

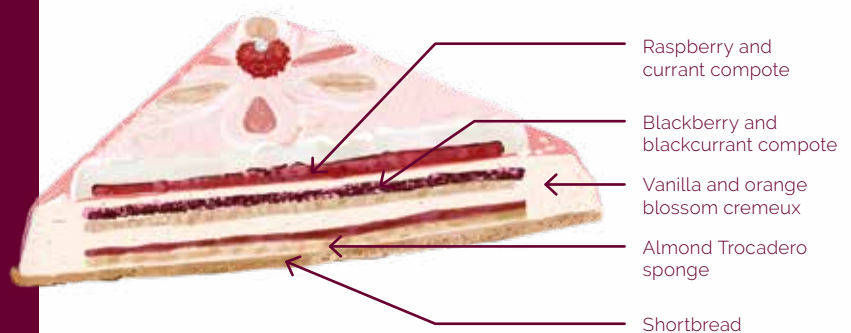
Fruity Petal

by Yann Brys



What was your intention behind the creation you made for Vergers Boiron's 80th anniversary?

"To best represent the Vergers Boiron brand, I created this dessert inspired by orchards in bloom. I created a mould especially for the occasion by drawing flower petals, which remind me of the origin of each fruit. I often make my own moulds. As for the recipe, I drew my inspiration from my very first encounter with Les vergers Boiron: this was with their iconic Raspberry puree, which I have showcased in this dessert, alongside other red fruits."



ENTREMETS

6 persons

1. SHORTBREAD

Soft Butter.....	300g
Flour T55.....	375g
Icing sugar.....	165g
Egg yolks.....	24g
Lemon zest.....	1/2
Orange zest.....	1/2
Sea salt.....	2g
Vanilla.....	1/2 pods

2. ALMOND TROCADERO SPONGE

TPT.....	575g
Cornflour.....	35g
Egg whites ⁽¹⁾	190g
Egg yolks.....	25g
Melted butter.....	219g
Caster sugar.....	107g
Egg whites ⁽²⁾	190g

3. RASPBERRY AND REDCURRANT COMPOTE

1/2 frame

Raspberry puree

without added sugar*.....560g

Redcurrant puree

without added sugar*.....200g

Caster sugar.....125g

Pectin NH 325.....22g

4. BLACKBERRY AND BLACKCURRANT COMPOTE

1/2 frame

Water.....50g

Blackberry puree without added sugar*.....100g

Blackcurrant puree without added sugar*.....430g

Caster sugar.....96g

Pectin NH325.....17g

5. VANILLA AND ORANGE BLOSSOM CREMEUX

Whipping cream.....400g

Whole milk.....240g

Tahitian vanilla.....2 pods

Egg yolks.....80g

Gelatin powder 200 bloom.....6g

Water.....42g

White chocolate.....290g

Orange blossom.....14g

6. TAHITIAN VANILLA CREAM

Whole milk.....150g

Whipping cream⁽¹⁾.....235g

Tahitian vanilla.....2 pods

Egg yolks.....100g

Caster sugar.....83g

Fish gelatin powder.....14g

Water.....98g

Whipping cream⁽²⁾.....970g

*contains naturally occurring sugars

Mix the softened butter with scraped vanilla pods, zests, and the sea salt.

Add the flour and yolks.

Keep in the fridge.

Roll out to 3mm and cut out squares of 17x17cm.

Bake at 160°C for about 14 minutes.

Mix the TPT with the cornflour, the first batch of egg whites⁽¹⁾ and yolks.

Whip the second batch of egg whites⁽²⁾ with the caster sugar and incorporate into the first mix.

Add the melted butter and spread on a baking tray with silicone mat then cook at 165°C for approximately 12 minutes.

Mix the sugar with the pectin.

Heat up both purees with water and the powder mix.

Bring to boil and cool to 30°C.

Pour 625g on half of the sponge, store the rest in the fridge at 4°C.

Mix the sugar with the pectin.

Heat the purees and add the powder mix.

Bring to boil and cool to 30°C.

Pour 625g on the rest of the sponge.

Heat the cream and the milk with the scraped vanilla and infuse for 5 minutes.

Heat again and add the yolks.

Cook at 82°C and add the soaked gelatin.

Pour over the white chocolate, mix and add the orange blossom.

Cool to 30°C and pour over the biscuit covered with raspberry compote.

Leave to harden at 4°C and place the biscuit covered with blackcurrant compote on top.

Freeze at -20°C and cut 13x13cm inserts.

Infuse the cream⁽¹⁾ and the milk with the scraped vanilla for 5 minutes.

Mix the yolk with the sugar. Heat and cook with the yolk mix up to 83°C.

Sieve over the soaked gelatin and mix.

Cool to 28°C and incorporate the whipped cream⁽²⁾.

Presentation

1. UPPER PART

Place 70g of cream and pipe 45g of the raspberry compote.

2. LOWER PART

Line with 115g of cream, add the insert. Smooth it over with 85g of cream.

3. SPRAYING MIXTURE FOR THE UPPER PART

White chocolate 33%.....250g

Cocoa butter.....250g

Pink natural food colour E120 fat soluble 0.16g

4. SPRAYING GLAZE FOR THE LOWER PART

Neutral nappage.....1000g

Water.....100g

Glucose.....100g

Papouasie vanilla.....1/2 pod

Pink natural food colour E120 fat soluble 0.12g

Heat the ingredients together and pipe onto the upper section. Then place on the shortbread.

Melted the topping with the water, glucose and scraped vanilla pod. Spray at 40°C on the lower part. Decorate with neutral topping petals then add 3 half raspberries.