

Recipe Cherry Blossoms

Miquel Guarro
Ambassador Chef Les vergers Boiron

Fruit**b**
Collective



LES VERGERS
boiron®





CHERRY BLOSSOMS

By Miquel Guarro

Recipe for 8 desserts



Cherry purée with no
added sugars
Les vergers Boiron



Lime purée with no
added sugars
Les vergers Boiron

CHERRY CREMEUX

Morello cherry purée	130g
Invert sugar	25g
Dextrose	25g
Locust bean gum	2,5g
Gelatin mass 1:5	28g
Milk protein	3g
Deodorized coconut fat	35g
Morello cherry purée	175g
Lime purée	15g

Dry-mix the dextrose with the locust bean gum.
Heat the cherry purée with the invert sugar, dextrose and locust bean gum to 60°C (140°F).
Add the gelatin and dissolve it thoroughly.
Add the milk protein and blend the mixture with an immersion blender.
Melt the coconut fat and add it in a thin stream to the mixture while emulsifying with the immersion blender.
Add the purées in a thin stream over the base while blending with the immersion blender.
Pipe into the molds with the help of a piping bag.
Freeze.

CHERRY GEL

Cherry water	120g
Invert sugar	20g
Sugar	10g
Agar-agar	1,2g
Gelatin mass 1:5	3g

Mix the sugar with the agar-agar and add it to the purée with the invert sugar.
Bring to a boil and add the gelatin mass.
Let set properly in the refrigerator.
Blend until you obtain a firm, creamy gel.
Transfer to a piping bag.

CHERRY SORBET

Water	55g
Sugar	45g
Powdered glucose DE 33	20g
Dextrose	10g
Glycerin	10g
Sorbet stabilizer	1,2g
Morello cherry purée	250g
Lime purée	20g

Heat the water to 45°C (113°F), then rain in the sugars, well mixed with the stabilizer.
Bring the mixture up to 84°C (183°F).
Remove from the heat and cool down quickly.
Let mature for 24 hours.
Add the mezcal and the mango, blend with an immersion blender and churn.

CHERRY WATER

Morello cherry purée	350g	Let the purée thaw over a strainer so that only the water drips through, without the fiber.
----------------------------	------	---

MATCHA TEA MICROWAVE SPONGE

Salted toasted almond paste	25g	Temper the egg white, yolk and honey to 20°C (68°F), then emulsify with the paste and the oil.
Grapeseed oil	15g	
Pasteurized egg white	55g	Add the sugar, flour and tea, and emulsify again.
Pasteurized egg yolk	10g	Strain, add the salt and pour into the siphon with 4 charges.
Invert sugar	10g	Dispense 30 g and cook for 35 seconds at maximum power.
Icing sugar	30g	Store upside down on a tray lined with a Silpat and keep in the refrigerator.
Cake flour	20g	Crumble the sponge into small pieces and keep in the refrigerator until needed.
Matcha green tea with chlorella	3g	
Fine salt	0,3g	

GREEN TEA AND YOGURT CRUMBLE

Butter	30g	Slightly soften the butter and add the flours and the sugar.
Flour	30g	Knead until you obtain a compact dough.
Sugar	30g	Shape the dough into a log and keep in the refrigerator.
Almond flour	30g	Crumble the dough with the help of a wire rack.
Fine salt	0,5g	Oven settings: 160°C (320°F) – 16/18 minutes – vent open.
Matcha green tea	2g	Once out of the oven, let cool completely.
		Dust the green tea over the crumble and store in an airtight container.

MATCHA TEA NAMELAKA

Mineral water	45g	Bring the water to a boil together with the sugar, the vanilla pod and the salt.
Invert sugar	20g	Let infuse for 15 minutes and strain.
Matcha green tea	3g	Add the gelatin and dissolve it in the still-hot infusion.
Salt	0,8g	Partially melt the white chocolate and emulsify both parts.
Gelatin mass 1:5	9g	Once the base is emulsified, add the cold cream in a thin stream while incorporating it with the immersion blender.
Opalys white chocolate 33% cocoa	90g	Pour into a container and let mature for 24 hours in the refrigerator.
Cream 35% fat	200g	Whip until you obtain a light, creamy texture.

Assembly

With the help of a spatula, spread a base of matcha tea namelaka.

On top of the namelaka, place the velvet-sprayed cherry cremeux flowers.

Fill the centers of the flowers with the cherry gel.

Place a little microwave sponge in the center of the flowers.

Scatter a few pieces of crumble and some cherry «yolks».

Arrange the dill sprouts.

Finish with a quenelle of cherry sorbet.



Let's cultivate fruit excellence

SIRH/
COUPE DU MONDE
DE LA PÂTISSERIE

LES VERGERS
boiron®

2025-2027 MAIN PARTNER



www.les-vergers-boiron.com



@les_vergers_boiron



Les vergers Boiron

LES VERGERS BOIRON

1 rue Brillat Savarin
26300 Châteauneuf-sur-Isère
France

LES VERGERS BOIRON UK

Boiron UK Limited,
Becket House,
1 Lambeth Palace Road,
London, SE1 7EU
England

LES VERGERS BOIRON AMERICAS

Boiron Americas Inc.
28-07 Jackson Avenue
5th Floor, Long Island City
NY 11101

LES VERGERS BOIRON ASIA

Unit J, 26/F, COS Centre,
56 TsunYip St, Kwun Tong
Hong-Kong