

Recipe

Acai, coconut & morello cherry

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WASTE REDUCTION





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By Michael Laiskonis

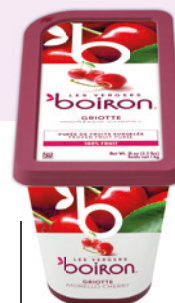
"Truffles 5" Silikomart mold
"Nigiri" Silikomart mold



Acai puree
Les vergers Boiron
no added sugar



Coconut cream
Les vergers Boiron
no added sugar



Morello cherry puree
Les vergers Boiron
no added sugar

COFFEE CREAM

Caster sugar	20 g
Heavy cream (36% fat)	70 g
Whole milk	50 g
Ground coffee	10 g
Egg yolks	35 g
Bloomed gelatin	0.5 leaf

In a heavy-bottomed saucepan, make a caramel with the sugar.
Deglaze with the preheated cream & milk.
Add the ground coffee, cover, and let infuse for 20 minutes.
Strain and reserve the coffee grounds.
Mix the caramel-coffee infusion with the egg yolks.
Cook over low heat until 85°C.
Remove from the heat and incorporate the gelatin. Strain, allow to cool, pour into Silikomart Truffles 5 molds, and freeze.

Chef's tips

To accompany this dessert, I favor a dark-roast coffee, which is better suited to pastry applications as it develops deeper, more persistent notes after processing. The principle that "what grows together goes together" works particularly well here: a full-bodied Brazilian coffee creates a natural pairing with açai and cocoa.

COCONUT MOUSSE

Coconut cream	150 g
Caster sugar	20 g
Egg yolks	20 g
Bloomed gelatin	1.5 leaf
Heavy cream (36% fat)	100 g

Mix the puree and sugar in a small saucepan and bring just to a boil.
Remove from the heat and gradually whisk in the egg yolks.
Return to the heat and cook to 85°C.
Add the bloomed gelatin, strain, and cool to 30°C.
Whip the cream and gently fold it into the cooled base.
Pour into Silikomart Nigiri molds, insert the frozen coffee cream spheres, and freeze.

As açai purees and coconut cream contain a significant proportion of fat, it is essential to always blend and homogenize them before weighing to ensure a stable texture and a consistent composition.

ACAI-MORELLO CHERRY GLAZE

Acai puree	75 g
Morello cherry puree	75 g
325NH95 pectin Louis François	10 g
Caster sugar	100 g
Water	200 g
Citric acid	4 g

Mix the pectin with the sugar and set aside.
Heat the fruit purees and water to 40°C, then whisk in the pectin-sugar mixture.
Bring to a boil, add the citric acid, and remove from the heat.
Allow to cool.
Reheat the glaze if necessary; optimal use temperature is 35–40°C.

The use of NH pectin in the glaze offers a dual advantage: its thermoreversible properties make it particularly convenient for production, while its plant-based composition allows the creation of natural glazes that can be adapted to a variety of fruits without the need for artificial colors or flavorings.

ACAI-MORELLO CHERRY FLUID GEL

Acai puree	65 g
Morello cherry puree	60 g
Caster sugar	80 g
Water	100 g
Agar-agar Louis François	3 g

Mix the fruit purees and sugar, then gently heat to 35°C. Set aside.
Bring the water and agar to a boil and maintain a gentle boil for 30 seconds.
Remove from the heat and incorporate the puree mixture.
Allow to cool until a firm gel forms at room temperature.
Break the gel and blend at variable speed until a smooth texture is obtained.

The use of agar-agar in the açai-sour cherry fluid gel makes it possible to achieve modern, fruit-forward textures with very little added sugar. This technique also offers great flexibility, allowing other fruits or production surpluses to be efficiently repurposed.

KERNEL ICE CREAM

Whole milk	600 g
Lightly roasted cherry kernels	20 g
Heavy cream (35% fat)	170 g
Skimmed milk powder.....	45 g
Vanilla paste	5 g
Caster sugar	140 g
Stabilizer (Louis François Stab 2000) ..	2 g
Dextrose	20 g
Invert sugar	20 g

Heat the milk and kernels to 65°C, cover, and infuse for 30 minutes. Strain.
Reheat the infused milk with the cream, milk powder, and vanilla. Add the sugar, stabilizer, dextrose, and invert sugar.
Cook to 85°C.
Cool to 4°C. Blend with an immersion blender for about 45 seconds. Mature for 12 to 16 hours at 4°C.
Churn until -5°C. Harden at a minimum of -18°C, or freeze in Pacojet containers and churn as needed.

Cherry stone pits can become a true aromatic ingredient. When properly infused, they reveal delicate natural notes of almond and kernel, bringing elegance and depth to frozen desserts and pastry creations.

SWEET SHORTCRUST PASTRY

Unsalted butter	125 g
Icing sugar	65 g
Salt	1 g
Whole eggs	35 g
Flour	250 g

Cream the butter, sugar, and salt until light and pale.
Gradually add the eggs.
Incorporate the flour without overmixing.
Wrap in plastic film and rest in the refrigerator for 2 hours.
Roll out, cut into shapes, place on a baking tray, and freeze for 30 minutes.
Bake at 150°C for 12 to 15 minutes.

COFFEE-COCOA SHORTBREAD

Softened unsalted butter	175 g
Icing sugar	65 g
Salt	2 g
Cake flour	140 g
Cocoa powder	20 g
Baking powder	2 g
Reserved coffee grounds	10 g

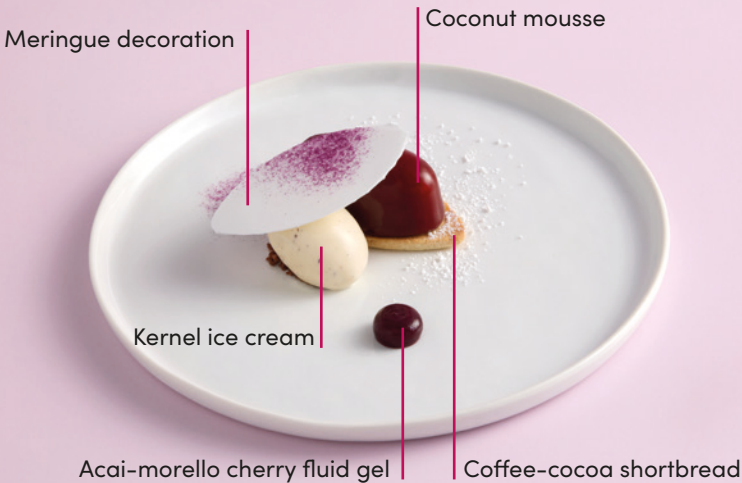
Mix the butter, sugar, and salt in a stand mixer until combined.
Add the flour and cocoa powder and mix until homogeneous.
Pipe into greased tart rings in an even layer, then freeze.
Bake at 160°C for 15 to 20 minutes. Allow to cool, then crumble.

Coffee grounds retain, after infusion, roasted, bitter, and earthy notes that are particularly interesting in pastry applications.

MERINGUE DECORATION

Egg whites	125 g
Caster sugar	65 g
Icing sugar	1 g

Whip the egg whites at medium speed, gradually adding the caster sugar until stiff peaks form.
Pipe and dry at 93°C.



Assembly

Unmold the frozen coconut mousse and glaze it with the warm açai-morello cherry glaze.
Place it on the sweet pastry bases and allow to temper.
Finish the plate with the açai-morello cherry fluid gel, the coffee-cocoa shortbread, and the kernel ice cream.
Add a meringue and dust with açai powder and icing sugar.

Let's cultivate fruit excellence



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