



Savoury

Table of use
for frozen fruit and vegetable
solutions

les vergers
boiron ®

Les vergers Boiron and you

You have a passion for taste and authenticity.

The customer delight gives real meaning to your job.

For you, Les vergers Boiron manufacture outstanding fruit solutions. Frozen fruit and vegetable purees, concentrated preparation, coulis, whole fruit, our family-run company located in France have been sharing its expertise with you all over the world for more than 75 years.

Our inimitably diverse and distinctive products, as well as our services, support your talent and efficiency, from the signature dish to the 'a la minute' food preparation.

This technical information and recipes ideas from Meilleurs Ouvriers de France will guide you in preparing your finest creations.





Hot sauces

Sub-families	Name	Purees and specialities	Ingredients		
			Stock / Cream / Milk	Wine / Vinegar	Other ingredients
Brown sauces	Grand veneur	Redcurrant 250 g	Game stock 100 cl Cream	Red wine 25 cl	Porto
	Bigarrade	Blood Orange 100 % 250 g	Dark duck stock 100 cl	White wine 25 cl	Orange peel Sugar Butter
	Gastrique sauce with morello cherries	Morello cherry 250 g	Dark stock 25 cl	Sherry vinegar 20 cl	Sugar 500 g
	Gastrique sauce with figs	Fig 100 % 250 g	Dark stock 25 cl	Sherry vinegar 20 cl	Sugar 500 g
	Gastrique sauce with blood peaches	Blood Peache 250 g	Dark stock 20 cl	Raspberry vinegar 20 cl	Sugar 500 g
	Strogonoff	Red pepper 100 % 500 g	Dark veal stock 100 cl	Red wine 20 cl	Paprika Mustard Strips of pepper
Béchamel sauces	Pumpkin soufflé	Pumpkin 100 % 300 g	Milk 50 cl		Butter 100 g Flour 100 g
	Pepper goujonette	Red pepper 100 % 300 g	Milk 50 cl		Butter 100 g Flour 100 g Puff pastry

Cold sauces

Sub-families	Name	Purees and specialities	Ingredients		
			Oil	Vinegar/Wine/Cider	Other ingredients
Dressings	with lingonberry	IQF Lingonberries (mixed) 150 g	Groundnut oil 40cl	Raspberry vinegar 20 cl	Mustard 20 g
	with figs	Fig 100 % 250 g	Grape seed oil 40 cl	Balsamic vinegar 10 cl	
	with pink grapefruit	Pink Grapefruit 100 % 300 g	Grape seed oil 40 cl	Red wine 10 cl	
	with lemon and honey	Lemon 100 % 150 g	Olive oil 40 cl	Red wine 10 cl	Honey 40 g Mustard 20 g
	with pineapple	Pineapple 100 % 500 g	Olive oil 40 cl	Red wine 20 cl	
Flavoured mayonnaises	with red pepper	Red pepper 100 % 150 g	Olive oil 150 cl	Balsamic vinegar 10 cl	Chives 2 egg yolks Mustard 20 g
	with blackcurrant	Blackcurrant 150 g	Grape seed oil 150 cl	Cider 10 cl	2 egg yolks Mustard 20 g
	with orange	Blood Orange 100 % 100 g	Olive oil 10 cl	Red wine 5 cl	2 egg yolks Mustard 20 g
	with morello cherries	Morello cherry 150 g	Grape seed oil 150 cl	Raspberry vinegar 10 cl	Cognac 2 egg yolks
Emulsions	with red pepper*	Red pepper 100 % 250 g			Cream 70 cl Mixed chorizo
	with chestnut and vanilla*	Chestnut & Vanilla 200 g			Cream 80 cl
	with pumpkin and mandarin*	Pumpkin 100 % 200 g Mandarin 100 % 120 g			Cream 65 cl
	with fig and foie gras*	Fig 100 % 150 g			Cream 65 cl 3 egg whites Mixed Foie gras 80 g
	Lemongrass espuma*	Lemongrass 250 g			8 egg whites 100 g sugar

* Prepared using a siphon

Terrines and mousses

Sub-families	Name	Purees and specialities	Ingredients		
			Eggs	Cream	Other ingredients
Terrines	Pepper and ricotta terrine	Red pepper 100 % 500 g		20 cl	Ricotta 1 kg 18 sheets of gelatine
	Vegetable Terrine*	Red pepper 100 % or Pumpkin 100 % 1 kg	10	75 cl	
Mousse	Red pepper mousse	Red pepper 100 % or Pumpkin 100 % 1 kg	10 egg yolks	100 cl	
Jelly	Oyster in lemon grass jelly	Lemongrass 500 g			Oysters, powdered jelly, cucumber, chervil

* cooking in bain-marie at 230°C.



Suggestions

Name	Purees and specialities	Ingredients		
		Semolina / Rice	Water / Oil	Other ingredients
Mango tabbouleh	Spicy Mango 350 g	Medium-grain wheat semolina 500 g	Water 25 cl Olive oil	Chicken breasts, diced fresh mango, red pepper, mint

Bring salted water to the boil, add the spicy mango puree. Reheat, add the olive oil, pour over the semolina in the semolina tray, stir to cook evenly, break the semolina up with a fork. Dice the red peppers, chop the mint, cut the mango into small cubes. Steam the chicken breasts and cut into cubes. Mix the different ingredients with the semolina, serve.

Red pepper risotto	Red pepper 100 % 1 kg	Carnaroli rice 200 g	Water 50 cl	Courgettes, chorizo, red peppers, green parts of spring onions
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Slice the green parts of the spring onions, peel and dice the red peppers and courgettes, finely chop the chives, chop the chorizo into very small cubes. Fry this mixture in a pan without browning it, add the Carnaroli rice, moisten with red pepper puree and water and simmer for about 25 minutes.

Soups

Sub-families	Name	Purees and specialities	Ingredients		
			Vegetables / Herbs	Water / Stock / Oil	Other ingredients
Cold soup	Carrot and blood orange gazpacho	Blood orange 100 % 400 g	Carrots 1.2 kg Garlic 15 g	Water 10 cl Chicken stock 120 cl	Cumin
Cream soup	Cream of pumpkin soup	Pumpkin 100 % 1 kg	Onions 100 g Leek whites 250 g Chervil		Cream 50 cl
Soup	Chicken soup with coconut milk	Ginger 200 g Coconut 600 g	Onions Basil	Water 150 cl	Chinese noodles 2 pieces of chicken breast
Consommés	Chicken consommé with ginger	Ginger 1 kg	Finely sliced leeks Carrots, courgettes	Chicken stock 200 cl	Chicken breast 750 g
	Turbot consommé with lemongrass	Lemongrass 500 g	Carrot sticks Courgettes, celeriac	Turbot stock 150 cl	Piece of turbot 150 g
	Fish consommé fish with king size prawns and kalamansi	Kalamansi 100 % 500 g	Diced celery and shitake mushrooms	Fish stock 200 cl	30 king size prawns





Outstanding fruit

First, there is the fruit. Much more than a product, than a resource, it is subtle and unique creation.

At Les vergers Boiron, we preserve its flavor, its color and its texture to provide you throughout the year fruit solutions in a variety of flavors with a real taste of fruit.

Our close partnership with producers ensures the selection of the best raw materials from the finest terroirs. Orchard, tropical, red fruits or citrus, we have developed for each fruit a specific process that is both safe and respectful of their original qualities.

For your finest creations and guiding your inspiration, trust our outstanding fruit solutions.

Useful info

Defrosting method

In order to preserve all the organoleptic qualities, Les vergers Boiron recommend you to defrost the whole fruit/vegetable puree in its original packaging at +2°C/4°C or in a bain-marie. Once defrosted, we recommend you to mix well to obtain a high quality product with a perfectly smooth texture.

Storing conditions

Keep the tray of fruit/vegetable puree at -18°C and use before the minimum durability date stated on the tray.

After defrosting, keep the tray at +2 °C/ +4 °C and consume within the stipulated time limit. Do not refreeze.

For more information about defrosting and storing methods, please check the product data sheet.



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