Recipe
FLORALIS

by Graham Mairs
Pastry Chef



LES VERGERS boiron®



Recipe
Floralis: White Peach, Acai, Lemon Basil

By Graham Mairs

Acai Puree
Les vergers Boiron



White Peach Puree
Les vergers Boiron



Lemon Puree
Les vergers Boiron



A plated dessert

'Spring time brings an abundance of new life, this plated dessert is a celebration of this new season. Combining Boiron's beautiful white peach and Acai with a fragrant scent of lemon basil, this dessert brings a floral dimension that connects to the season of new beginnings.'

ACAI CONFIT

Acai Puree Les vergers Boiron	160g
Lemon Puree Les vergers Boiron	19g
Neutral Glaze	128g
Semi Candied Blackcurrants	192g

Mix the pulp with the neutral glaze and lemon juice.
Gently stir in the diced fruit.
Store in the refrigerator.

WHITE PEACH + JASMINE CREAM

White Peach Puree Les vergers Boiron	557g
Sugar	77g
Pectin NH	14g
Egg White	171g
Gelatin	10g
Cocoa Butter	171g
Jasmine Extract	1g

Heat up one-third of the puree. At 45°C, add the sugar and pectin mixture, then bring the mix to the boil.
Take the pan off the heat and add the egg whites. Cook at 75°C, then add the rehydrated gelatin.
Combine this mixture with the rest of the puree, then gradually pour in the cocoa butter, mixing with a blender until an emulsion forms.

BASIL TUILLE

Butter	100g
T55 Flour	100g
Sugar	10g
Salt	1g
Egg White	100g
Hibiscus Powder	2g

Melt butter, combine all ingredients together until smooth texture.
Spread into desired tuille molds and bake at 160°C for 12 minutes.

ACAI PEACH GEL

White Peach Puree Les vergers Boiron	60g
Acai Puree Les vergers Boiron	12g
Neutral Glaze	179g

Combine all ingredients together.

YOGHURT BISCUIT

T45 Flour	225g
Almond Flour	30g
Yoghurt Powder	15g
Hibiscus Powder	2g
Icing Sugar	92g
Butter	148g
Sea Salt	2g
Egg Yolks	50g

Combine all ingredient together until smooth paste.
Roll to 3mm thickness, cut / size desired.
Bake at 150°C for 14-16 minutes.

WHITE PEACH + JASMINE GLAZE

White Peach Puree Les vergers Boiron	100g
White Chocolate 32%	215g
Sugar	200g
Glucose	225g
Water	160g
Condensed Milk	155g
Gelatin	24g
Vanilla	1g
Jasmine Extract	2g
Nappage	100g

Heat sugars and water to 101°C.
Add soaked gelatin, dissolve pour onto chocolate and condensed milk, blend till smooth.
Add white peach puree, vanilla, extract and nappage and continue to blend for 2/3 minutes.
Strain and reserve for 24 hours, before use.

CLUSTERS

Canola Oil	10g
Egg White	60g
Oats	200g
Cinnamon	2g
Vanilla	1g
Desiccated Coconut	30g
Nibbed Almond	25g
Sunflower Seeds	25g
Raspberry Powder	2g

Heat oven to 160°C.
Blend oil, cinnamon, vanilla and egg white together.
Combine with oats, seeds and coconut.
Place on lined baking tray and cook for 10 minutes, toss together and then bake on for further 10 minutes until crispie.
Reserve for serving in air tight container.

Let's cultivate fruit excellence

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