

CITRUS SEMI-CANDIED FRUIT

VERGERS BOIRON

The semi-candied fruits are concentrated, frozen preparations made of finely chopped pieces of fruit presented in their syrup.

The state-of-the-art preparation technique uses cold temperatures and high pressure, thus keeping all the fresh fruit's original organoleptic qualities while bringing out its taste and aroma.

The only ingredients are **fruit** and **sugar**: the sugar used is dry sucrose, of French origin, with no GMOs.

Orange, **mandarin** and **lemon** are meticulously selected according to demanding criteria that guarantee their organoleptic qualities.

Real fruit pieces make up a high fruit percentage : 70% for lemon and 65% for orange and mandarin; these pieces are irregular in size and shape, which gives them their traditionally-made appearance. Nothing more than sucrose is added to the fruit juice to make the syrup.

The syrup-making process naturally enhances the taste, while preserving the vitality of the fresh fruit.

Packaging

500g pots in 3 kg cartons

New uses for professionals

These top-of-the-line preparations may be used to make high quality pastries, but also for simpler biscuits and chocolates. They add wonderful flavours to fruit cakes and ganaches, and are especially well adapted to cakes, individual desserts, ice creams, and frozen desserts.

These delicate pieces of fruit will add a pleasant texture in frozen desserts, biscuits, mousses, and as a garnish on ice cream coupes.

Defrosting and storage method

Let the semi-candied fruits defrost in their pots, preferably in the refrigerator one night in advance or in the microwave at a low temperature.

They can be kept for 36 months at -20°C and 5 days once defrosted in the refrigerator.

They can be easily re-used thanks to their package's replaceable lid.

The advantages of the semi-candied fruits

- Very tasty with no added flavouring
- High added value
- Easy to use
- Time saver
- Easy to store / Space saver
- Convenient packaging



Mandarin

Lemon

Orange

ICED MORELLO CHERRY NOUGAT

Recipe for 3 domed 18cm Ø desserts

• Composition : Cheese Cake Crust, Chilled Nougat, Morello Cherry Sorbet

Cheese Cake Crust (150g / dessert)

Cooked Breton sugar crust	200 g
Fresh butter at room temperature	85 g
White chocolate	75 g
Chopped crystallized almonds	100 g

Using a beater, break the Breton sugar crust and the crystallized almonds. Add the melted butter and the white chocolate. Mix together until the mixture reaches a grainy consistency. Spread out on waxed paper and chill. Once the crust has set, cut it to the size of your dessert with a pastry cutter.

Iced Nougat (350g / dessert)

Caster sugar	155 g
Mineral water	40 g
Egg whites	105 g
Caster sugar	10 g
Broken Boiron Nougat Chips	110 g
Boiron Semi-candied Orange	110 g
Boiron Semi-candied Lemon	70 g
Cointreau 60%	20 g
Boiron Frozen IQF Morello cherries	80 g
Stiffly beaten cream	430 g

Macerate the semi-candied fruits in Cointreau. Cook the 155g of sugar in water at 121°C, beat the egg whites with 10g of sugar until stiff peaks form. Pour the sugar syrup into the beaten egg whites, keep beating, and let the mixture cool. Beat the cream. Carefully mix the fruits into the meringue, then into the beaten cream. Mould in 16cm Ø domes and freeze.



Morello Cherry Sorbet (350g / dessert)

Boiron Morello Cherry Puree	1000 g
Boiron Lemon Puree	50 g
Sucrose	300 g
Atomised Glucose	90 g
Sorbet stabiliser	8 g
Mineral water	250 g

The night before, defrost the fruit purees in the refrigerator. Heat the water; mix the sucrose, glucose, and the stabiliser together. Add this mixture to the syrup when it reaches 45 to 50°C, stir, and bring the mixture to 85°C. Let set at least six hours in the refrigerator. Add the syrup to the fruit puree, and mix well before blending. Mould the already-strapped domes. Place the frozen nougat domes in moulds. Spread Morello cherry sorbet on the top and freeze.

Assembly : Place previously frozen cheese cake crust rounds on a stainless steel surface. With a n° 12 piping bag, lightly garnish with gently beaten morello cherry sorbet and place frozen nougat-cherry domes on top.

FRUIT CAKE

Recipe yields three 790 g cakes

Eggs	360 g	Boiron Semi-candied Orange	260 g
Butter	400 g	Boiron Semi-candied Lemon	120 g
Sugar	225 g	T45 flour	450 g
IQF Boiron frozen Morello cherries	270 g	Baking powder	10 g
Raisins	200 g	Rum	50 g
Ginger	30 g		

Leave the raisins in rum for three hours. Sift together the flour and the baking powder. Mix together the butter at room temperature, the sugar, and the eggs. Add the flour, then the fruit with a spatula. Chill for six hours before pouring into the moulds. Line moulds and add butter until they are 3/4 full, sprinkle sliced almonds on the top, bake for 45 minutes to an hour in an oven at 180°C. Use a knife to see if the cake is ready.

SPONGE CAKE AND MANDARIN MARMALADE

Recipe yields 50 individual biscuits

Composition : Sponge Cake Biscuits
Mandarin Marmalade

Sponge Cake

50% almond paste	600 g
Eggs	420 g
T45 flour	70 g
Starch	70 g
Melted butter	180 g
Boiron Semi-candied Orange	200 g
Boiron Semi-candied Lemon	80 g
Cointreau 60%	30 g

Gently add the eggs one by one to the almond paste with beaters. Once well mixed, replace the beater with a whisk and beat 4 to 5 minutes. Sift the flour and the starch together, pour into a mixing bowl while stirring with a spatula, and finish the mixture by adding the cooled melted butter and the Semi-candied orange and lemon. Using a piping bag, fill moulds up to 2/3 and bake at 180°C for 12-15 minutes.

Mandarin Marmalade

Boiron Semi-candied Mandarin	600 g
Cointreau 60%	70 g
Caster sugar	30 g
Mineral water	50 g
Gelatine (leaves)	8 g

Plunge the gelatine in cold water. Make a syrup with the water and the caster sugar. Plunge the softened gelatine, then the defrosted semi-candied mandarin into the syrup and mix well while adding the Cointreau. Set aside in a stainless steel bowl covered with plastic wrap. Once the mixture has cooled, put a spoonful of mandarin marmalade in the hole formed by the sponge cake. Cover with plain icing.



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