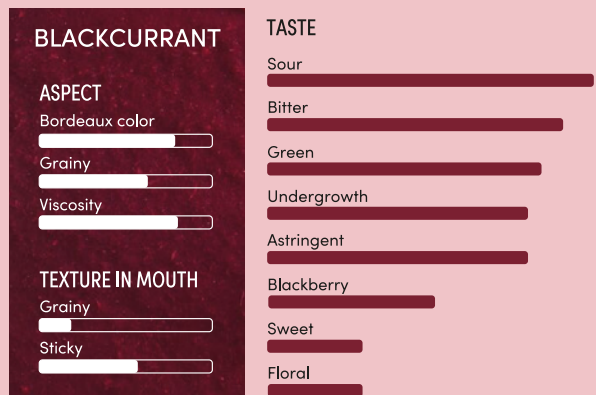
Hazelnut, vanilla

Sensual pairing:

Lychee, peach

Alternative pairing:

Beetroot, balsamic vinegar



Strawberry

Strawberry puree is a luscious treat in many ways, from its bright red color to the natural freshness of the fruit, which is carefully preserved thanks to a sophisticated processing method. This enables us to find the perfect balance between the raw and cooked flavors.



Traditional pairing:

Mint, rose

Sensual pairing:

Rhubarb, apricot

Alternative pairing:

Cucumber, Timut pepper

FRANCE STRAWBERRY

ASPECT

Red color 

Airy 

Viscosity 

TEXTURE IN MOUTH

Frothy 

Mouth coating 

TASTE

Green 

Sour 

Undergrowth 

Bitter 

Sweet 



Creations

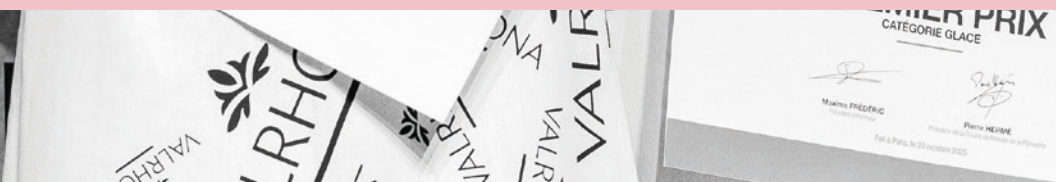
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Special feature

*Coupe du monde
de la pâtisserie:
where fruits write a
history of their own*



Citrus fruits and la Coupe du Monde

For years, citrus fruits have been a fixture at the competition, always welcomed with the same enthusiasm. Far from being a coincidence, this reflects a technical and creative potential that never ceases to amaze us.



1/ Context & appetizer

In the challenging environment of la Coupe du Monde de la Pâtisserie, there is a key principle when it comes to creativity: never lose the jury. Since teams have only one tasting session to win them over, flavors must be immediate, universal, and perfectly recognizable.

This is why **the competition has always relied on a very stable flavor profile. Mango, passion fruit, strawberry, raspberry, coconut, and especially citrus fruits dominate all the events** where freshness, acidity, and precision are essential. In contrast, orchard fruits

have seen their popularity fluctuate over time: apples, pears, peaches, and apricots have often lacked prominence in the competition. With their subtle sweetness and variations depending on their soil and cooking methods, they are less suited to the constraints of a competition where the taste must be strong and precise. And yet... the pear is the “star” of the 2025 selection, while the apricot has also made a comeback

since 2022.

This poses a key question for the teams: **how can they stand out when risk-taking is to be avoided?**

The answer is no longer to be found in exotic flavors, but in the ways they are expressed: the shape of the dessert, its textures, aromatic intensity, technical precision, and the story it tells. In this balancing act between safety and personality, citrus fruits offer an unparalleled platform.

Special feature

Coupe du monde de la pâtisserie: where fruits write a history of their own

2/ The citrus fruit, the star of the competition

It is not by chance that they are such a dominant presence on podiums:

citrus fruits boast one of the best “technical profiles” in competitive pastry making. Their distinctive acidity, aromatic freshness, stability in both hot and cold conditions, and vibrant color make them a valuable ally when it comes to designing and creating universally appealing and memorable desserts.

The jury is immediately able to recognize what the chefs are trying to express with just one bite. Everything is clean, clear, and precise - exactly what la Coupe du Monde standards require. Quince, mirabelle plums, and damson plums are making a tentative comeback, driven by the trend for local produce and the search for cultural identity. However, when it comes to delivering the precision, freshness, and immediacy expected in the final, citrus fruits remain the safest and most expressive choice.

Joining the great classics like lemon, orange, yuzu and lime, now comes a new generation of more distinctive citrus fruits, such as kumquat, combawa, bergamot, citron, and Meyer lemon, among others.

For many years the preserve of savory cuisine and perfumery, chefs are now drawn to their complexity, owing to their

refined bitterness, intense zesty notes, and floral aromas.

These “new citrus fruits” allow chefs to put a twist on familiar foundations without scaring off the jury:

mango spiced up with combawa, raspberry energized with citron, creamy lemon enriched with bergamot... a balance between traditional favorites and innovative creativity has been found.

At the same time, a few neglected fruits such as quince, mirabelle plum and damson plum are making a tentative comeback, driven by the current trend for local produce and the search for cultural identity. Nevertheless, when it comes to delivering the precision, freshness, and immediacy expected in the final stage, citrus fruits remain the most reliable and expressive choice.

3/ Memories that pack a punch

A look back at some winning duos that impressed the jury both for their taste and boldness:

2019 - Pomelo & Mango

Malaysia is betting on a 100% plant-based dessert made with mango, pomelo and coconut. This creative and technical challenge has proved largely successful, as you can discover in our Madeleine de Proust article.

2023 - Orange & Apricot

Japan is betting on pairing

two fruits that share the same color but with very distinct flavors: orange, with its well-known taste, and apricot, which offers structure, acidity, and roundness.

2025 - Apricot & Yuzu

Japan opts for the invigorating freshness of yuzu and the sweet tartness of apricot in an ice cream dessert, perfectly crafted with precision and elegance.

NOBODY COULD SAY IT BETTER

Even with familiar flavors, creativity can be expressed through subtle yet inventive combinations - from introducing an unexpected spice or herb to pairing an overlooked fruit with a familiar one.

— Michael Laiskonis
culinary director Boiron Americas

What matters most is how you approach each fruit and its texture in order to give your creations a distinct character. You can stick with classic flavors while incorporating innovative techniques or nuances, as long as the overall result is harmonious.

— Paula Domenech
chef Boiron Ibéria

A few thoughts on... what makes a top-quality fruit dessert



In the eyes of Otto Tay
World Pastry Champion in 2019

What's the first thing you judge when you are presented with a fruit dessert?

The overall balance and flavor combination. All components must harmonize perfectly. Each component has to play a specific role. And of course, there are also the different textures to consider - creamy, crunchy, or even fudgy. Every bite should deliver a surprise and enhance the tasting experience.

Besides these "technical" aspects, is there anything else you take into account?

Yes, the overall presentation of the dessert, the way the chefs engage with the guests, and their storytelling skills. All these details enhance the dessert and often make the difference in a competition.

Are there any other qualities you value when tasting a dessert?

Yes, I like to ask myself if the dessert will leave a lasting impression. That's what I value most.

Do you judge chocolate-based desserts differently from fruit-based ones?

In my opinion, when judging a fruit-based dessert, you need to focus on its aroma and how it blends with the other ingredients, while still allowing the fruit's flavor to shine through. The next most important factor is temperature: fruit should be served between 9 and 10°C so that it stays cool without being frozen, creating a real impact when you taste it. For a lemon tart, if the temperature is too high, the acidity will be too pronounced. Conversely, if served too cold, its flavor and acidity will not be fully expressed. Chocolate should be served between 10 and 12°C so that the cocoa butter melts gently and releases its aroma.

Given the importance of temperature, does that mean that a frozen dessert is judged differently?

Yes, having different layers, textures, flavors, and temperatures provides an element of surprise. For sorbets or frozen desserts—where flavors are often mixed—temperature introduces freshness and enhances the flavors. But the key is temperature control. The dessert should ideally be served between -9°C and -12°C so that it doesn't melt before reaching the judges. The sugar content must also be balanced to maintain the texture.

“ Once the dessert is finished, I like to ask myself whether it will leave a lasting impression [...] the combination of creativity and balance that I particularly appreciate.



“In competition, going for original combinations can be controversial – or even risky.”

In the eyes of Nicolas Houchet

European Pastry Champion in 2022

What’s the first thing you judge first when you are presented with a fruit dessert?

Texture and temperature, because if these aren’t right, the whole taste experience is compromised. Then, sweetness. Just like salt in cooking for seasoning, sugar is essential. The purees from Les vergers Boiron are unsweetened, an advantage that allows you to adjust the sugar content to counterbalance acidity and bitterness. If contestants overlook this step, you’ll notice it when you taste the dessert. A good strawberry is naturally flavorful, but with just the right amount of sugar, it makes all the difference! Another important criterion is fat: reduce it, rather than eliminate it. Fruit desserts do not have the fat content of chocolate. You have to add it to achieve the desired richness. **This overall balance is more challenging in a fruit dessert than in other desserts.**

I’m guessing acidity and bitterness are also important?

Yes, in my opinion, the trickiest part is finding the right balance between the two. Strong

fruits such as citrus fruits need to be balanced. Pairing them with more “neutral” fruits can add depth to the flavor. Pears are a good example of this, which I use to counterbalance the strength of yuzu. I can also combine blackcurrant with lychee puree to add a floral note without it overpowering the dish. Certain purees are harder to work with in terms of temperature, such as peach and banana. “How can you avoid altering their natural flavor?” The technical aspects of fruit-based desserts are much more subtle than they appear.

On that note, is there a difference in how you judge a chocolate-based dessert compared to a fruit-based one?

While chocolate is easy to combine with other ingredients, fruit is more challenging, which is what makes this type of competition so interesting. The skill of a pastry chef is demonstrated in their ability to balance flavors, seasonings, and fats. In fact, it’s easy to create a dessert using peaches and raspberries, as these fruits complement each other well. However, creating a dessert where the raspberry does not overpower the peach, which has to be present, is another matter. And this is where you notice the technical skill, a lightbulb moment for me when I was a judge at the Les vergers Boiron Young Talents competition in the UK, judging peach melba desserts.

Have you noticed an evolution in the way desserts are judged?

Not really, apart from a growing interest in the environmental aspect—the adoption of single-use plastic, local ingredients, waste reduction, etc. Innovation is constant but difficult to judge. In competition, taking risks with original combinations is a gamble. Dessert innovation often revolves around textures, shapes, and the experience itself.

You mention original combinations. Are you experimenting with them yourself?

Yes, I’m increasingly inspired by mixology. I recently collaborated with Simone Caporale on a blend of coffee and passion fruit. It was fascinating, and certainly something I would never have considered on my own. Mixologists use essences, lemon peppers, chili peppers such as chipotle, and smoky combinations that are extremely interesting in the world of sweet flavors to seek out balance.

Fruit fiction: welcome to 2045

Looking ahead to 2045, fruit is undergoing its own revolution. The world has become a place where every resource is valuable, and fruit has emerged as an essential food source that has reinvented itself. Once considered merely a dessert, fruit has become a source of energy, comfort, and sustainability.

Today, Les vergers Boiron are very different from what they used to be. In our regenerated plains, on our agricultural rooftops, and in our solar laboratories, we grow climatically adapted fruits: revived rustic varieties, resilient hybrids, and species derived from cell culture, chosen for their aromatic intensity as well as their endurance. Japanese citrus fruits are now grown in Corsica, while mango harvesting is no longer possible in India due to the extreme heat.

But this revolution is not just about agronomy. Cooking has also undergone a transformation. Chefs are now working with functional fruits infused with adaptogens or natural antioxidants that can soothe, stimulate, or balance. Through gentle dehydration, cold concentration, and AI-assisted sugar calibration, fruit is now able to express its full freshness without waste, even when out of season.

Because by 2050, there will be no such thing as waste.

Peels will be used as edible lace, pits will be turned into aromatic powders or biodegradable utensils. Every part of the fruit will be used as a cooking ingredient, and every dessert will become an ecosystem.

However, the deepest change concerns culture.

Choosing fruit is no longer limited to the classic “mango-passion fruit” combination. Today, fruit tells the story of a place, a climate, an identity. Local flavors—mountain quinces, rustic plums, new citrus fruits—are taking precedence over the globalized profiles of the past.

In other words, by 2050, fruit will be far more than a mere ingredient. It will be a mark of Awareness. It embodies respect for the living world, the sublimated raw material, the quest for pure emotions. Tasting becomes holistic, rooted in the history of the fruit, its cycle, its land of origin. Pastry combines innovation and heritage, technology and nature, and fruit remains the driving force behind committed and meaningful creation.



4 chefs, 5 flavors

La Coupe de Monde de la Pâtisserie is synonymous with challenge. It's the perfect opportunity to surpass yourself and rise to the occasion. For this event, four chefs from our B Fruit Collective have come up with five original, creative, and inspiring recipes, complete with proposed food pairings to accompany them. It's here, it's now, and it's for you.

Strawberry, pepper & lemon petits gâteaux

by Thibault Marchand

This pairing relies on complementary roles rather than a simple aromatic harmony. Lemon takes center stage, adding liveliness and highlighting fresh aromas. In contrast, pepper provides structure, adding depth and tension and lingering on the palate with its controlled heat. The strawberry predominantly enhances the aroma rather than the sweetness, with vegetal and slightly tart notes that naturally complement the spicy nuances of the pepper. Combined, these ingredients gain in precision and clarity, delivering a more complex and dynamic tasting experience.

Fruit 
Collective



Scan the QR codes to discover the recipes

Chefs' challenge



Fruit **b**
Collective

Clementine, apricot & mandarin

by Yann Brys

Here, the pairing is above all indulgent and nuanced. Clementine and mandarin share a very similar aromatic base, dominated by gentle and slightly bitter notes, which allows for work on subtlety rather than contrast. Apricot adds body and a

sense of ripeness without excessive sweetness. All three fruits have moderate acidity and a soft, non-aggressive aromatic profile, making the combination cohesive and easy to balance in pastry applications.



Creating

Chefs' challenge

Pear, matcha & citrus fruits

by *Julien Perrinet*

This combination takes advantage of the principle of aromatic layering. The pear assimilates and balances a blend of citrus fruits with very different profiles: the sharp acidity of lemon, the defining bitterness of grapefruit, the exotic acidity of calamansi, and the aromatic sweetness of clementine. Matcha adds a bitter, vegetal element that helps stabilize the blend and build continuity on the palate. The pairing is successful so long as the intensities are balanced and the proportions are carefully controlled.



Fruit **b**
Collective

Creating



Mango, bergamot and basil macaron

by *Miquel Guarro*

Mango and citrus fruits go well together. Bergamot adds a twist of flavor and complexity without overpowering the taste. Bergamot imparts zesty notes while remaining mellow. Basil acts as a vegetal marker.



Chefs' challenge

Fruit **b**
Collective

Blackcurrant, pear & tonka

by Thibault Marchand

This pairing relies on an interplay of contrasts. Blackcurrant has a strong aroma, with tart, bitter, and vegetal notes. Pear softens this intensity while adding roundness and volume on the palate. Tonka bean provides aromatic cohesion thanks to its coumarin notes, which enhance the perception and smooth out the acidity of the blackcurrant. This combination works particularly well in compositions involving layered textures, ensuring a gradual build-up of aromatic intensity.







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Livings

Thibault Marchand

At just 33 years old, Thibault Marchand is a seasoned competitor, with a total of 15 competitions under his belt. His dedication was rewarded in 2019 with a spot on the famous British Bake Off: The Professionals, which he shared with his teammate Erica Sangiorgi. This was followed by the “ Best Pastry Chef in the United Kingdom” award from Olive Chef Awards magazine. After joining Les vergers Boiron, fruits now hold no secrets for him...

And today, he has agreed to share some of these secrets with us.

My inspirations and anecdotes

Right now, I'm mostly inspired by nature and by new alternative products to create recipes that are both innovative and balanced. Aromatic herbs and plants are a natural part of my DNA, evoking memories of my childhood spent with my grandparents. It became an obvious choice for me to explore plant-based pastries, while delving deeper into the textures of fruit. I am also passionate about pairing: I enjoy matching fruit, herbs, and spices to reveal unique aromatic harmonies.

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Thibault Marchand

Sweet Strawberry

Sweet and delicately floral, strawberry demands a careful approach. With an average Brix of $8 \pm 2^\circ$, its sugar content needs to be adjusted to match specific applications. It is vital not to overheat it in order to preserve its color. A hint of lemon adds vibrancy and helps to fix the color, which is naturally sensitive to oxidation.

Exotic Mango

Sweet and subtly spicy, mango has a high Brix level of around $19 \pm 2^\circ$ and a rich, creamy texture. Perfect for mousses, creams, confits, sorbets, or even glazes, it can be heated to 80°C . Its sweet roundness is deepened when paired with a hint of passion fruit, lime, or yuzu, while retaining its brightness.

Powerful Blackcurrant

With its concentrated acidity and vibrant energy, blackcurrant is among the most powerful fruits. Intensely colored, tannic, and punchy, it invigorates ganaches, creams, sorbets, and confections alike. But such aromatic intensity requires finesse and careful measurement: in small quantities, it brings out and structures flavors; if overdone, it overwhelms everything. When paired with a sweeter fruit, it will provide the necessary roundness to balance the flavors.

Delicate Pear

Pear captivates with its floral delicacy and supple, almost velvety texture. With an average Brix level of around $14 \pm 2^\circ$, it blends smoothly into fillings, compotes, mousses, and sorbets. However, its natural sweetness needs to be balanced with a more acidic fruit such as lemon, blackcurrant, or yuzu to bring out its flavor. It should be cooked briefly to avoid a jammy taste and preserve its fresh, vegetal flavor.

Lively Clementine

Clementine infuses desserts with lively, sunny energy. Sweet, tangy, and delicately bitter, it fully displays its unique character in sorbets, candied fruits, creams, and even mirror glazes. With an average Brix of $11 \pm 2^\circ$, it tolerates moderate heating, up to a maximum of 70°C . Above this temperature, its essential oils will dissipate and its aromatic identity will be diminished. To preserve its zesty freshness, it is best to add a small amount of cold puree to the preparation to revive it at the end.



A Chef's secrets

The Golden Rules for perfect fruit mastery

Temperature

60-65°C for red fruits and pears, and up to 80°C for exotic fruits. Quickly chill to preserve freshness.

Thawing

12-24 hours at 4°C before blending.

Food pairing

Contrast is the key! Pear and yuzu, mango and sweet chili, strawberry and Timut pepper... Even a touch of salt or fat will bring out the full flavor.

Taste

To preserve the taste of the fruit until the very last bite, I always sample the puree in raw, cooked, and blended forms.

Overcooking detracts from the color and aroma of the fruit.

For sweet fruits, try adding a touch of acidity to bring out their flavor.

For citrus fruits, avoid overheating, as this will evaporate the essential oils and diminish the distinctive character of the fruit.

Pair acidic fruits with creamy, round-flavored fruits to enhance the balance and energize the flavor.

To preserve their brightness and vibrancy, do not overcook the purees.

Use a touch of lemon juice to stabilize fruits that are prone to oxidation or browning.

BONNUS



Proust's Madeleine

In conversation with *Otto Tay*

For pastry chef and 2019 World Pastry Cup winner Otto Tay, mango is much more than just a fruit or an ingredient. It represents both the memory of a real challenge and an opportunity: the opportunity to showcase a cultural treasure, the pride of a region, and a wide range of emotions.

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That year, one of the challenges was to create a 100% plant-based dessert. It was quite a technical challenge, especially since patisserie typically involves eggs, milk, cream, and other key animal ingredients. But it was also a great opportunity to reinterpret a traditional Asian dessert recipe: Yang Zhi Gan Lu, a delicious combination of mango, pomelo, and coconut. We decided to revisit this recipe for the occasion.



Proust's Madeleine

It was our firm commitment right from the outset **to offer a contemporary interpretation that would surprise both in its concept and execution.** At the same time, it had to be socially conscious, as it would showcase our culture and culinary traditions. And that's how the idea for a coconut sorbet ice cream sundae was born. It was a bold choice at that stage in the competition: while the other teams opted for chocolate or meringue containers, we went for something cold and refreshing, consistent with the plant-based theme.



This decision involved some **serious technical consideration.** We used coconut puree, which is more stable than fresh coconut, for better control over texture and sweetness and to prevent crystallization. In this way, we were able to produce a perfectly crafted sundae that was not too hard or too soft and would hold up all the way through service. But perhaps the toughest challenge was managing the fresh fruit from Malaysia. We were keen to import mangoes and pomelos from our country, at three stages of ripeness (ripe, semi-ripe, and unripe) to select the best ones when plating. This was certainly a very demanding approach, but it enabled us to preserve the right aromatic balance we wanted and the overall harmony of the dessert.

In hindsight, this experience marked a turning point for me. It taught me a deeply important lesson about the **importance of precision, creativity, and the ability to solve concrete problems.** It showed me that a dessert can tell a story, convey cultural richness, and evoke emotions.

But above all, it reminded me that innovation does not necessarily require complexity, but rather the ability to rethink and reinvent a simple element in order to elevate it. This valuable lesson continues to inspire my creations today, and I also share it with young apprentices, enthusiasts, and the Malaysian World Cup team when the opportunity to share it arises.



Les vergers Boiron - 1 Rue Brillat Savarin, 26300 Châteauneuf-sur-Isère

kozy.12/2025

REMAINING FOR PLY BAKES

BAKE PHILIP KHOURY

A NEW WAY TO BAKE PHILIP KHOURY