

Alizé

Recipe for a frame of 40 x 60 cm

1 - ALMOND DACQUOISE

Almond powder	540 g
Icing sugar	600 g
Caster sugar	200 g
Egg whites	600 g
Flour T 45	40 g

Sieve together the almond powder, the icing sugar, and the flour. Whip the egg whites and the sugar together. Work the dry mix into the egg whites and fold in together gently. Arrange and cook at 180°C for 20 minutes.

2 - CARAMEL MOUSSE

Caster sugar	170 g
Light cream	320 g
Whole milk	420 g
Egg yolks	90 g
Gelatine leaves	12 g
Italian meringue	110 g
Whipped cream	280 g
Boiron nougat chips	150 g

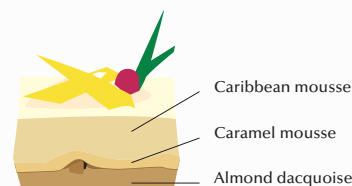
Cook the caster sugar to make it turn brown and plunge the gelatine in cold water. Bring the cream and the milk to a boil and pour into the caramel. Once the mixture is even, pour it into the egg yolks and cook at 85°C. Work in the gelatine, and chill as quickly as possible. In the meantime, prepare the Italian meringue and the whipped cream. Once the caramel mixture is almost stiffened, add the tepid Italian meringue with the whipped cream, mix delicately, cast, sprinkle the nougat chips on the top and freeze.

3 - CARIBBEAN MOUSSE

Boiron Caribbean Cocktail with Rum Puree	500 g
Gelatine leaves	12 g
Italian meringue	220 g
Heavy cream, whipped	450 g

Plunge the gelatine in cold water. Prepare the Italian meringue, heat 1/3 of the fruit puree and dissolve the gelatine in it. Work the gelified fruit puree into the lukewarm meringue and add the whipped cream. Mix delicately while adding the rest of the fruit puree. Cast and freeze.

Decorate with sliced pineapple bits and some Boiron redcurrants.



Caribbean Delight

Recipe for 12 glasses of 25 cl

1 - LIGHT CARIBBEAN CREAM

Boiron Caribbean Cocktail with Rum Puree	125 g
Gelatine leaves	3 g
Italian Meringue	60 g
Whipped cream	225 g

Plunge the gelatine in cold water. Dissolve with 1/3 of the fruit puree using a microwave oven. Prepare the Italian meringue and, once it has cooled down, work it into the whipped cream. Add the fruit puree, cast the mixture, and freeze.

2 - CARIBBEAN GELÉE

Boiron Caribbean Cocktail with Rum Puree	300 g
Gelatine leaves	6 g
Diced pineapple	125 g
Boiron Redcurrant with stalk	100 g
Lime zests	2 pcs
Caster sugar	50 g

Plunge the gelatine in cold water to soften. Heat the fruit puree, add the sugar and the diced pineapple, bring to a boil, then add the gelatine. Leave to thicken before filling your glasses. Chill.

3 - STREUSEL

Hazelnut powder	100 g
Caster sugar	100 g
Flour T 45	100 g
Butter	100 g

Place all the ingredients in a stainless steel bowl, mix lightly with your hands to form small uniform balls, place in the refrigerator. Bake at 170°C for 20 minutes. Keep in a dry area before assembling.



Recipes elaborated by Ollivier Christien, Head Pastry Chef at Vergers Boiron



Les Vergers Boiron

1, rue des Glacières, 94538 Rungis Cedex, France
Tél. : 33 1 45 60 73 32 - Fax : 33 1 46 86 52 72
Website : www.boironfreres.com
e-mail : cexport@boironfreres.com

