

VERGERS BOIRON QUALITY PÂTES DE FRUITS

PREFER THE PUREES

Replace fresh fruit with Vergers Boiron frozen fruit purees.

You will save time in preparing the fruit, while guaranteeing its constant quality and the availability of flavours all year round. You will find the original flavour and colour of the fruit. These are natural purees, guaranteed without colouring or preservative. You can invent an infinite range of Vergers Boiron fruit puree combinations.



SELECTION OF FRUIT: A FAMILY SECRET

In the Boiron family, each generation knows that the quality of the fruit guarantees the quality of the end product. They understand why Vergers Boiron fruit are strictly and passionately selected all over the world. For Vergers Boiron, a country is never too far to pick the best fruit.



A CLOSE WORKING RELATIONSHIP: THE INGREDIENT FOR SUCCESS

To bring out the talent of pastry-chefs and satisfy the gourmet requirements of their customers and guests, Vergers Boiron innovate, imagine and discover. After having launched the fruit puree use table for sorbets and mousses, the Pâtes de fruits table enhances the pastry-chef's showcase while simplifying his creative work.

Defrosting: the gentle method

The way you defrost purees influences the quality of the dessert. The most perfect method is the simplest: just place the container in the refrigerator 12 hours before use to preserve the authentic flavour of the fruit.

YOUR DISTRIBUTOR



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RECIPES PATES DE FRUITS

USING TABLE OF FROZEN FRUIT PUREES



PÂTES DE FRUITS TABLE

Fruit puree	Brix	Fruit puree in g / in oz		Sugar + Pectin in g / in oz		Granulated sugar in g / in oz		Glucose in g / in oz		Tartaric Acid in g / in oz	
Apricot	20	1000	35.3	110 + 25	3.9+0.9	750	26.5	200	7.1	15	0.5
Blackberry	21	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Black Cherry	19	1000	35.3	90 + 20	3.2+0.7	800	28.2	140	4.9	22	0.8
Blackcurrant	24	1000	35.3	110 + 20	3.9+0.7	1000	35.3	200	7.1	15	0.5
Blueberry	20	1000	35.3	100 + 25	3.5+0.9	800	28.2	200	7.1	15	0.5
Blood Peach	16	1000	35.3	100 + 25	3.5+0.9	965	34	200	7.1	15	0.5
Coconut	20	1000	35.3	100 + 30	3.5+1.1	625	22	200	7.1	20	0.7
Green Apple	21	1000	35.3	100 + 25	3.5+0.9	1015	35.8	220	7.8	18	0.6
Guava	19	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Kiwi	13	1000	35.3	100 + 20	3.5+0.7	1000	35.3	200	7.1	20	0.7
Lychee	20	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Melon	19	1000	35.3	90 + 25	3.2+0.9	800	28.2	140	4.9	24	0.8
Mirabelle Plum	20	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Morello Cherry	26	1000	35.3	100 + 20	3.5+0.7	1000	35.3	200	7.1	18	0.6
Pear	21	1000	35.3	110 + 25	3.9+0.9	1015	35.8	220	7.8	14	0.5
Pineapple	24	1000	35.3	110 + 25	3.9+0.9	600	21.2	250	8.8	18	0.6
Raspberry	20	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Redcurrant	19	1000	35.3	100 + 20	3.5+0.7	1000	35.3	200	7.1	18	0.6
Rhubarb	5	1000	35.3	100 + 30	3.5+1.1	765	27	220	7.8	18	0.6
Strawberry	18	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
White Peach	16	1000	35.3	100 + 25	3.5+0.9	965	34	200	7.1	15	0.5
Wild Strawberry	18	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5

Gourmet purees

Fruit of the Forest	20	1000	35.3	100 + 25	3.5+0.9	1015	35.8	220	7.8	18	0.6
Fruit of the Orchard	20	1000	35.3	100 + 25	3.5+0.9	1000	35.3	200	7.1	15	0.5
Exotic Fruit	20	1000	35.3	120 + 20	4.2+0.7	670	23.6	200	7.1	15	0.5
Fruit of the Sun	20	1000	35.3	110 + 30	3.9+1.1	850	30	300	10.6	11	0.4

1) PÂTES DE FRUITS PREPARATION *

1. Bring the fruit puree to the boil in a round-bottomed copper plan, while stirring.
2. Sprinkle over the pectin mixture* and caster sugar, boil for 2 to 3 minutes.
3. Mix the granulated sugar with the fruit puree in 3 or 4 successive stages, then add the glucose.
4. Cook together at 107°C (225°F) to obtain 75° brix on the refractometer.
5. Then add the tartaric acid solution **.
6. Stop the cooking process by pouring in 10 g (0.35 oz) of water or alcohol (optional).

* Pâtes de Fruits is known in some countries as fruit jellies, crystallised fruit or candied fruit.

PÂTES DE FRUITS WITH ADDITION OF A BASIS PUREE *

Fruit puree	Brix	Fruit puree for cooking in g / in oz		Sugar + pectin in g / in oz		Granulated sugar in g / in oz		Glucose in g / in oz		Fruit puree in g / in oz		Tartaric Acid in g / in oz	
Banana	23	750	Pear 26.5	150 + 35	5.3+1.2	1500	52.9	200	7.1	1000	35.3	30	1.1
Blood orange***	19	380	Pear 13.4	150 + 40	5.3+1.4	1300	45.9	200	7.1	1000	35.3	18	0.6
Fig	25	250	Apricot 8.8	150 + 25	5.3+0.9	1050	37.10	200	7.1	1000	35.3	18	0.6
Grapefruit***	17	350	Pear 12.3	150 + 40	5.3+1.4	1550	54.7	200	7.1	1000	35.3	18	0.6
Kalamansi	8	1000	Pear 35.3	300 + 40	10.6+1.4	1500	52.9	300	10.6	1000	35.3	36	1.3
Lemon***	18	970	Pear 34.2	100 + 25	3.5+0.9	1070	37.7	100	3.5	1000	35.3	18	0.6
Lime***	10	970	Pear 34.2	100 + 25	3.5+0.9	1070	37.7	100	3.5	1000	35.3	18	0.6
Mandarin***	20	325	Pear 11.5	100 + 40	3.5+1.4	1550	54.7	200	7.1	1000	35.3	18	0.6
Mango	17	500	Apricot 17.6	150 + 35	5.3+1.2	1150	40.6	200	7.1	1000	35.3	30	1.1
Papaya	15	500	Pear 17.6	130 + 30	4.6+1.1	1280	45.2	175	6.2	1000	35.3	15	0.5
Passion fruit	13	1000	Apricot 35.3	150 + 35	5.3+1.2	2175	76.7	310	10.9	1000	35.3	18	0.6

* For these flavours, it is necessary to add a basic fruit puree, for better quality and to enhance the main flavour.

2) PÂTES DE FRUITS PREPARATION WITH THE ADDITION OF A BASIS PURÉE *

1. Bring the pear or apricot puree to the boil in a round-bottomed copper pan, while stirring.
2. Sprinkle over the pectin mixture* and caster sugar, boil for 2 to 3 minutes.
3. Mix the granulated sugar with the pear or apricot puree, in 3 or 4 successive stages, then add the glucose.
Cook together at 112°C (234°F).
4. Cool down with the chosen fruit puree previously heated to 60°C (140°F).
Cook together at 107°C (225°F) to obtain 75° brix on the refractometer.
5. Add the tartaric acid solution **.
6. Stop the cooking process by pouring in 10 g (0.35oz) of water or alcohol (optional).

3) RECOMMENDATIONS FOR SUCCESSFUL PÂTES DE FRUITS

- Check cooking on the refractometer and thermometer.
- Cook the sweetening ingredients first, as quickly as possible, frequently cleaning the edge of the pan.
- When adding the sugar, make sure the cooking temperature does not fall below 85° C (185°F) to prevent the pectin gelling.
- Once cooked, you should be able to run your fruit jelly into a mould or frame and level it off to obtain the required thickness.
- Leave the fruit jelly to rest outside the frame for 48 hours on both sides. Cut it, coat in granulated sugar and leave to rest again for 48 hours.
- Storage: Temperature of the premises below 26° C (79°F)

*To prepare the Pâtes de fruits, prefer to use slow setting pectin, specially for Pâtes de fruits (E 440).

**To obtain a tartaric acid solution: Boil 200 g (7 oz) of water and add 200 g (7 oz) of tartaric acid. This solution may be stored in a bottle. Tartaric acid can be replaced by citric acid or lemon juice.

***For citrus fruit, it is recommended to add 10% of Vergers Boiron concentrated Puree corresponding to the flavour of the Pâte de fruit.

Recipes elaborated by Ollivier Christien Pastry Chef at Les Vergers Boiron.