

Recipe

White peach

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Japan Chef Les vergers Boiron

NATURALNESS





Recipe White peach

By Yukiko Kamauchi



White peach puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



Redcurrant puree
Les vergers Boiron
no added sugar



Strawberry 100% puree
Les vergers Boiron
no added sugar



Blood peach puree
sans sucres ajoutés
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Orange frozen
concentrated preparation
Les vergers Boiron

ORANGE MIRLITON

Orange concentrate	30 g
Whole eggs	144 g
Egg yolks	36 g
Sugar	135 g
Cornstarch (Maïzena)	12 g
Almond powder	135 g

Mix the whole eggs, egg yolks, caster sugar, and orange concentrate. Add the pastry cream powder and almond powder, then mix again until smooth. Pour the mixture into a tart shell and bake at 160°C for about 15 minutes. Cut out using a 5 cm round cutter.

Chef's tips

An orange-based batter made by adding orange concentrate to a soft, melt-in-the-mouth mirliton. We created a light yet characterful preparation, enriched with egg yolks and almonds.

VANILLA MOUSSE

Milk	100 g
Vanilla bean	0.25
Egg yolks	25 g
Caster sugar	20 g
Gelatin mass (200 Bloom, hydrated 1:5)	21 g
Heavy cream (35% fat)	75 g

Prepare a crème anglaise with the milk, egg yolks, and sugar. At the end of cooking, add the gelatin and dissolve completely, then strain and allow to cool slightly. Fold in the whipped cream. Pipe 8 g of mousse into 3 cm diameter half-sphere molds.

REDCURRANT JELLY

Redcurrant puree	100 g
Sugar	10 g
Agar-agar	1 g

Place the puree in a saucepan and add the agar-agar mixed with the sugar. Bring to a boil, then pour into small 5 mm spherical molds and allow to set.

PEACH MOUSSE

White peach puree [A]	100 g
Strawberry puree	25 g
Blood peach puree	12 g
White peach puree [B]	20 g
Caster sugar	40 g
Gelatin mass	26 g
Heavy cream (35% fat)	100 g

Mix the white peach puree [A], strawberry puree, and blood peach puree. Set aside.

Heat the white peach puree [B] with the sugar and gelatin until dissolved, then incorporate into the previous mixture. Fold in the whipped cream. Pour into 5.5 cm dome molds, insert the vanilla mousse and redcurrant sauce insert, then freeze.

By adding strawberry puree to the peach mousse, a subtle acidic note is introduced that enhances the natural sweetness of the peach. The strawberry also enriches the color of the preparation. By minimizing heat treatment of the puree, a fresher taste and a brighter, more vibrant color are achieved.

ROSE-COMPOATED PEACHES

Peaches	2
Water	300 g
Caster sugar	90 g
Dried rose petals	3 g

Carefully wash the peaches. Prepare a syrup with the water and sugar, add the peaches and rose petals, vacuum seal, and cook in a bain-marie for 10 minutes. Peel and cut the peaches into wedges before use.

Small redcurrant jelly spheres, reminiscent of fresh fruit, add both flavor and color when used as a garnish. Set with agar-agar to achieve a soft, tender texture, they stand out through their unique mouthfeel, giving them a notable presence despite their small size.

PEACH-ROSE JELLY

Peach-rose compote syrup	200 g
Water	100 g
Gelatin mass	30 g

Add the water and gelatin to the syrup and bring to a boil. Transfer to a container and allow to cool until set into a gel.

The syrup from the compote also retains a delicate peach and rose aroma. Do not discard it: transform it into a jelly to create a dessert component.

PEACH GRANITA

White peach puree	200 g
Lemon puree	10 g
Water	70 g
Sugar	35 g

Heat the water with the sugar and honey. Add the gelatin and stir until fully dissolved. Add the fruit purees, then refrigerate until set. Whip at high speed until light and airy.

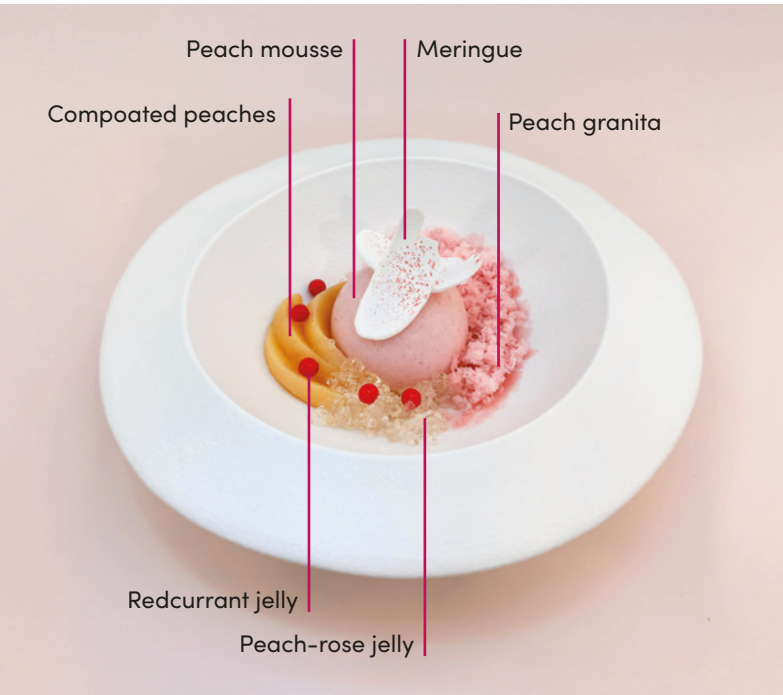
The addition of lemon to white peach brings freshness and brightness to the flavor.

STRAWBERRY FRENCH MERINGUE

Egg whites	80 g
Caster sugar	80 g
Icing sugar	80 g
Freeze-dried strawberry powder	QS

Whip the egg whites with the caster sugar to obtain a meringue. Gently fold in the icing sugar. Spread onto a baking tray, sprinkle with strawberry powder, and dry in the oven at 80°C for 2 hours.

Adding a crisp meringue introduces a contrast in texture. The coating of freeze-dried fruit powder creates a visual relief effect that enhances the dessert's vertical structure. Use a high-quality powder with vibrant color and a pronounced fruity flavor, then dry it slowly at low temperature to contrast with the meringue's pure white finish.



Assembly

Place the peach mousse on the orange mirliton and allow to thaw. Add the stewed peaches, then pipe the pink peach jelly and the redcurrant jelly. Just before serving, add the meringue and the granita.

Let's cultivate fruit excellence



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