

Recipe

Guava & vanilla petits gâteaux

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France Chef Les vergers Boiron

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Recipe

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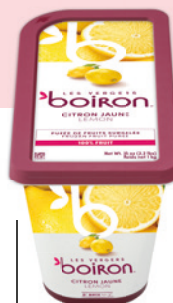
By Corentin Magnin

For 12 pieces

Promise 65 & Essenziale 30 Silikomart molds



Guava puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar

Chef's tips

ALMOND BISCUIT

Egg whites	90 g
Sugar	70 g
Almond flour	75 g
Melted butter	10 g

Using a stand mixer fitted with a whisk attachment, whip the egg whites until stiff peaks form, then gradually add the sugar to stabilize the meringue. Gently fold in the almond flour using a spatula, followed by the melted butter. Bake in a frame at 170°C for 12 to 14 minutes. Once baked, transfer to a wire rack and allow to cool completely. Reserve for assembly.

Prioritizing almonds from a single orchard or cooperative ensures aromatic consistency and facilitates batch traceability. In this recipe, the almonds come from a specific producer in the Drôme region, enabling direct dialogue regarding cultivation methods and harvests.

Using tempered egg whites allows better aeration and improved incorporation of air, resulting in a soft and airy sponge.

ALMOND SHORTBREAD

Butter	30 g
Brown sugar	30 g
Almond flour	30 g
Flour	25 g
Fine salt	0.5 g

Mix all the ingredients in a stand mixer fitted with the paddle attachment. Roughly crumble the dough onto a sheet of baking paper and bake like a crumble at 160°C for approximately 15 minutes.

Working the shortcrust dough while warm to incorporate the remaining ingredients results in a more homogeneous mixture and makes it easier to roll out to the desired thickness.

Product quality: flour sourced from a local mill provides better traceability of the wheat variety used and the milling process. Using butter from a local farm also makes it easier to identify the origin of the milk and the production conditions.

CRUNCHY LAYER

Almond shortbread	100 g
White chocolate	20 g
Almond-hazelnut praliné	18 g
Feuillantine (crispy flakes)	10 g

Melt the white chocolate. Add the praliné, almond shortbread crumble, and feuillantine. Once the mixture is homogeneous, spread it thinly over the sponge. Cut out discs using the cutter provided with the Silikomart Promise 65 mold. Reserve for assembly.

Leftover crunchy components can be saved and reused in other preparations.

GUAVA CRÉMEUX

Guava puree	150 g
Lemon puree	4.5 g
Water	45 g
Sugar	54 g
NH nappage pectin Louis François	3.5 g
Starch	10 g
Unsalted butter	30 g

In a saucepan, heat the fruit purees with the water.
Combine all the dry ingredients.
Add the dry ingredients to the warm mixture and bring to a boil for 2 min.
Cool to 45°C, then add the butter and blend with an immersion blender until smooth. Allow to cool.
Pipe 5 dots of crémeux into the Silikomart Essenziale 30 mold and freeze.
Reserve the remaining crémeux for assembly.

The crémeux can be worked warm for making inserts and can also be cooled to be piped using a piping bag.

GUAVA CONFIT

Guava puree	250 g
Lemon puree	7 g
Sugar	25 g
325NH95 Pectin Louis François	3 g

Heat the fruit purees in a saucepan.
Combine the dry ingredients.
Add the dry ingredients to the heated purées and bring to a boil for 1 minute.
Pour the confit over the crémeux and freeze.
Reserve the remaining confit for assembly.

Once the confit is made, allow it to cool completely before blending the mixture to achieve a smoother, more pliable texture.

VANILLA MOUSSE

Milk	105 g
Cream	105 g
Uganda vanilla pod (Prova)	1
Egg yolks	40 g
Gelatin mass	24 g
White chocolate	58 g
Whipped cream	295 g

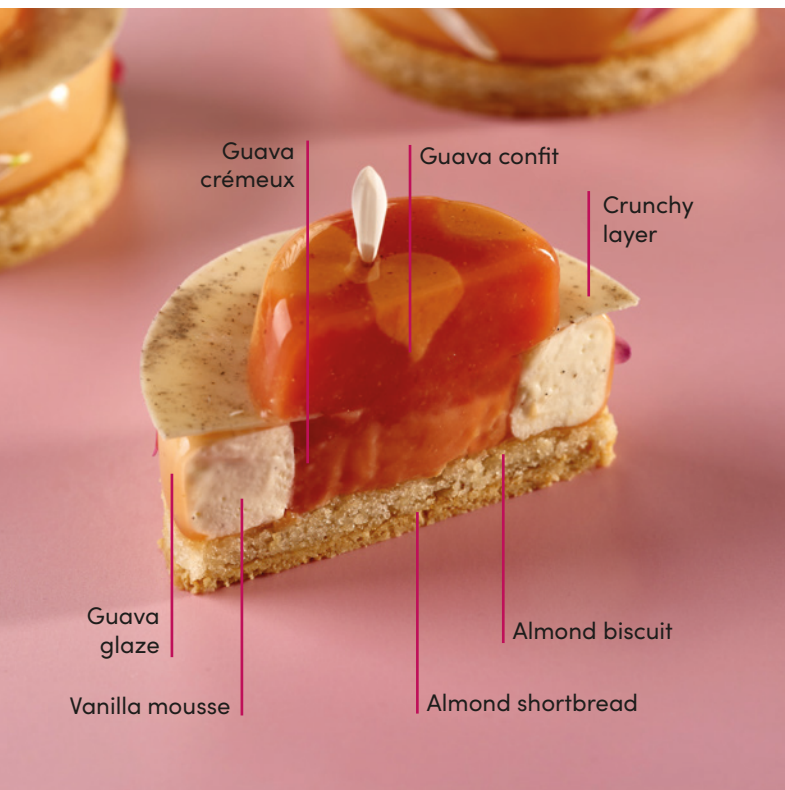
Split the vanilla pod in half and infuse it in the hot milk and cream (70°C).
Prepare a crème anglaise, then add the bloomed gelatin at the end of cooking and blend with the white chocolate.
Cool the mixture to 26°C, then gently fold in the whipped cream.
Pipe into the Silikomart Promise 65 mold and freeze.

Split the vanilla pod lengthwise, scrape out the seeds with a knife, and add both the seeds and pod to your preparation. Heat to 70°C and maintain for 20 minutes, then allow to cool. If possible, leave to infuse for 24 hours in the refrigerator. Store the pods in a tin box or glass jar, away from light and at room temperature.

GUAVA GLAZE

Guava puree	370 g
Water	350 g
Glucose	140 g
Sugar	140 g
NH nappage pectin Louis François	7 g

Heat the fruit puree, water, and glucose to 50°C.
Gradually whisk in the pectin previously mixed with the sugar, then heat to 85°C.
Reserve for glazing.



Assembly

Unmold the vanilla mousse and glaze it with the guava glaze.
Place it on the almond sponge & crunchy base.
Fill the center of the ring with the remaining crémeux and guava confit.
Make a white chocolate disc, dusted with vanilla powder, and place it on each small cake.
Unmold the crémeux & guava confit insert.
Dip it in a neutral glaze and place it in the center of each small cake.
Decorate with flower petals.

Let's cultivate fruit excellence



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