

Recipe

Clementine verrine

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Hong Kong Chef Les vergers Boiron



LOW-HEAT PROCESSING METHODS





Recipe Clemantine verrine

By Gaël Etrillard



PGI Corsican clementine puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar



Pink grapefruit puree
Les vergers Boiron
no added sugar



Sudachi puree
Les vergers Boiron
no added sugar



Mandarin frozen
concentrated preparation
Les vergers Boiron

Chef's tips

CORSICAN CLEMENTINE JELLY

PGI Clementine puree	586 g	Heat 30 g of clementine puree with the sugar and gelatin. Add the remaining puree and the concentrate, then gently mix everything together with a spatula.
Mandarin concentrated	12 g	
Sugar	40 g	
Gelatin mass	11 g	

To preserve the quality of the IGP puree, avoid heating it. It is also not necessary to heat the concentrate, as it has already undergone reduction.

CORSICAN CLEMENTINE CONFIT

PGI Clementine puree	135 g	Mix the pectin with the sugar and starch. Add to 135 g of clementine purée and allow to hydrate for 3 minutes. Bring to a boil, then remove from the heat.
Mandarin concentrated	4 g	
Lemon puree	15 g	Add the gelatin, lemon purée, and concentrate. Cool to 45°C and add the butter. Blend with an immersion blender and refrigerate overnight. Whisk until smooth before use.
NH pectin	2.6 g	
Sugar	40 g	
Cornstarch	6 g	
Gelatin mass	11 g	
Butter	46 g	

This preparation requires very little energy, as it only takes a few seconds to reach boiling point. This butter confit sits between a pectin confit and a crémeux in texture. It is therefore highly versatile, as it freezes very well. It can be used as an insert for petits gâteaux or entremets, or spread over a sponge base.

CITRUS FOAM

PGI Clementine puree	370 g
Pink grapefruit puree	30 g
Sudachi puree	30 g
Acacia honey	20 g
Sugar.....	60 g
Water.....	60 g
Gelatin mass	70 g
Louis François Propure pois	6 g

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

As with the confit, this highly airy and easy-to-make foam requires very little energy to whip, thanks to the presence of proteins in both gelatin and pea protein. It can also be frozen if needed.



Assembly

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This verrine delivers great freshness and a pronounced clementine flavor. It can be used as a pre-dessert or served as part of a buffet. It also pairs very well with black teas such as Nuwara Eliya, Lapsang Souchong, or Earl Grey.

Let's cultivate fruit excellence



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