

Fruitology® and pastry recipes

Thibault Marchand
Corporate Chef and Technical Ambassador



LES VERGERS
boIRON®



80 years of history shared with you!

Our brand is recognised worldwide and is now present in more than 80 countries, with over 200 employees. Our relationships of trust with chefs and with our producers and partners have enabled us to keep on evolving. Now more than ever, let's continue to share the best of fruit as we always have – together!

Before 1942
Foundation

Originally founded in the Ardèche, Maison Boiron supplies the Lyon region with chestnuts, then moves to Paris to expand its commercial activities.

1950s to 1970s
Business

Boiron Frères is created, innovating with the first frozen fruit purees for professionals.

1970s and 1980s
Origins

Les vergers Boiron product range expands and the brand develops internationally.

1990s
Development

New packaging appears and even more partnerships are forged with producers in France and abroad.

2000s
Leading brand

Innovations continue with new products and new packaging technologies. Les vergers Boiron expertise is a worldwide phenomenon.

Today
Fresh energy

In its ongoing pursuit of innovation, the company invents the language of Fruitology®, signs up to the "Convention des Entreprises pour le Climat" (Climate Agreement for Businesses) and develops new recipes with no added sugar.



+ 120
million euros turnover,
of which 80% from exports

131
product items

+ 18 000
tonnes of puree sold
every year

220
employees

Great Place To Work® Certification



Fruitology®: our expertise explained

For three generations, Les vergers Boiron has shared the best of fruit with the artisans of flavour. Fruit puree is much more than a simple raw material, which is why we invented Fruitology®. This discipline helps culinary arts professionals understand the different sensory characteristics of a fruit puree (appearance, taste and texture) in order to perfect their recipes. Wine has oenology, cheese has fromology, now fruit puree has Fruitology®.

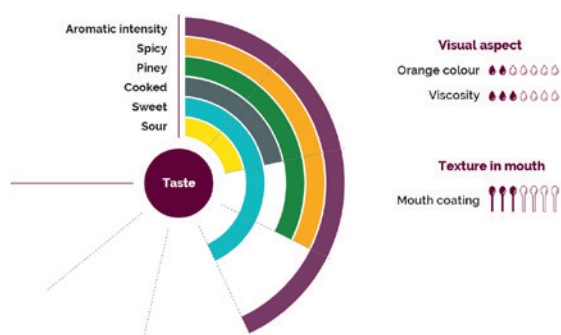


"Fruitology® is based on sensory analysis, a scientific discipline that uses human senses as a measuring tool. We can measure in Brix or pH, but no instrument can replace the consumer's ultimate perception of the sugar-acid balance.

Product characteristics are therefore evaluated with the 5 senses (sight, touch, hearing, smell and taste). Sensory analysis gives us a better understanding of consumers and helps us improve or create products that meet their expectations. At Les vergers Boiron, a panel of experts is trained to describe fruit purees according to previously defined descriptors, to which they assign an intensity score. The data obtained in this way helps us communicate better with our customers."

Laura Nicolas, Head of Sensory Analysis, Les vergers Boiron

Example of the sensory* profile of mango puree with no added sugar**



*produced by a panel of experts

**contains naturally occurring sugar



Want to find out more about Fruitology®? Download our guidebook and learn how to do a sensory analysis!

Identifying the characteristics of a fruit puree

Like any edible product, fruit has its own specific characteristics, which play an essential role when tasting the fruit and the products made from it. Fruitology® is designed to meet the specific needs of identifying product characteristics and the subtleties of evaluating them. It's like having an identity card for each fruit puree.

Developing creativity

Understanding the characteristics of fruit and its transformation into puree opens the door to creativity. Understanding the aromatic notes guarantees a better blend of flavours. At a time when consumers have increasing demands and are always seeking new experiences, culinary professionals can offer dishes, desserts and cocktails that exceed their expectations.

Comparing several purees with the same flavour

Fruitology® guides you in tasting and evaluating a fruit puree. It can also be used to compare different purees of the same flavour and define their specific characteristics. Les vergers Boiron used its expertise to develop a new discipline with a language based on the methods of sensory analysis. The tools developed are designed for culinary arts professionals and all those who work in the fruit sector, in particular those who work with fruit purees.



A blurred background image showing a person's hands holding a blue pen and writing on a piece of paper. In the foreground, there are two glasses of smoothie: one with orange juice and one with red juice. A white straw is in the red smoothie. A semi-transparent maroon rectangle is overlaid in the center, containing the text 'Fruitology® Workshop'.

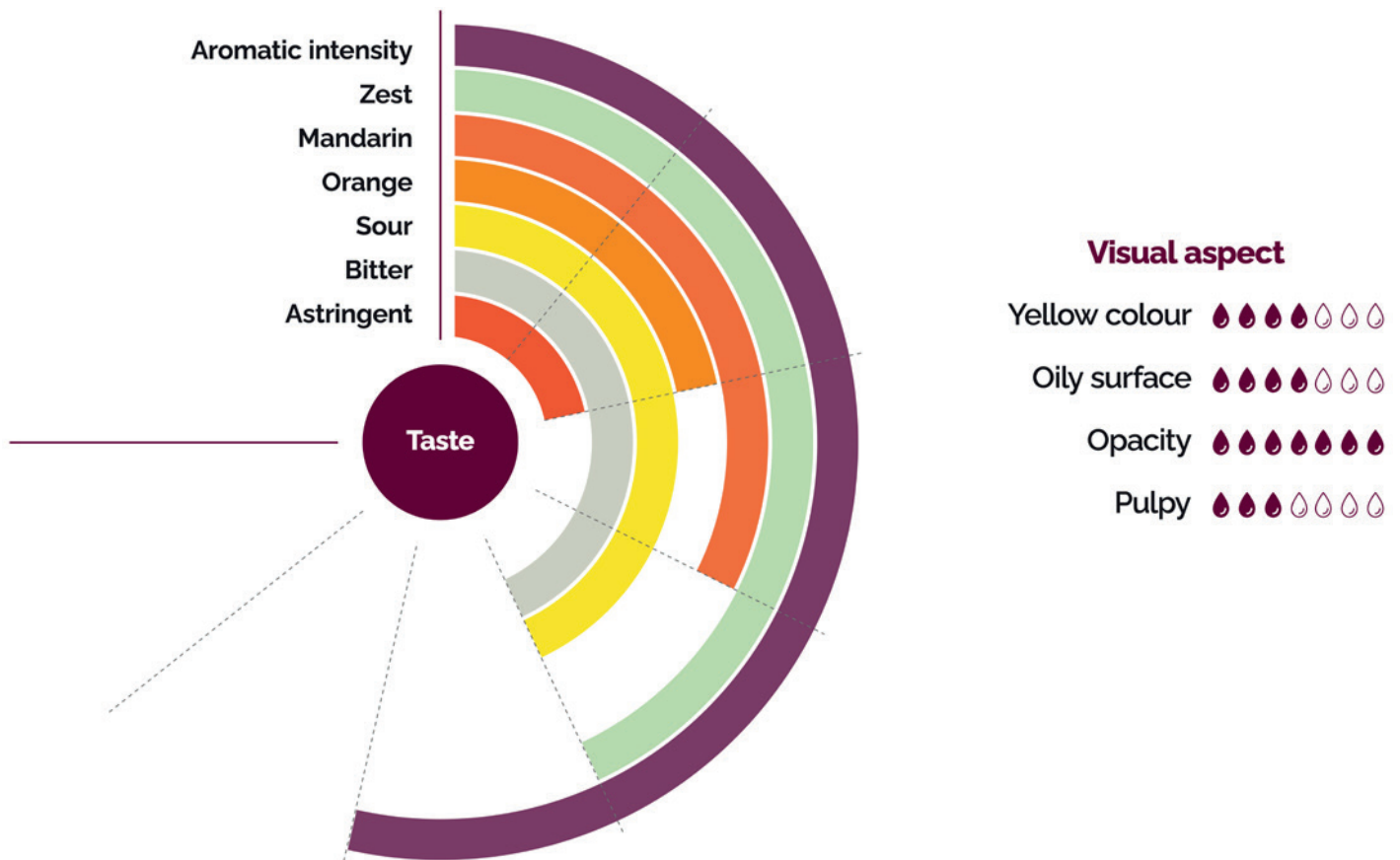
Fruitology® Workshop

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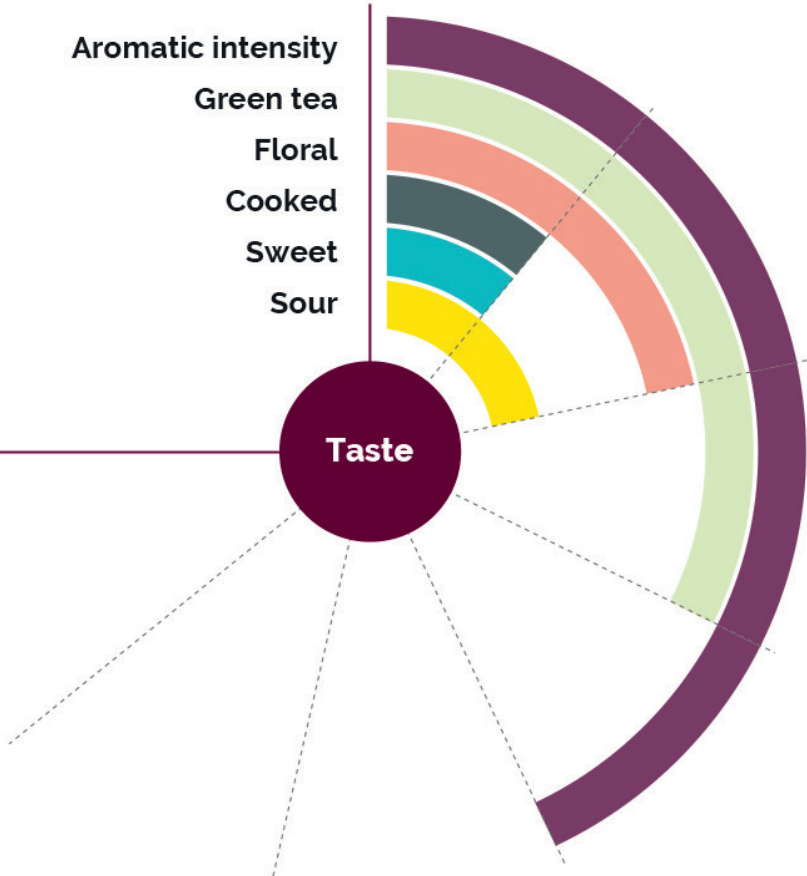


Help save paper! Before printing this e-mail think if it is necessary.
Pour protéger l'environnement, n'imprimez ce mail et ses pièces jointes qu'en cas de besoin.
Help save paper! Before printing this e-mail think if it is necessary.

Profil A :



Profil B :



Visual aspect

Yellow colour 

Airy 

Viscosity 

Texture in mouth

Grainy 

Mouth coating 

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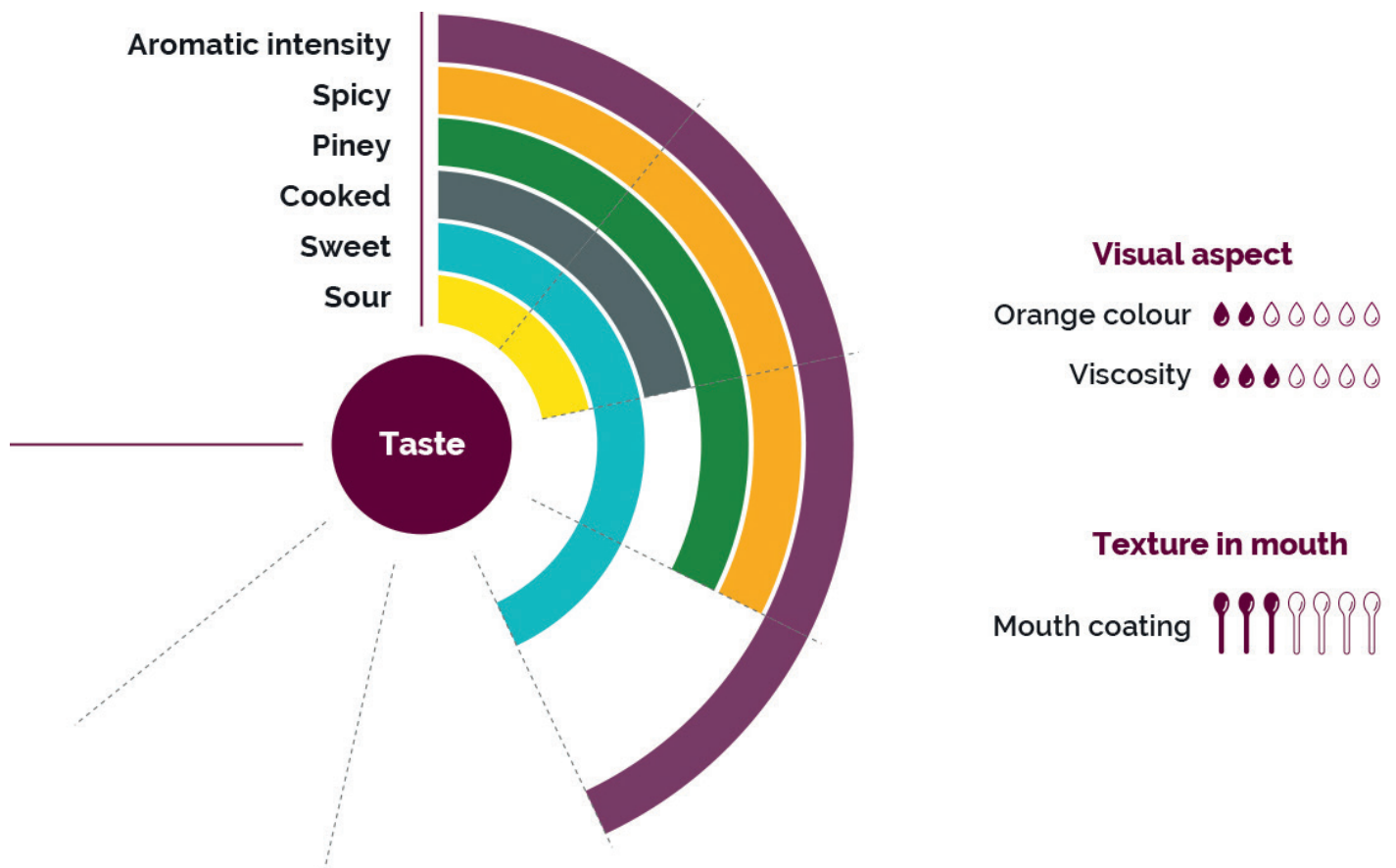
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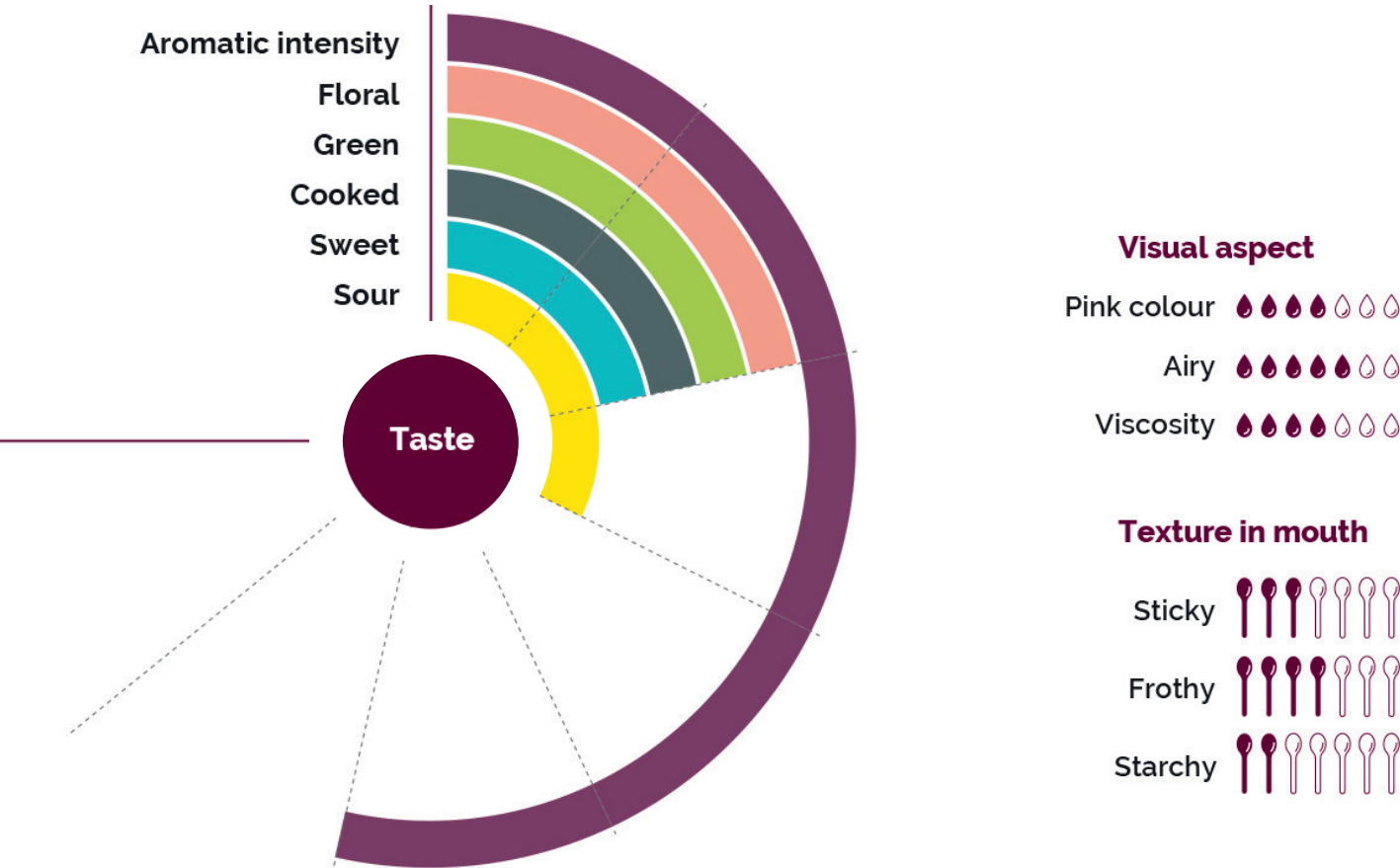
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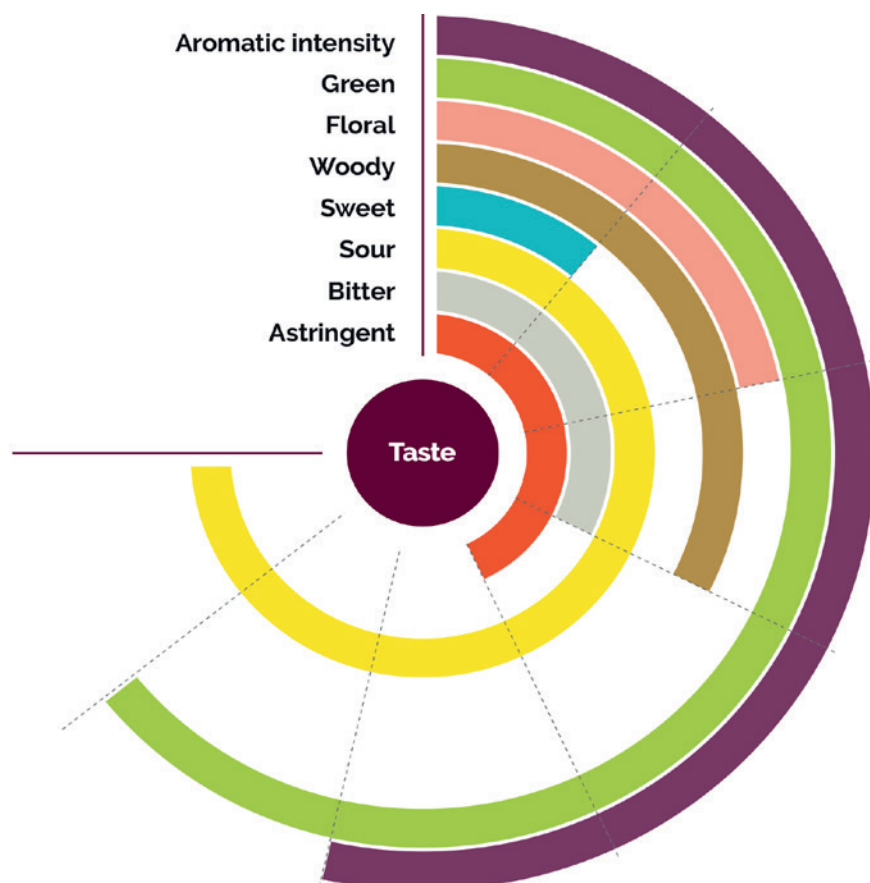
Profil C :



Profil D :



Profil E :



Visual aspect

Bordeaux colour 

Grainy 

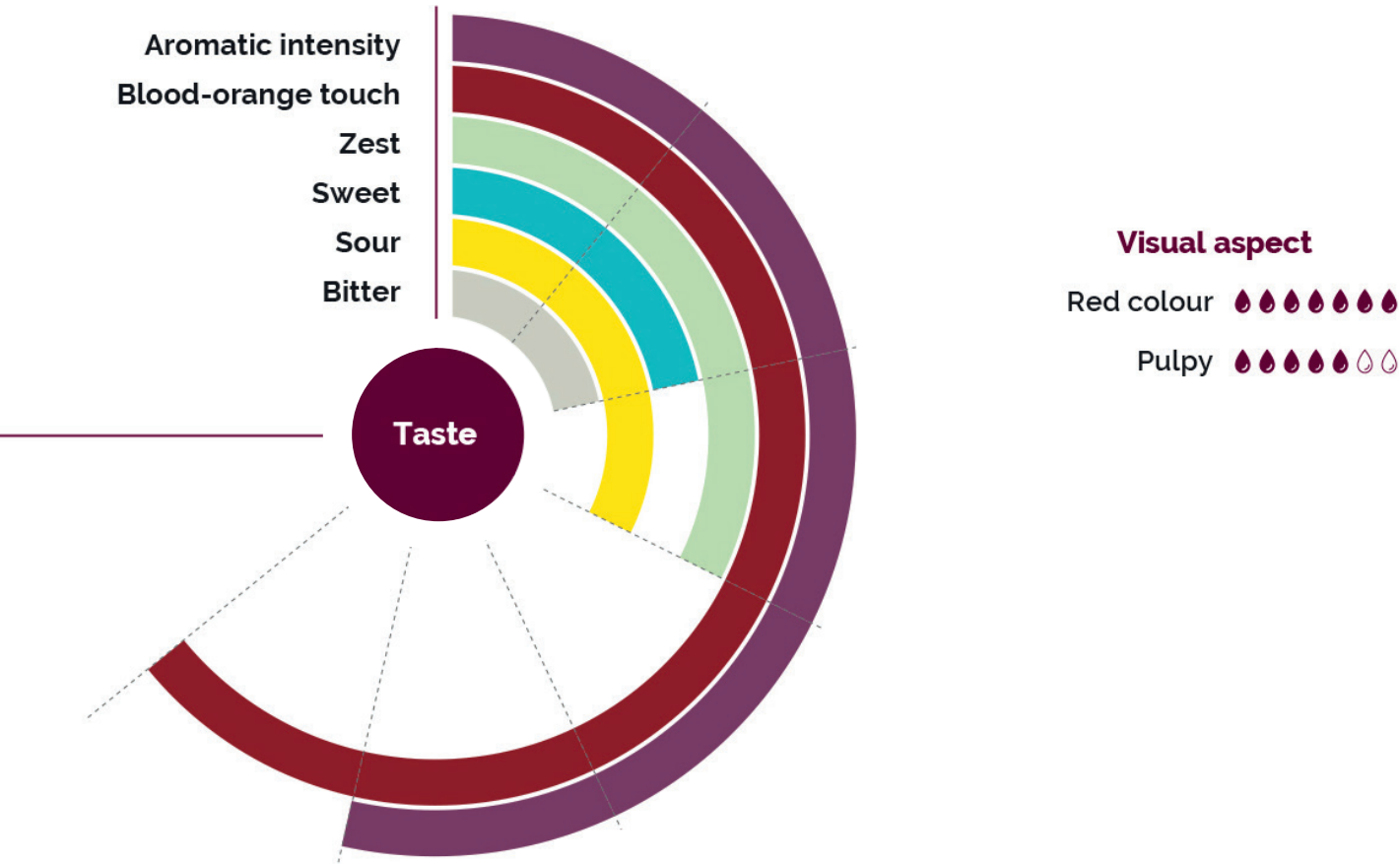
Viscosity 

Texture in the mouth

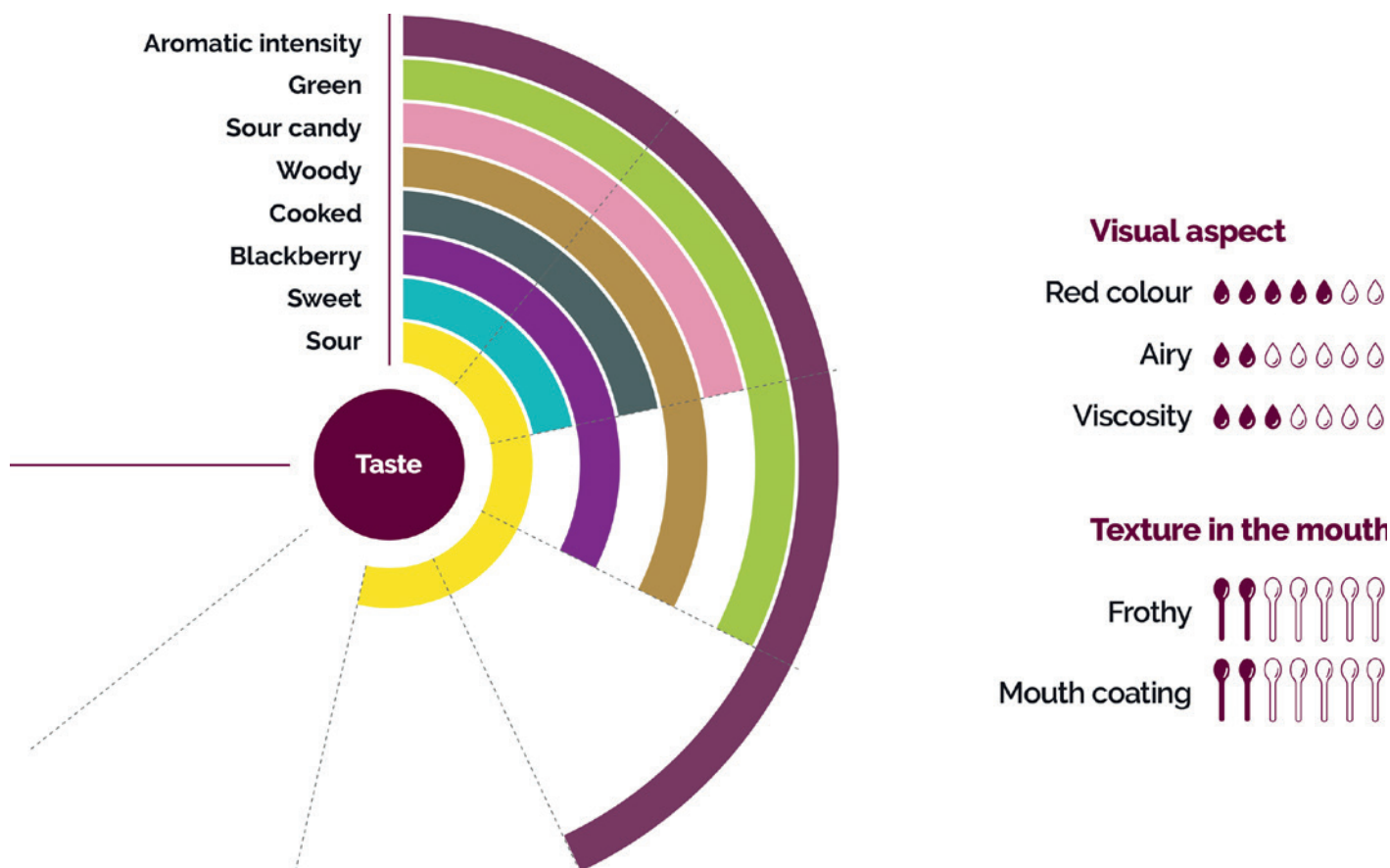
Sticky 

Grainy 

Profil F :



Profil G :



The background of the image features several cookies shaped like flowers. The petals are made of pink dough, and the centers are covered with a smooth, white icing. Some of the cookies are in sharp focus, while others are blurred in the background, creating a sense of depth. A semi-transparent pink rectangle is overlaid in the center, containing the text.

Recipes Inspirations



Thibault MARCHAND

Corporate chef /
Technical Ambassador

With no fewer than 15 competitions behind him at only 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, and then 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 Viennoiseries
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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White Peach Brioche

by Thibault Marchand

For 20 pieces

Les vergers Boiron
White Peach puree,
no added sugar

Les vergers Boiron
Lemon puree,
no added sugar



BRIOCHE DOUGH

Oatmeal flour.....	215 g
Whole milk.....	30 g
Baker's yeast	8.5 g
Fine salt.....	6 g
Caster sugar.....	30 g
Whole eggs.....	130 g
Butter.....	125 g

In the mixer bowl, using the hook, blend the flour, milk, yeast, salt, sugar and eggs.
Knead until the dough falls away from the sides of the bowl.
Add the butter in small pieces, then knead again until the dough is smooth and falling away from the sides of the bowl.
Leave the dough to rest for 30 minutes at room temperature, then put it in the fridge for at least 1 hour.
Cut the whole brioche into 25 g pieces and shape into balls.
Grease 4 cm diameter round moulds, and put one ball in each mould.
Leave the brioche to rise in a fermentation oven, then bake in the oven at 170 °C.
Leave to cool.

WHITE PEACH CREAM

Les vergers Boiron White Peach puree, no added sugar	125 g
Water.....	37.5 g
Les vergers Boiron Lemon puree, no added sugar.....	3.75 g
Caster sugar.....	45 g
Pectin NH.....	3 g
Cornflour.....	8.5 g
Butter.....	25 g

Mix the dry ingredients together.
Heat the white peach puree with the water and the lemon puree.
Sprinkle in the dry ingredients and bring to the boil for 2 minutes.
Remove from the heat, leave to cool to 50 °C and add the butter.
Blend using a hand blender and chill rapidly.
Set aside for the assembly.

WHITE PEACH COMPOTE

Les vergers Boiron White Peach puree no added sugar.....	125 g
White peach	130 g
Pectin NH.....	3 g
Caster sugar.....	25 g

Shred the white peach.
Mix the sugar with the pectin.
Heat the white peach puree and sprinkle in the dry ingredients.
Mix together and add the shredded peach.
Bring to the boil and set aside for the assembly.

SWEET PASTRY

Butter	100 g
Icing sugar.....	80 g
Whole eggs.....	40 g
T45 Flour	200 g
Fine salt.....	2 g
Natural pink colouring.....	QS

Mix the icing sugar and butter in the mixer, using the paddle.
Add the eggs gradually.
Sift the flour, salt and natural pink colouring and add to the previous mix.
Mix everything together until the texture is even.
Cover with cling film and keep in the fridge for 2 hours.
Roll out the dough to 1.8 mm thickness then put in the fridge for 30 minutes, before using the cutter to make flower shapes.
Bake at 170 °C.
Set aside for the assembly.

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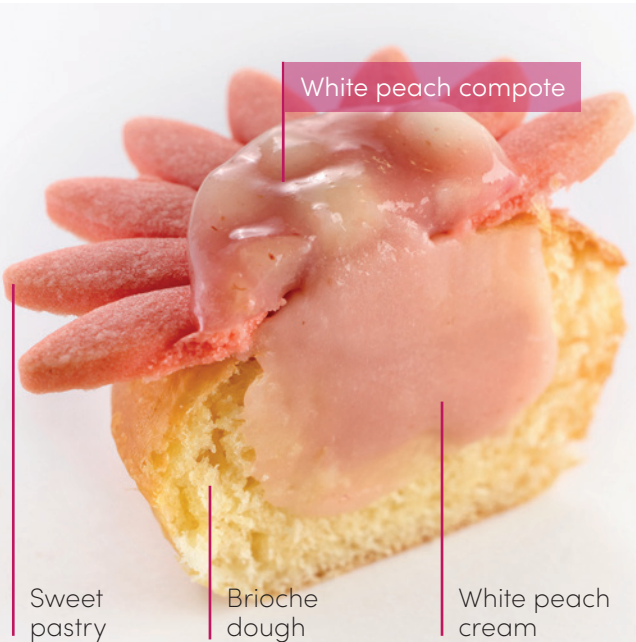
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Assembly

Using a piping bag with a nozzle, fill the brioche with smoothed peach cream.
Place a sweet pastry flower on top and fill the centre with the compote.

White Peach & Thyme Viennoiserie

by Thibault Marchand

For 20 pieces

Les vergers Boiron
White Peach puree,
no added sugar

Les vergers Boiron
Lemon puree,
no added sugar



CROISSANT DOUGH

Oatmeal flour.....	265 g
Salt.....	7 g
Sugar.....	21.5 g
Butter.....	21.5 g
Water.....	85 g
Whole milk.....	35 g
Whole eggs.....	8.5 g
Baker's yeast	10.5 g

In the mixer bowl, using the hook, blend together all the ingredients on top speed for 3 minutes.
Knead for around 7 minutes on medium speed.
Shape into a ball and let the dough rest in the fridge for 1 hour.
Flatten into a rectangle.
Soften the butter, flattening it to 1/3 the size of the rectangle of dough.
Encase the butter in the dough and roll out, folding once.
Turn 90 degrees and fold again.
Leave the dough to rest in the fridge for 30-45 minutes.
Roll out the dough to 2.5 mm thickness.
Roll along the width to make a sausage shape.
Place this sausage in the freezer for 20 minutes.
Cut into sections of approximately 25 g then place these individually in the pre-greased rounds, 5cm in diameter and 3 cm high.
Place in a fermentation oven then bake between 2 baking sheets at 180 °C.
Leave to cool and set aside for assembly.

WHITE PEACH & THYME CREAM

**Les vergers Boiron White Peach puree,
no added sugar.....187.5 g**

Water.....55 g

**Les vergers Boiron White Peach puree,
no added sugar.....5.5 g**

Caster sugar.....67.5 g

Pectin NH.....4.5 g

Cornflour.....12.5 g

Butter.....37.5 g

Thyme.....QS

Mix the dry ingredients together.
Heat the white peach puree with the water and the lemon puree.
Blend in the dry ingredients and the thyme.
Boil for 2 minutes.
Remove from the heat, leave to cool to 50 °C and add the butter.
Blend using a hand blender and chill rapidly.
Set aside for the assembly.

WHITE PEACH CONFIT

**Les vergers Boiron White Peach puree,
no added sugar**.....**200 g**
Caster sugar.....15 g
Pectin NH.....2 g

Mix the dry ingredients together.
Heat the white peach puree.
Sprinkle in the dry ingredients.
Boil for 2 minutes.
Mix with a hand blender and set aside in the fridge for the assembly.

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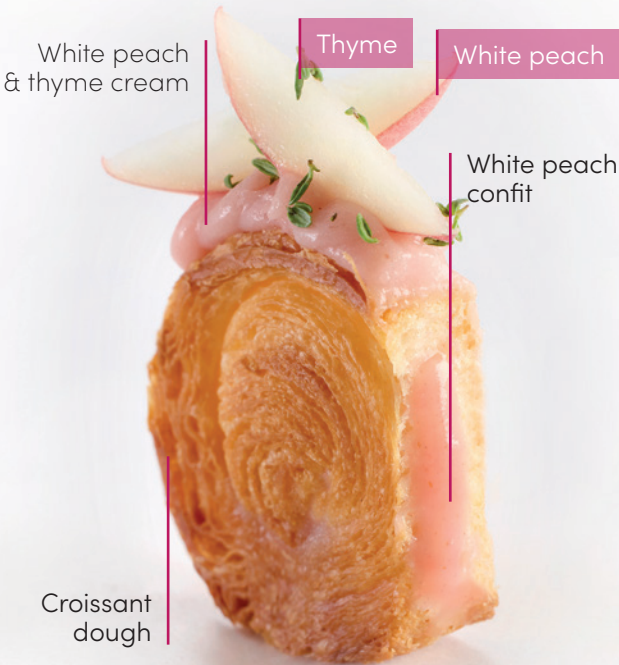
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Assembly

White peaches 2
Fresh thyme.....QS

Fill the pastries with peach & thyme cream and peach confit.
Using a piping bag with a nozzle, pipe the peach & thyme cream onto the slice.
Decorate with thyme and fresh peach.



Tropical Fruits Mocktail

by Thibault Marchand

For 1 glass

Les vergers Boiron
Ambient
Tropical Fruits puree,
no added sugar



TROPICAL FRUITS MOCKTAIL

- Les vergers Boiron Ambient Tropical Fruits puree, no added sugar**.....**50 ml**
Fresh lemon or lime juice.....15 ml
Simple sugar syrup.....15-20 ml
Sparkling water.....40 ml

Mix the lemon juice with the syrup and tropical fruits puree in a shaker.
Pour into a glass filled with ice. Add the sparkling water.

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Blank lined paper with horizontal ruling lines.



Mango, coconut & green shiso Plated dessert

by Thibault Marchand

For 6 desserts

Les vergers Boiron
Coconut puree,
no added sugar



Les vergers Boiron
Lemon puree,
no added sugar



Les vergers Boiron
Mango puree,
no added sugar



MERINGUES

Egg white.....	75 g
Caster sugar.....	75 g
Icing sugar.....	75 g
Black sesame.....	QS
Lime.....	1

Using a bain-marie, in the mixing bowl, heat the egg whites and caster sugar at 50 °C.
Place the bowl in the mixer and, using the whisk, beat until cooled.
Gently blend in the icing sugar.
Pipe a circle of meringue dots of different sizes onto a sheet of baking paper.
Spread the rest of the meringue onto baking paper, grate 1 lime and sprinkle a few black sesame seeds on top.
Leave the meringues to dry and set aside for the assembly.

COCONUT CREAM

Les vergers Boiron Coconut puree, no added sugar.....	150 g
Water.....	45 g
Les vergers Boiron Lemon puree no added sugar.....	4.5 g
Caster sugar.....	58.5 g
Pectin NH.....	3 g
Cornflour.....	9.75 g
Unsalted butter.....	28 g

In a pan, bring the purees and water to the boil. In a mixing bowl, mix together the sugar, pectin NH and cornflour.
Sprinkle the dry ingredients over the hot liquid and bring to the boil for 2 minutes.
Remove from the heat, cool to 45 °C and add the butter.
Mix with a hand blender.
Cool the cream in Silikomart "mini stone" silicone moulds and freeze.

MANGO CONFIT

Les vergers Boiron Mango puree no added sugar.....	200 g
Sugar.....	15 g
Pectin NH.....	1.5 g

Heat the mango puree with no added sugar.
Mix the dry ingredients together.
Sprinkle the dry ingredients into the mango puree and bring to the boil.
Keep in the fridge for the assembly.

WHIPPED GANACHE

Whipping cream 35%.....	75 g
White chocolate.....	75 g

Heat the cream and pour over the white chocolate.
Blend using a hand blender and set aside in the fridge for 24 hours.

MANGO & GREEN SHISO SORBET

Les vergers Boiron Mango puree, no added sugar	75g
Caster sugar	50g
Dextrose	10g
Glucose	30g
Super neutrose	1.5g
Water	100g
Shiso green cress	QS

Heat the water.
At 25°C, add the dextrose and glucose.
At 45°C, add the sugar and super neutrose.
Cook at 84°C for 2 minutes.
Cool for 3 hours in the fridge.
Add the mango puree without added sugar and mix.
Leave to mature for at least 4 hours in the fridge.
Place in a Pacojet bowl and freeze.
Set aside for the assembly.

COCONUT SORBET

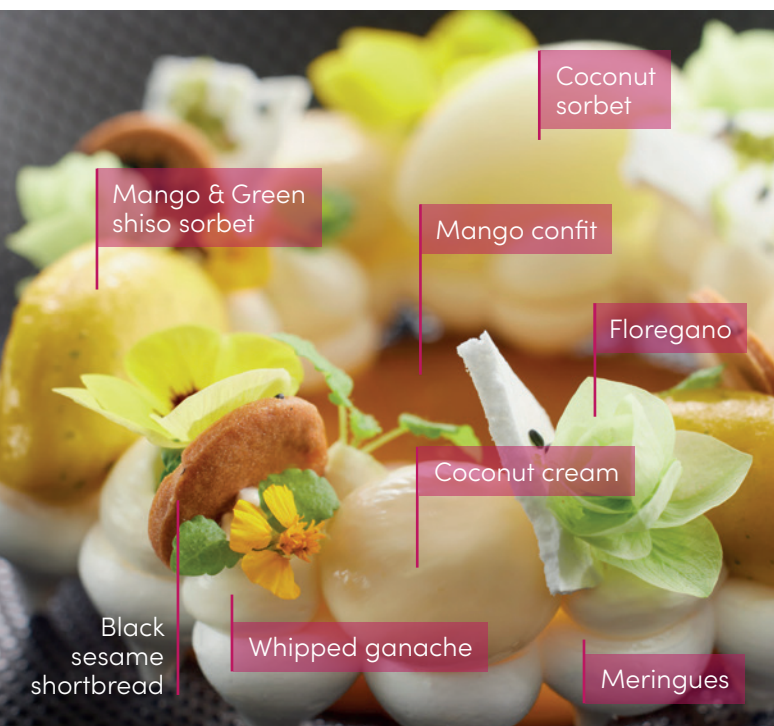
Les vergers Boiron Coconut puree, no added sugar	75 g
Super neutrose	2.75 g
Sugar (1)	27.5 g
Dextrose	28 g
Sugar (2)	57.5 g
Inverted sugar	10 g
Water	200 g

Heat the water.
Mix the super neutrose with the sugar (1).
At 25 °C, add the inverted sugar, the sugar (1) and dextrose.
At 45 °C, add the sugar (2) and super neutrose.
Cook at 84 °C for 2 minutes.
Cool for 3 hours in the fridge.
Add the puree and mix.
Leave to mature for at least 4 hours in the fridge.
Place in a Pacojet bowl and freeze.
Set aside for the assembly.

BLACK SESAME SHORTBREAD

Butter	25 g
Icing sugar	20 g
Eggs	10 g
T55 Flour	50 g
Fine salt	0.5 g
Black sesame	QS

Mix the icing sugar and butter in the mixer, using the paddle.
Add the eggs gradually.
Sieve the flour and salt, then add to the mix.
Mix everything together and add the sesame seeds.
Cover with cling film and keep in the fridge for 2 hours.
Roll out the dough to 1.8 mm thickness.
Keep in the fridge for 30 minutes, cut into 2 cm diameter discs, then bake at 180 °C until golden.



Assembly

Place the meringue circle upside down in the center of the plate.

Place 3 mini stones of Coconut cream on top.

Whip the ganache and pipe a few dots in several places.

Add Shiso Green Cress to the mango sorbet mix and pacotize.

Also pacotize the Coconut sorbet.

Make small quenelles and place two mango sorbet quenelles and one coconut sorbet quenelle on top.

Pour the mango confit into the centre of the meringue circle.

Next, put some pieces of shortbread and a few meringue bits on top.

Finish by decorating with "Cornabria Blossom", "Floregano", "Anise Blossom", and "Shiso Green" from KOPPERT CRESS.



Acai Marshmallows

by Thibault Marchand

For 130 pieces

Les vergers Boiron
Acai puree,
no added sugar



MARSHMALLOW MIX

Gelatin mass.....	246 g
Inverted sugar (1).....	246 g
Les vergers Boiron Acai puree, no added sugar (1).....	276 g
Sugar.....	540 g
Inverted sugar (2).....	160 g
Glucose.....	40 g
Les vergers Boiron Acai puree, no added sugar (2).....	30 g
Cornflour.....	200 g
Icing sugar.....	200 g

Make the gelatin mass
(with 35 g of powdered fish gelatin and 210 g of cold water).
Mix the gelatin mass and inverted sugar (1) in the mixer,
using the whisk.
In a pan, heat the acai puree (1) with the sugar,
add the inverted sugar (2) and glucose.
Cook at 111 °C.
Leave to cool briefly.
Gently pour the hot mix into the mixing bowl.
Mix gently until the gelatin mass has melted.
Turn up to maximum speed to whip up the mix.
Once it is frothy, add the second quantity of acai puree (2)
and continue to mix until the mixture is lukewarm/cold.
Pour into a pre-greased 30 x 30 cm square,
and leave to rest for a minimum of 4 hours in the fridge.
Using a guitar cutter, cut the marshmallows and coat in a mixture
of icing sugar and cornflour.



Lemon and Cléry Strawberry Fruits paste

by Thibault Marchand

For 100 pieces each

Les vergers Boiron
Lemon puree,
no added sugar

Les vergers Boiron
Cléry strawberry puree,
no added sugar



LEMON FRUIT PASTE

Purée de citron jaune sans sucres ajoutés

Les vergers Boiron 1 000 g

Caster sugar (1).....	125 g
Yellow pectin	25 g
Apple juice.....	250 g
Caster sugar (2).....	1 150 g
Glucose syrup.....	230 g
Citric acid solution.....	30 g
Crystallised sugar.....	1 000 g

Defrost the lemon puree.
Pour the puree and apple juice into a pan.
Bring everything to the boil.
Sprinkle in the caster sugar (1) and yellow pectin mix.
Stir continuously until boiled.
Add the caster sugar (2) and glucose.
Cook everything at 107 °C.
Add the citric acid solution (50% water and 50% citric acid).
Pour into a square the same size as the guitar cutter.
Cut into squares and coat in crystallised sugar.

STRAWBERRY FRUIT PASTE

Purée de fraise Cléry sans sucres ajoutés

Les vergers Boiron 1 000 g

Caster sugar (1).....	110 g
Yellow pectin	24 g
Apple juice.....	250 g
Caster sugar (2).....	1 050 g
Glucose syrup.....	230 g
Citric acid solution.....	30 g
Crystallised sugar.....	1 000 g

Defrost the Cléry strawberry puree.
Pour the puree and apple juice into a pan.
Bring everything to the boil.
Sprinkle in the caster sugar (1) and yellow pectin mix.
Stir continuously until boiled.
Add the caster sugar (2) and glucose.
Cook everything at 107 °C.
Add the citric acid solution (50% water and 50% citric acid).
Pour into a square the same size as the guitar cutter.
Cut into squares and coat in crystallised sugar.



Blackcurrant and Raspberry Cake

by Thibault Marchand

For 15 individual cakes*

* Brioche moulds used: 10cm in diameter

Les vergers Boiron
Raspberry puree,
no added sugar

Les vergers Boiron
Blackcurrant puree,
no added sugar

Les vergers Boiron
Lemon puree,
no added sugar



RASPBERRY CAKE

**Les vergers Boiron Raspberry puree,
no added sugar..... 100 g**

Les vergers Boiron IQF Willamette Raspberries,
in pieces 80 g
Unsalted butter.....210 g
Caster sugar.....195 g
Fine salt.....2 g
Whole eggs.....195 g
T45 Flour.....275 g
Baking powder.....10 g

Mix the butter with the sugar and salt in the mixing bowl,
using the paddle.

Gradually add the eggs.

Sift the flour with the baking powder and add to the previous mix.

Add the raspberry puree followed by the raspberries in pieces.

Mix together gently.

Set aside for the assembly.

BLACKCURRANT CREAM

**Les vergers Boiron Blackcurrant puree,
no added sugar.....125 g**

Water.....37.5 g

**Les vergers Boiron Lemon puree,
no added sugar..... 3.75 g**

Caster sugar.....45 g
Pectin NH.....3 g
Cornflour.....8.25 g
Unsalted butter.....25 g

Mix the dry ingredients together.

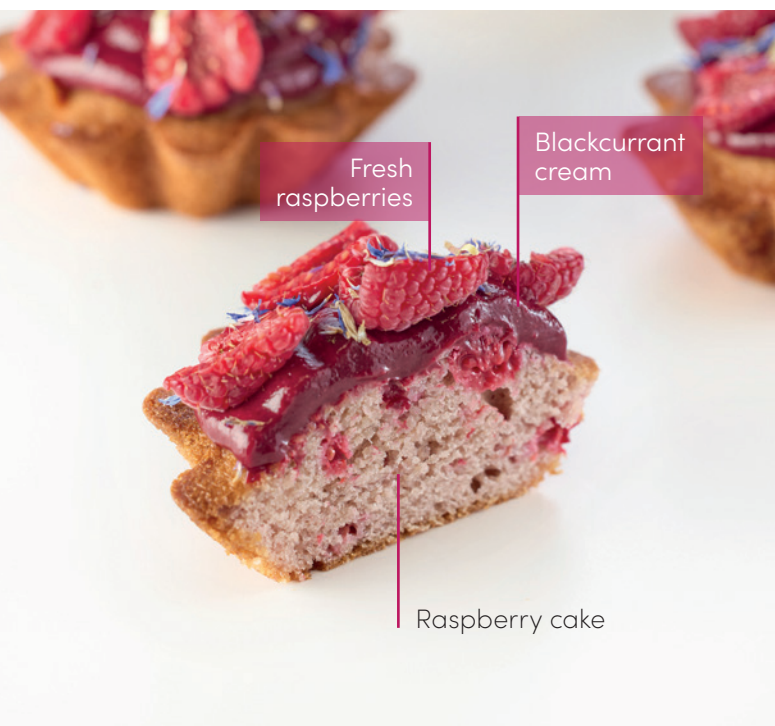
Heat the blackcurrant puree with the water and the lemon puree.

Sprinkle in the dry ingredients and bring to the boil for 2 minutes.

Remove from the heat, leave to cool to 50 °C and add the butter.

Blend using a hand blender and chill rapidly.

Set aside for the assembly.



Assembly

Grease the brioche moulds and fill with 65 g of the cake mixture.

Add a few whole Willamette raspberries before baking.

Bake in the oven at 170 °C.

Cool rapidly and turn out.

Once the cakes are cooled, pipe the smoothed blackcurrant cream on top.

Decorate with fresh half-raspberries and cornflower petals.

Sudachi & Basil Tartlet

by Thibault Marchand

For 8-10 tartelets

Les vergers Boiron
Sudachi puree,
no added sugar



SWEET PASTRY

Butter.....	100 g
Icing sugar	80 g
Eggs.....	45 g
T55 Flour.....	200 g
Fine salt.....	1.5 g

Mix the icing sugar and butter in the mixer, using the paddle.
Add the eggs gradually.

Sieve the flour and salt, then add to the mix.

Mix everything together until the texture is even.

Cover with cling film and keep in the fridge for 2 hours.

Roll out the pastry to 1.8 mm thickness,
then line individual tartlet circular moulds.

Keep in the fridge for 30 minutes before pre-cooking at 180 °C
until lightly golden.

ALMOND CREAM

Ground almonds.....	50 g
Butter.....	50 g
Brown sugar.....	50 g
Whole eggs.....	50 g
Cornflour.....	5 g
Lemon zests.....	QS

Mix the ground almonds, butter, brown sugar
and lemon zests in the mixer, using the paddle.

Add the eggs and mix.

Add cornflour to finish, then mix.

Pipe some almond cream base in the bottom of each tartlet
then bake at 180 °C until golden.

SUDACHI CREAM

**Les vergers Boiron Sudachi puree,
no added sugar.....105 g**

Whipping cream 35%.....	40 g
Butter.....	12.5 g
Glucose.....	15 g
Sugar.....	70 g
Whole eggs.....	115 g
Cornflour.....	12.5 g
Cocoa butter.....	60 g

In a pan, bring the sudachi puree with no added sugar to the boil,
with the cream, glucose and butter.

In a mixing bowl, mix together the sugar, whole eggs and cornflour.

Pour part of the hot liquid into the previous mix,
and stir to relax the mix.

Put everything in the pan and boil for 2 minutes.

Remove from the heat, leave to cool at 45 °C
and add the cocoa butter.

Mix with a hand blender and set aside in the fridge
for 24 hours before assembly.

SUDACHI CONFIT

**Les vergers Boiron Sudachi puree,
no added sugar**.....150 g
Caster sugar.....15 g
Pectin NH.....3 g

Heat the sudachi puree with no added sugar in a pan.
Mix the dry ingredients together.
Sprinkle the dry ingredients into the hot liquid
and boil for 2 to 3 minutes.
Keep in the fridge for the assembly.

MERINGUES

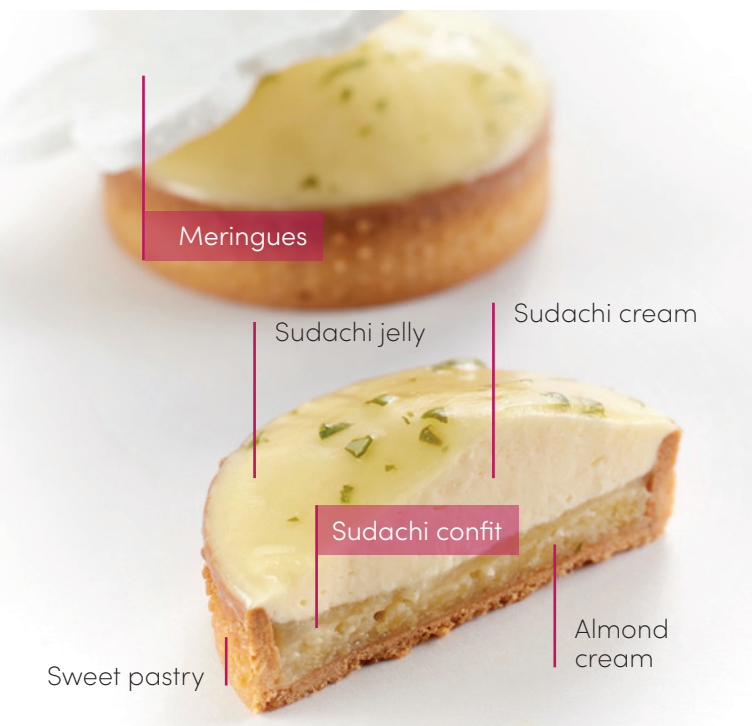
Egg whites.....75 g
Caster sugar.....75 g
Icing sugar.....75 g
Crystallised sugar.....QS

Using a bain-marie, in the mixing bowl, heat the egg whites
and caster sugar at 50 °C.
Place the bowl in the mixer and, using the whisk, beat until cooled.
Gently blend in the icing sugar,
then spread the meringue thinly onto baking parchment
using a flower-shaped cutter.
Remove the cutter and sprinkle with crystallised sugar.
Dry the meringues and set aside for the assembly.

SUDACHI JELLY

**Les vergers Boiron Sudachi puree,
no added sugar**.....150 g
Caster sugar.....100 g
Agar agar.....4 g
"Basil Cress" Koppert Cress.....QS

Heat the sudachi puree with no added sugar.
Mix the dry ingredients together and blend into the hot liquid.
Bring to the boil and cool rapidly.
Once the mix is cold, add the "Basil Cress" leaves,
mix with a hand blender and set aside for the assembly.



Assembly

Pipe the sudachi confit onto the almond cream
and freeze.

Place the sudachi cream on top and shape into a dome
using a small palette knife, then freeze.

Gently heat the jelly then dip the tartlets
to obtain a fine layer.

Once the jelly is set, add a meringue to decorate.

— Frozen fruit purees —

— Other frozen solutions —

Flavours	Ambient	Without added sugar*		With sugar		Concentrated mixes		Coulis	IQF fruits - whole and chopped				
	Carton 1 L	Tray 1 Kg	Tub 10 Kg	Tray 1 Kg	Tub 10 Kg	Pot 500 g	Tub 10 Kg	Bottle 500 g	Sachet 500g	Sachet 1 Kg	Sachet 2.5 Kg	Sachet 10 Kg	Sachet 15 Kg
Apricot	✓	✓	✓					✓		✓			
Sea buckthorn		✓	✓										
Quince		✓	✓										
Fig		✓	✓							✓			
Kiwi		✓	✓							✓			
Chestnut										✓			
Chestnut and vanilla				✓									
Melon		✓	✓										
Mirabelle plum		✓	✓										
Watermelon		✓	✓										
White peach		✓	✓										
Blood peach		✓	✓										
Yellow peach	✓												
Pear	✓	✓	✓										
Green Apple		✓	✓										
Pumpkin		✓	✓										
Dark-red plum		✓	✓							✓			
Rhubarb		✓	✓							✓			
Bergamot		✓	✓										
Lemon		✓	✓			✓	✓						
PGI Siracusa Lemon		✓	✓										
Lime		✓	✓										
PGI Corsican Clementine		✓	✓										
Kalamansi		✓	✓										
Mandarin		✓	✓			✓							
Orange						✓	✓						
Orange and bitter orange		✓	✓										
Blood orange		✓	✓			✓	✓						
PGI Sicily Blood Orange		✓	✓										
Pink grapefruit		✓	✓										
Sudachi		✓	✓										
Yuzu		✓	✓										
Blackcurrant	✓	✓	✓					✓		✓			
Black cherry		✓	✓										
Cranberry & Morello cherry		✓	✓										
Strawberry	✓	✓	✓	✓	✓			✓		✓		✓	
Cléry Strawberry France		✓	✓										
Wild strawberry		✓	✓										
Mara wild strawberry		✓	✓										
Raspberry	✓	✓	✓	✓	✓			✓	✓	✓	✓	✓	✓
Red fruits	✓	✓	✓					✓		✓			
Morello Cherry		✓	✓							✓			
Redcurrant		✓	✓							✓			
Blackberry		✓	✓							✓			
Blueberry	✓	✓	✓							✓			
Açaí		✓	✓										
Pineapple	✓	✓	✓										
Banana		✓	✓										
Caribbean Rum Cocktail				✓									
Coconut		✓	✓	✓	✓								
Passion fruit	✓	✓	✓										
Red prickly pear		✓	✓										
4 Tropical fruits	✓	✓	✓										
Ginger (speciality)				✓									
Guava		✓	✓										
Pomegranate		✓	✓										
Lychee		✓	✓										
Mango	✓	✓	✓										
Mango and Passion fruit								✓					
Papaya		✓	✓										

ORCHARD FRUITS

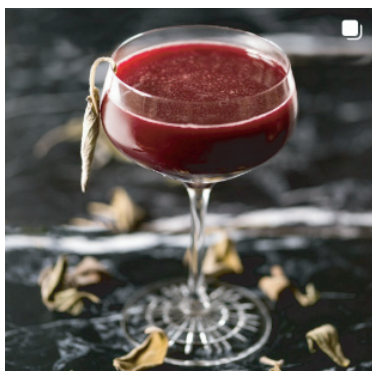
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