



Recipe
**Plated dessert with
Red Prickly Pear,
vanilla & fresh herbs**

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les vergers
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DESSERT WITH RED PRICKLY PEAR, VANILLA & FRESH HERBS

Plated dessert recipe / by Thibault Marchand

For **6** desserts - "Stone 85" molds from SILIKOMART



*Red prickly pear puree
no added sugar
Les vergers Boiron*

BABA PASTRY

Flour T55	100 g
Butter	35 g
Baker's yeast	4.5 g
Salt	1.5 g
Honey	5 g
Whole eggs	95 g

Melt the butter in a saucepan.

In the mixer bowl, fitted with the paddle, mix the remaining ingredients until the dough pulls together. Add the melted butter and mix again until the dough falls away from the sides of the bowl.

Leave to ferment at room temperature for 1 hour.

Mix for one minute using the beater, then set aside in the fridge.

The next day, pipe 1/3 of the dough into the "Stone 85" molds.

Leave to rise and then bake in an oven at 180°C until golden.

Turn out of the molds and leave to dry.

The next day, remove the excess to end up with a flat base, then soak the babas.

SYRUP

Water	800 g
Red prickly pear puree, no added sugar	
Les vergers Boiron	200 g
Sugar	150 g
"Planifolia green" from KOPPERT CRESS	1/2
"Apple blossom" from KOPPERT CRESS	6 branches
"Zalotti blossom" from KOPPERT CRESS	5 branches
"Scarlet cress" from KOPPERT CRESS	1 pot
"Affilla cress" from KOPPERT CRESS	1 jar
"Yka leaves" from KOPPERT CRESS	6 leaves

Make a syrup with the water and sugar.

Finely slice 1/2 green vanilla and add it to the syrup with the leaves of the remaining ingredients.

Leave to infuse for 10 minutes, then strain.

RICE PUDDING

Whole milk	375 g
Whipping cream 35%	145 g
Sugar	25 g
Round rice	62.5 g
Vanilla pod	
"Planifolia black" from KOPPERT CRESS	1
"Kaffir lime" from KOPPERT CRESS	8 leaves
Whipping cream 35%	100 g

Heat the milk and cream together with the grated vanilla and KAFFIR LIME leaves.

Add the rice and cook over low heat until the rice is cooked.

Once cooked, leave to cool, then add the whipped cream.

Set aside for the assembly.

GLAZE

Red prickly pear puree, no added sugar

Les vergers Boiron	300 g
Extra slow set pectin	10 g
Sugar	100 g
Glucose	25 g
Inverted sugar	20 g
Gelatin mass	120 g
Citric acid	5 g
Water	5 g

HERBAL JUICE

Water	1,000 g
Sugar	180 g
Vanilla pod	
"Planifolia black" from KOPPERT CRESS	1/2
"Yka leaves" from KOPPERT CRESS	6 leaves
"Affilla cress" from KOPPERT CRESS	6 leaves
"Shiso green cress" from KOPPERT CRESS	SQ
"Basil cress" from KOPPERT CRESS	SQ
"Honny cress" from KOPPERT CRESS	SQ
"Limon cress" from KOPPERT CRESS	SQ

PRICKLY PEAR WHIPPED GANACHE

Red prickly pear puree, no added sugar

Les vergers Boiron	90 g
Gelatin sheet	1/2
Whipping cream 35%	132.5 g
White chocolate	100 g

PRICKLY PEAR SORBET

Red prickly pear puree

Les vergers Boiron	200 g
Glucose powder	25 g
Super neutrose	3 g
Caster sugar	8 g
Inverted sugar	6 g
Caster sugar	80 g
Water	235 g

Heat the red prickly pear puree.

Add the glucose and inverted sugar.

Mix the sugar and pectin together and fold them into the hot mix.

Boil the mix.

Then add the gelatin mass and the water/acid solution.

Blend using a hand blender and set aside in the fridge.

Make a syrup using the water and sugar.

Add the thinly sliced vanilla and let it infuse for 30 minutes.

Then add the "YKA" leaves.

Let them infuse for 10 minutes, then strain and leave them to cool.

When the syrup is cool, add the microsprouts and blend so that the aromatic notes diffuse and the syrup takes on a natural green color.

Strain and reserve for assembly.

Heat the red prickly pear puree and the cream together.

Soak the gelatin in cold water.

Pour the hot liquids over the white chocolate.

Add the soaked gelatin, blend using a hand blender and set aside in the fridge for 24 hours.

Heat the water.

At 25°C, add the dextrose and inverted sugar.

At 45°C, add the sugar and super neutrose.

Cook at 84°C for 2 minutes.

Cool for 3 hours in the fridge.

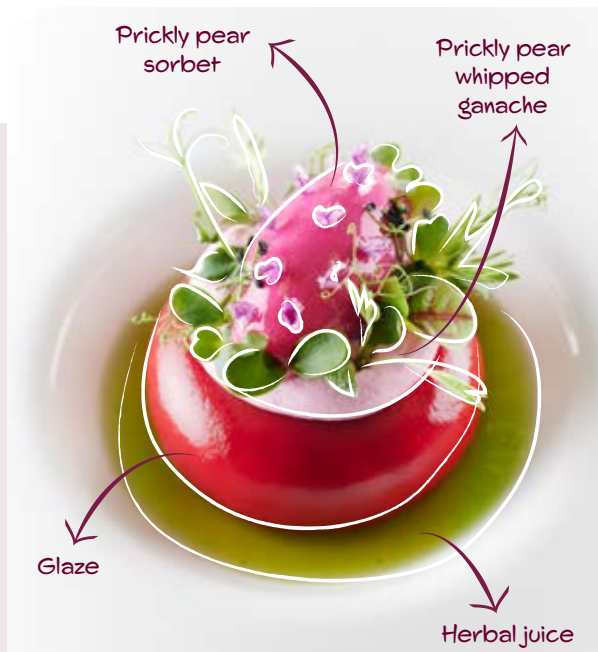
Then, add the red prickly pear puree and blend.

Leave to mature for at least 4 hours in the fridge.

Place in a Pacojet bowl and freeze.

Set aside for the assembly.





ASSEMBLY

Using a 4.5cm diameter cookie cutter, cut out the center of the baba.

Gently heat the glaze, then glaze the babas.

Set the babas in the center of each plate and top with rice pudding.

Fold in the ganache and pipe onto the baba.

Pacotize the sorbet and place a quenelle on top of the ganache.

Decorate with "Rock chives", "Borage cress", "Vene cress", "Lupine cress", "Affilla cress" and "Zalotti blossom" micro-sprouts.

Then pour the herbal juice onto each plate.



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