

Recipe

Blackcurrant & vanilla vegan Vacherin

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Certified



Corporation





Recipe Blackcurrant & vanilla vegan Vacherin

By Thibault Marchand

Makes 3 vacherins, serving 8 people each

Blackcurrant puree
Les vergers Boiron
no added sugar



Coconut cream
Les vergers Boiron
no added sugar



VEGAN MERINGUE

Chickpea juice	140 g reduced to 100 g
Granulated sugar	100 g
Icing sugar	100 g

Heat the chickpea juice and reduce to 100 g.
Leave to cool in the refrigerator for 24 hours.

The next day, whip the concentrated aquafaba and gradually add the granulated sugar, as you would for a traditional meringue.

Pipe the meringue into circles of the desired diameter, allowing two discs per vacherin.

Pipe meringue fingers to arrange around the vacherin for the finishing decoration.

BLACKCURRANT SORBET

Blackcurrant puree	525 g
Granulated sugar	232.5 g
Dextrose	45 g
Glucose	45 g
Super neutrose stabiliser	3 g
Mineral water	649.5 g

Heat the water and glucose.

At 25°C, add the sugar, Super Neutrose and dextrose.

Pasteurise at 83–85°C for 2 minutes.

Cool the mixture as quickly as possible.

Once cooled, add the Blackcurrant puree.

Leave to mature in the refrigerator for 4 to 24 hours.

Blend the mixture before churning in an ice cream machine.

VEGAN VANILLA ICE CREAM

Coconut cream	340 g
Soy milk	1000 g
Almond puree	140 g
Sugar	190 g
Dextrose	90 g
Glucose	110 g
Coconut oil	44 g
Inulin	35 g
Stabiliser	6 g
Vanilla pods	4

Mix the sugar, dextrose, inulin and stabiliser to ensure the stabiliser is evenly dispersed and prevent lumps from forming.

Split and scrape the 4 vanilla pods.

Combine the soy milk and Coconut Cream with the split vanilla pods and begin heating gently.

At around 40°C, gradually add the sugar, dextrose, inulin and stabiliser mixture while blending.

Add the glucose.

At around 45–50°C, add the almond puree and coconut oil.

Blend with a hand blender until perfectly smooth and emulsified.

Heat the mixture to approximately 82–85°C, stirring continuously.

Blend again, then cool the mixture as quickly as possible to 4°C.

Leave to mature for 4 to 12 hours at 4°C.

Churn in an ice cream machine.

Let's cultivate fruit excellence



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