

Recipe

Pear, pineapple & basil

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UPCYCLING OF UNSOLD PRODUCTS





Recipe Pearn pineapple & basil

By Vivian Zhou

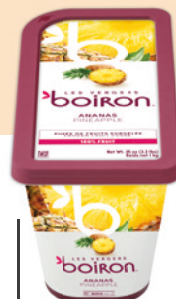
For 13 pieces



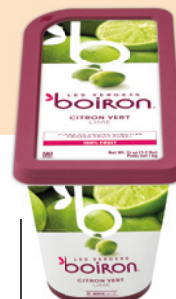
Pear puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



Pineapple puree
Les vergers Boiron
no added sugar



Lime puree
Les vergers Boiron
no added sugar

PUFF PASTRY

Type 45 flour	850 g
Type 65 flour	150 g
Sugar	100 g
Salt	15 g
Milk	100 g
Ice-cold water	340 g
Malt extract	6 g
Butter	65 g
Milk powder	35 g
Eggs	50 g
Honey	15 g

For lamination: 430 g butter

Mix all the ingredients and knead until full gluten development.
Rest the dough in the refrigerator for 1 h, then perform 2 double turns.
Leave to rest overnight in the refrigerator.
Roll out to a thickness of 3.6 mm, line the mold, then freeze for 30 minutes before baking.
Bake in a fan oven at 170°C until evenly golden brown.

Chef's tips

This dough serves as a reference base; a classic croissant dough also works perfectly for this recipe and allows for the reuse of trimmings from viennoiserie shaping. Scraps of dough often have irregular shapes. Folding them helps make them easier to handle and results in a more homogeneous structure. This step is also important because some areas of the trimmings contain more butter, while others are mainly made up of détrempe. Folding therefore helps rebalance the texture and achieve a more even bake.

SPONGE CAKE (GENOISE)

Milk	172 g
Butter	72 g
Oil	24 g
Cake flour	152 g
Baking powder	4 g
Egg yolks	178 g
Whole eggs	124 g
Egg whites	320 g
Sugar	190 g
Egg white powder	3 g

Heat the milk, butter, and oil to approximately 50°C.
Add the flour and mix.
Incorporate the whole eggs and egg yolks.
Whip the egg whites with the sugar and egg white powder to obtain a soft, stable meringue.
Gently fold the two mixtures together.
Bake at 150°C for approximately 20 min.

Leftover sponge cake can easily be repurposed instead of discarded. For example, it can be:
(1) *dried in the oven and transformed into a crumble,*
(2) *incorporated into the base of baked croissant dough,*
(3) *used as a textural element in cream-based assemblies.*
Reusing sponge cake adds texture and depth to desserts while supporting a more sustainable and economically efficient approach.

PEAR JELLY

Pear puree	98 g
Lemon puree	7 g
Sugar	6 g
Gelatin mass	9 g
Pear Liqueur	5 g

Mix the pear puree, sugar, and lemon puree, then bring to a boil.
Add the gelatin mass, then finish with the pear liqueur.
Pour immediately into molds.

PINEAPPLE BASIL JELLY

Pineapple puree	102 g
Lime puree	4 g
Lemon puree	6 g
Sugar.....	12 g
Pectin	3 g
Gelatin mass	12 g
Pear liqueur	2 g

Mix the sugar with the pectin. Then combine the pineapple puree, citrus purees, and the sugar–pectin mixture, and mix for 5 minutes. Bring to a boil, then add the gelatin mass. Allow to cool slightly before adding the basil to preserve its aromatic freshness and prevent it from cooking.

PEAR MOUSSE

Pear puree	218 g
Lemon puree	15 g
Sugar.....	12 g
Gelatin mass	22 g
Pear liqueur	18 g
Whipped cream	92 g
Egg whites	20 g
Sugar.....	37 g
Water	10 g

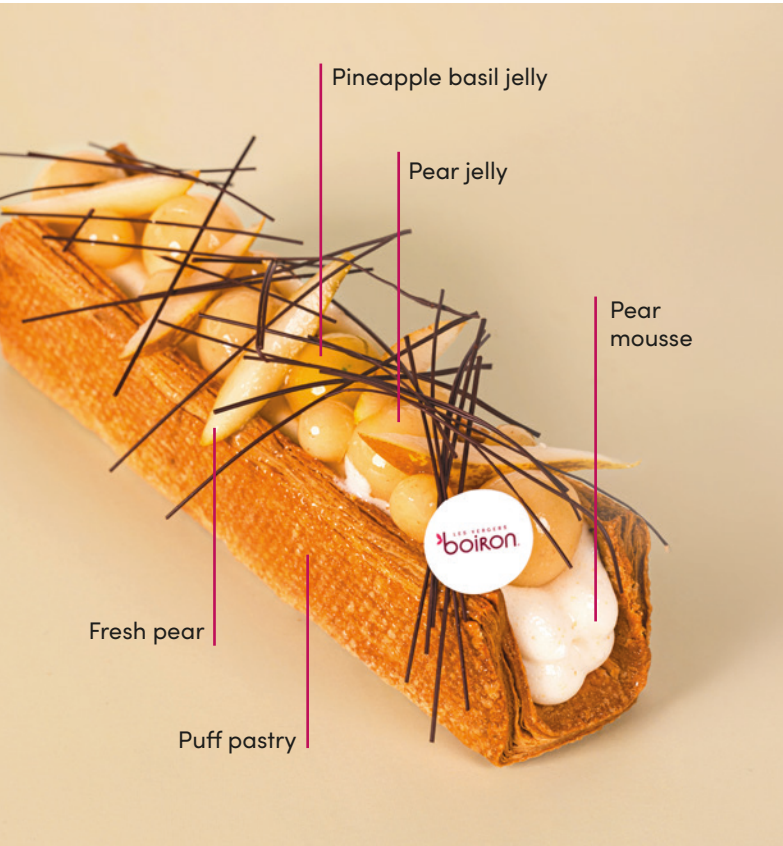
Bring the fruit pures and sugar to a boil. Add the gelatin mass, then allow to cool slightly before adding the pear liqueur. Prepare an Italian meringue with the egg whites, sugar, and water. Gently fold the meringue into the whipped cream, then incorporate the mixture into the pear preparation.

CROUSTILLANT

Puffed rice	50 g
Roasted whole-grain puffed rice	50 g
Caramel chocolate	50 g
Cocoa butter	10 g

Melt the caramel chocolate with the cocoa butter. Add both puffed rice cereals and mix immediately. Use straight away.

Using two types of puffed rice adds greater complexity on the palate. Plain puffed rice retains softer cereal notes, while roasted puffed rice develops deeper, more toasted aromas. This contrast enhances the overall depth and structure of the tasting experience.



Assembly

Spread an even layer of crunchy base over the bottom of the baked puff pastry. Place a layer of sponge directly on top of the crunch. Pipe a thin layer of pineapple–basil gel over the sponge. Cover with a smooth layer of Williams pear cream over the jelly. Decorate the top with frozen Williams pear and pineapple–basil gel inserts. Spray a mirror glaze over the gel spheres. Finish with a few fresh pieces of Williams pear and chocolate decorations.

Let's cultivate fruit excellence



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