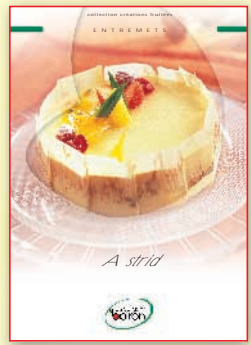


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Recipe by Ollivier CHRISTIEN
Pastry Chef at Vergers BOIRON

Recipe for 4 desserts ø20cm - serves 6

COCONUT DACQUOISE (200 g /dessert)_____

• Ground almonds	80 g
• Grated coconut	200 g
• Icing sugar	280 g
• Egg whites	300 g
• Caster sugar	100 g
Total weight	960 g

Whisk the egg whites stiffly with the sugar. Delicately add the following dry, sieved ingredients : icing sugar, grated coconut and ground almonds. Pipe out using a n°8 piping bag. Bake in a ventilated oven at 180°C for 20 minutes..

RASPBERRY PIP (140 g /dessert)_____

• Boiron Raspberries	380 g
• Granulated sugar	20 g
• Pectin	5 g
• Granulated sugar	130 g
• Glucose	20 g
• Drop of citric acid	5 g
Total weight	560 g

Boil the raspberries with the mix sugar and pectin, then add the mix sugar and glucose. Bring to a boil. Then skim before adding acid off the heat. Reserve to cool.

WILD STRAWBERRY IOF (80 g /dessert)_____

EXOTIC PUREE MOUSSE (400 g /dessert)_____

• Boiron Exotic Puree	500 g
• Gelatine sheets	12 g
• Italian meringue	500 g
(egg whites: 160g, caster sugar: 340g)	
• Whipped cream	600 g
Total weight	1612 g

PASSION FRUIT AND APRICOT COMPOTE DISK _____

• Vanilla pod	1
• Caster sugar	70 g
• Diced Apricots	100 g
• Boiron Passion fruit Puree	300 g
• Boiron Apricot Puree	200 g
• Marzipan 50 %	70 g
• Gelatine	10 g
Total weight	750 g

Mix the marzipan with the Passion fruit puree using a beater. Bring the sugar and the vanilla to a light caramel, add the warmed Apricot puree and the diced Apricot and let infuse for an hour. Add the soaked gelatine to the Apricot caramel and pour into the marzipan softened in cold water and Passion fruit mix. Mould and freeze.

