Summer recipes
Ice Creams & Sorbets

Thibault Marchand
Corporate Chef and Technical Ambassador



LES VERGERS boiron®



Thibault MARCHAND

Corporate Chef /
Technical Ambassador

With no fewer than 15 competitions behind him at just 31 years old, Thibault Marchand loves a challenge. His greatest victory (and the one which made the most noise) was winning the British "Bake Off: The Professionals" in 2019, with his partner Erica Sangiorgi. Following this, he was selected for Olive magazine's "Chef Awards" in the "Best Pastry Chef in the United Kingdom" category!

Driven by the desire to push his limits and his perfectionism, this young talent headed off to Miami very early in his career, to develop the branch of the famous "Hugo & Victor" pâtisserie, after which he worked at the Kimpton Fitzroy in London. On his return to France, he worked as a consultant for various establishments. In October 2022, he became Corporate Chef and Technical Ambassador for Les vergers Boiron.

2013
French Pastries
Champion

2014
Head of Pastry
at Hugo & Victor, Miami

2019
Executive Pastry Chef
at Kimpton Fitzroy, London

2019
Winner of
Bake Off: The Professionals (UK)

2022
Corporate Chef / Technical
Ambassador at Les vergers Boiron

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Raspberry & Lychee Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron Raspberry Puree



Les vergers Boiron Lychee Puree



Les vergers Boiron IQF Raspberries in pieces



Les vergers Boiron Raspberry Puree	624g
Les vergers Boiron Lychee Puree	936g
Sugar	240g
Dextrose	72g
Glucose	132g
Stabiliser	9.6g
Water	386.5g

Defrost the purees.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the purees.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers



Information

40% Raspberry puree
60% Lychee puree
Plus 10% Les vergers Boiron IQF Raspberries in pieces

-12°C freezing temperature
112.5 kcal/100g



Apricot & Thyme Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
Apricot Puree

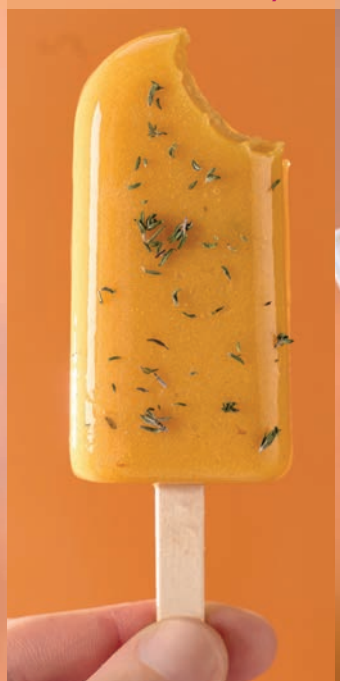


Les vergers Boiron Apricot Puree	**1,680g**
Sugar	271g
Dextrose	72g
Glucose	96g
Stabiliser	14.4g
Water	266.5g

Defrost the puree.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers







Information

70% Apricot puree
Plus 1% fresh thyme for maturing

-13°C freezing temperature
112.3 kcal/100g



Pear, Vanilla & Tonka Bean Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
Pear Puree



Les vergers Boiron Pear Puree	**1,680g**
Sugar	225g
Dextrose	72g
Glucose	108g
Stabiliser	14.4g
Water	300g

Defrost the puree.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers





Information

70% Pear puree

-13°C freezing temperature
111.6 kcal/100g



Coconut & Lime Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron Coconut Cream



Les vergers Boiron Lime Puree



Les vergers Boiron Coconut Cream	1404g
Les vergers Boiron Lime Puree	156g
Sugar	306g
Dextrose	69.5g
Glucose	108g
Stabiliser	19.2g
Water	336.5g

Defrost the purees.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the purees.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers



Information

90% Coconut cream
10% Lime puree
Plus 4 zested limes

-12°C freezing temperature
125.3 kcal/100g



Mango, Pineapple & Passion Fruit Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron Mango Puree	Les vergers Boiron Pineapple Puree	Les vergers Boiron Passion Fruit Puree



Les vergers Boiron Mango Puree	860g
Les vergers Boiron Pineapple Puree	390g
Les vergers Boiron Passion Fruit Puree	312g
Sugar	213g
Dextrose	69.5g
Glucose	108g
Stabiliser	19.2g
Water	430g

Defrost the purees.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the purees.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers





Information

55 % Mango puree
25% Pineapple puree
20% Passion Fruit puree

-13°C freezing temperature
107.4 kcal/100g



Mango / Bergamot & Kiwi Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron Mango Puree	Les vergers Boiron Bergamot Puree	Les vergers Boiron Kiwi Puree



Les vergers Boiron Mango Puree **1092g**
Les vergers Boiron Bergamot Puree **468g**
Sugar 225.5g
Dextrose 76.8g
Glucose 96g
Stabiliser 24g
Water 417.5g

Les vergers Boiron Kiwi Puree **1680g**
Sugar 259g
Dextrose 72g
Glucose 96g
Stabiliser 14.4g
Water 266.5g

Defrost the purees.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the purees.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers



Information

70% Mango puree
30% Bergamot puree
70% Kiwi puree

-13°C freezing temperature
113.8 kcal/100g

A combination of two sorbets: mango / bergamot & kiwi



Kiwi Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
Kiwi Puree



Les vergers Boiron Kiwi Puree	**1680g**
Sugar	259g
Dextrose	72g
Glucose	96g
Stabiliser	14.4g
Water	266.5g

Defrost the puree.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.



Information

70% Kiwi puree

-12°C freezing temperature
110.9 kcal/100g



PGI Syracuse Lemon Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
PGI Syracuse Lemon Puree



Les vergers Boiron
PGI Syracuse Lemon Puree **720g**
Sugar 415g
Dextrose 72g
Glucose 96g
Stabiliser 24g
Water 1073g

Defrost the puree.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers





Information

30% PGI Syracuse Lemon Puree

-12°C freezing temperature
110.5 kcal/100g



White Peach & Vine Peach Sorbet

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
White Peach Puree



Les vergers Boiron
Vine Peach Puree



Les vergers Boiron White Peach Puree ...1,680g

Sugar	254g
Dextrose	72g
Glucose	108g
Stabiliser	19g
Water	266.5g

Les vergers Boiron Vine Peach Puree 1,680g

Sugar	254g
Dextrose	72g
Glucose	108g
Stabiliser	19g
Water	266.5g

Defrost the puree.
Mix the stabiliser with 10 times its weight in sugar.
Heat the water.
At 25°C, add the remaining sugar, glucose and dextrose.
At 40°C, add the stabiliser mixed with sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers



Information

70% White Peach Puree
or
70% Vine Peach Puree

-12°C freezing temperature
107.1 kcal/100g

A combination of two sorbets:
White peach & Vine peach



Blueberry Ice Cream

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron Blueberry Puree	Les vergers Boiron IQF Blueberries





Les vergers Boiron Blueberry Puree	**960g**
Sugar	208g
Glucose	84g
Dextrose	72g
Stabiliser	19g
Butter	172g
Milk	781g
Milk powder 0%	101g

Defrost the puree.
Cold mix the milk and milk powder.
Mix the stabiliser with 10 times its weight in sugar.
At 25°C, add the remaining sugar, glucose, inverted sugar and dextrose.
At 35°C, add the butter.
At 45°C, add the stabiliser mixed with 10 times its weight in sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Mix together.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers





Information

40% Blueberry puree
Plus 15% Les vergers Boiron IQF Blueberries

-10°C freezing temperature
37.6% Dry extract
173.9 kcal/100g



Blackcurrant Ice Cream

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
Blackcurrant Puree



Les vergers Boiron Blackcurrant Puree	**840g**
Sugar	173g
Glucose	84g
Dextrose	72g
Stabiliser	21.5g
Butter	165g
Milk	943g
Milk powder 0%	100g

Defrost the puree.
Cold mix the milk and milk powder.
Mix the stabiliser with 10 times its weight in sugar.
At 25°C, add the remaining sugar, glucose, inverted sugar and dextrose.
At 35°C, add the butter.
At 45°C, add the stabiliser mixed with 10 times its weight in sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Mix together.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.



Information

35% Blackcurrant puree

-11°C freezing temperature
35.5 % Dry extract
176.6 kcal/100g



Red Prickly Pear Ice Cream

by Thibault Marchand

For 2,400g of mix

Les vergers Boiron
Red Prickly Pear Puree



Les vergers Boiron Red Prickly Pear Puree	**940g**
Sugar	87g
Glucose	94g
Dextrose	70.5g
Stabiliser	18.8g
Butter	229.5g
Milk	685g
Milk powder 0%	166.5g

Defrost the puree.
Cold mix the milk and milk powder.
Mix the stabiliser with 10 times its weight in sugar.
At 25°C, add the remaining sugar, glucose, inverted sugar and dextrose.
At 35°C, add the butter.
At 45°C, add the stabiliser mixed with 10 times its weight in sugar.
Pasteurise at a temperature of 83-85°C for 2 minutes.
Mix together.
Cool the mix as quickly as possible.
Once cooled, add the puree.
Cover the mix with cling film and leave to mature in the fridge for 4 to 24 hours.
Mix again before churning.

Suggest different formats to your customers





Information

40% Red prickly pear puree

-11°C freezing temperature
36.9 % Dry extract
190.2 kcal/100g

Notes

Notes

Notes

Notes

Let's cultivate fruit excellence

my-vb.com

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