

# Recipe booklet

## Easter

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Thibault Marchand  
*Corporate Chef and Technical Ambassador*





# Thibault MARCHAND

Corporate Chef /  
Technical Ambassador

## RECIPES

- 4 Apricot Tart  
Honey, Thyme & Almond
- 6 Williams Pear Entremet  
Vanilla, Hazelnut & Muscovado Sugar
- 8 White Peach Flowers  
& Vanilla



With no fewer than 15 competitions under his belt at just 31 years of age, Thibault Marchand is a passionate competitor. His most notable triumph came in the 2019 'British Bake Off: The Professionals', which he won alongside his partner Erica Sangiorgi. Following this success, he was nominated for the 'Olive Chef Awards' magazine in the category of 'Best Pastry Chef in the UK!'

Motivated by the pursuit of excellence and driven by perfectionism, the young talent didn't hesitate to relocate to Miami at a young age to develop the branch of the renowned 'Hugo et Victor' patisserie, and later establish himself at the Kimpton Fitzroy in London. Upon returning to France, he worked as a consultant for various establishments. In October 2022, he assumed the role of Corporate Chef and Technical Ambassador for Les vergers Boiron.

2013

Champion of France  
in viennoiserie

2014

Pastry Manager  
at Hugo & Victor Miami

2019

Pastry Chef  
at Kimpton Fitzroy in London

2019

Winner of the show  
Bake off: the professionals UK

2022

Corporate Chef /  
Technical Ambassador  
at Les vergers Boiron



# Apricot Tart Honey, Thyme, Almond

By Thibault Marchand

For 1 Silikomart Ring Bloom 18cm tart  
5 Silikomart Ring Bloom 8cm tarts from

Apricot puree  
Les vergers Boiron



Lemon puree  
Les vergers Boiron



Apricot halves IQF\*  
Les vergers Boiron



\*Not available in North America

## PÂTE SUCRÉE

Butter .....	150g
Powdered sugar .....	120g
Eggs .....	60g
All-purpose flour .....	300g
Fine salt.....	2.5g

In the bowl of the mixer, using the paddle attachment, mix the butter with the powdered sugar. Gradually add the eggs. Sift the flour and salt, then add to the mixture. Mix everything together to obtain a homogeneous consistency. Cover with cling film and refrigerate for 2 hours. Roll out the paste to 1.8mm thickness, then line the rings. Refrigerate for 30 minutes before baking at 180°C (356°F) until lightly browned.

## ALMOND CREAM

Almond powder .....	75g
Butter .....	75g
Brown sugar.....	75g
Whole eggs.....	75g
Cornstarch.....	7.5g

In the bowl of the mixer, using the paddle attachment, mix the almond powder with the butter and brown sugar. Add the whole eggs. Then finish by adding the cornstarch. Pipe a layer of almond cream into each tart base and bake at 175°C (347°F) until golden brown.

## ROASTED APRICOTS WITH HONEY & THYME

Apricot halves IQF Les vergers Boiron.....	500g
Flower honey .....	120g
Thyme .....	QS

Heat the honey in a pan. Add the apricot halves and let caramelize with the thyme. Cool down. Set aside for assembly.

## APRICOT CREAM

Apricot puree Les vergers Boiron .....	250g
Lemon puree Les vergers Boiron .....	7.5g
Water.....	75g
Granulated sugar .....	95g
NH Pectin .....	5.5g
Cornstarch .....	16.5g
Butter.....	45g

Mix the powders together. Heat the purees with the water. Gradually incorporate the powders while stirring and boil for 2 minutes. Off the heat, cool to 50°C (122°F) and add the butter. Blend using an immersion blender and cool quickly. Set aside for assembly.

## APRICOT MOUSSE

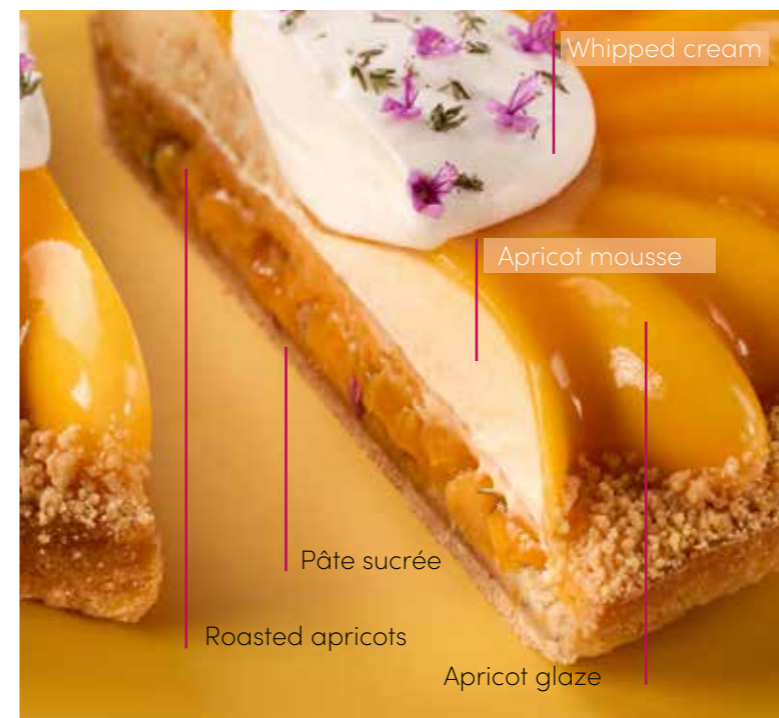
Apricot cream .....	500g
Gelatin mass .....	24g
Whipped cream .....	400g

Melt the gelatin mass with part of the apricot cream. Smooth out the remaining cream. Add the melted gelatin mass/cream. Whisk together. Gently fold in the whipped cream. Pipe the cream into flower molds. Smooth and freeze.

## APRICOT GLAZE

Apricot puree Les vergers Boiron .....	300g
Slow set pectin .....	10g
Granulated sugar .....	100g
Glucose .....	25g
Inverted sugar .....	20g
Gelatin mass .....	120g
Citric acid .....	5g
Water.....	5g

Heat the puree. Add the glucose and inverted sugar. Mix the sugar and pectin together and incorporate into the hot mixture. Boil the mixture. Then add the gelatin mass and the water/acid solution. Blend using an immersion blender and refrigerate.



## Assembly

Pre-bake the tart bases. Pipe almond cream into each shell and bake at 175°C (347°F). Let cool. Coarsely chop the roasted apricot halves. Add them onto the almond cream and smooth as much as possible. Freeze. Unmold the apricot mousses and glaze them. Place them on each tart bases. Pipe whipped cream in the center of each flower and garnish with fresh thyme and edible flowers. Finish by adding crumble around the edge of the flower.

# Williams Pear Entremet Vanilla, Hazelnut & Muscovado Sugar

By Thibault Marchand

Recipe for 1 Silikomart Essenziale 1000 entremet  
12 Silikomart Universo 90 small cakes

Pear puree  
Les vergers Boiron



## HAZELNUT BISCUIT

Egg whites .....	300g
Granulated sugar .....	125g
Hazelnut powder .....	150g
Almond powder .....	100g
Powdered sugar .....	190g
Cake flour .....	60g

Make a French meringue with the egg whites and granulated sugar.  
Gently fold in the pre-sifted powders.  
Spread on a 60x40cm baking sheet lined with parchment paper and bake in a 170°C (338°F) oven for 10 to 12 minutes.  
Set aside for assembly.

## PEAR CONFIT

Pear puree Les vergers Boiron .....	300g
Muscovado sugar .....	30g
NH Pectin .....	3g

Heat the pear puree.  
Mix the sugar with the NH pectin.  
Once the puree is hot, add the powders while stirring.  
Boil for 1 to 2 minutes.  
Blend using an immersion blender and pour 150g into a 14cm diameter ring and 15g into 12 cavities of the 26-globe mold.  
Freeze.

## VANILLA PEAR COMPOTE

Williams pear brunoise .....	500g
Vanilla bean .....	1
Muscovado sugar .....	125g
Granulated sugar .....	25g
NH Pectin .....	5g

Make a caramel with the muscovado sugar.  
Deglaze by adding the pear brunoise and scraped vanilla bean.  
Let cook for 5 minutes over low heat.  
Add the mixture of granulated sugar and pectin while stirring and boil for 1 to 2 minutes.  
Pour 150g onto the 14cm diameter ring for the pear confit and 15g into the 12 cavities of the 26-globe mold.  
Freeze.

## VANILLA MOUSSE

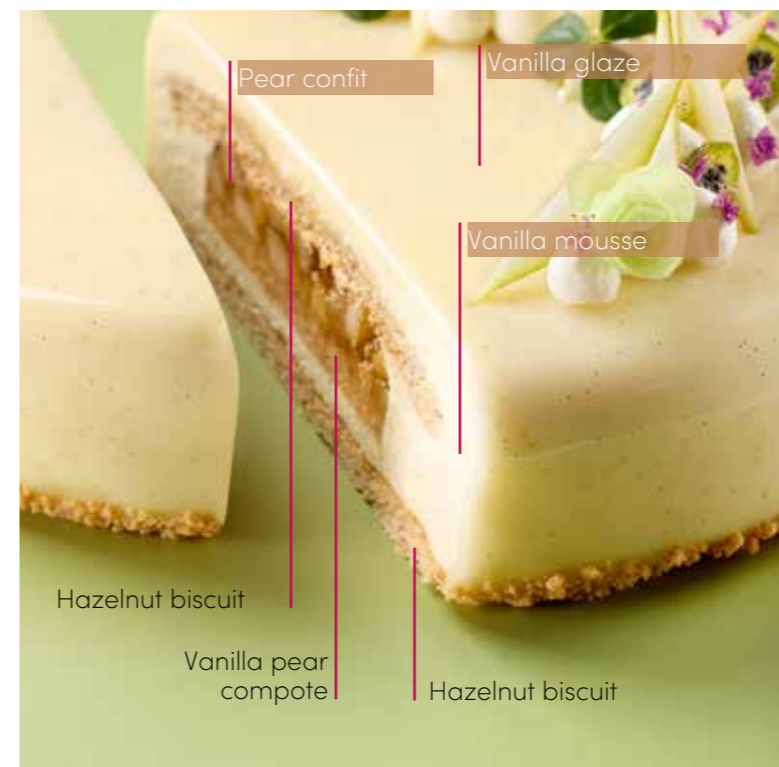
Whole milk .....	225g
Heavy cream 35% fat .....	225g
Granulated sugar .....	40g
Egg yolks .....	90g
White chocolate .....	200g
Whipped cream .....	240g
Gelatin mass .....	46g
Vanilla beans .....	2

Infuse the scraped vanilla beans in the milk and cream for 1 hour.  
Make a custard with the infusion, sugar, and yolks and cook to 85°C (185°F).  
Off the heat, add the gelatin mass and white chocolate.  
Blend using an immersion blender and cool.  
Once cooled, fold in the whipped cream and set aside for assembly.

## VANILLA GLAZE

Water .....	220g
Granulated sugar .....	300g
Glucose .....	300g
Sweetened condensed milk .....	200g
Gelatin mass .....	140g
White chocolate .....	300g
Vanilla beans .....	3

Heat the water with the sugar and glucose to 103°C (217.4°F).  
Add the sweetened condensed milk, gelatin mass, chocolate, and scraped vanilla beans.  
Blend using an immersion blender and set aside for assembly.



## Assembly

### For the entremet:

Pipe the vanilla mousse one-third of the way up.  
Place a hazelnut biscuit disc and the pear insert.  
Top with more mousse.  
Finish by placing a second biscuit disc.  
Freeze.

Heat the vanilla glaze and glaze the entremet.  
Pipe whipped cream and decorate with fresh pears and microgreens.

### For the individual servings:

Pipe the vanilla mousse halfway up.  
Place the pear insert.  
Top with more mousse.  
Finish by placing a biscuit disc.  
Freeze.

Heat the vanilla glaze and glaze the individual servings.  
Pipe whipped cream and decorate with fresh pears and microgreens.

# White Peach Flowers & Vanilla

By Thibault Marchand

Recipe for 16 Silikomart "DAISY 60" desserts

White peach puree  
Les vergers Boiron



Lemon puree  
Les vergers Boiron



## PÂTE SUCRÉE

Butter .....	50g
Powdered sugar .....	40g
Whole eggs .....	20g
Cake flour .....	100g
Fine salt .....	1g

Cream the butter.  
Mix with the powdered sugar and salt.  
Add the eggs.  
Finish by adding the flour.  
Let rest for 20 minutes in the refrigerator.  
Roll out between two sheets of parchment to 1.8mm thickness.  
Cut out 4cm diameter discs.  
Bake in a ventilated oven at 170°C (338°F) until golden brown between two silpats.

## GENOISE SPONGE CAKE

50% almond paste .....	125g
Whole eggs .....	125g
Cake flour .....	25g
Cornstarch .....	2.5g
Butter .....	20g

In a food processor, mix the almond paste.  
Gradually add the eggs.  
Sift the flour and cornstarch.  
Add to the previous mixture and mix.  
Finish by adding the melted butter.  
Roll out on a baking sheet lined with a silicone mat.  
Bake in a ventilated oven at 170°C (338°F) until golden brown.

## VANILLA CREAM

Heavy cream 35% fat .....	250g
Granulated sugar .....	25g
Vanilla bean .....	½
Egg yolks .....	25g
Gelatin mass .....	18g

Scrape and infuse the vanilla in the cream for 12 hours.  
Make a custard.  
Add the gelatin mass.  
Cool quickly and let rest for 24 hours.  
Whip the cooled cream until smooth and creamy.

## WHITE PEACH CREAM

White Peach puree Les vergers Boiron .....	187.5 g
Lemon puree Les vergers Boiron .....	5.5g
Water .....	56,25g
Granulated sugar .....	67.5g
NH Pectin .....	4.15g
Cornstarch .....	12.5g
Butter .....	15g

Heat the purees with the water.  
Mix all the powders together.  
Add the powders into the hot liquid while stirring.  
Boil for 2 minutes.  
Cool to 40°C (104°F), add the butter in pieces, and blend using an immersion blender.  
Fill 16 cavities of the "truffles 20" mold from Silikomart and freeze.

## VANILLA GLAZE

Water .....	100g
Granulated sugar .....	150g
Glucose .....	150g
Sweetened condensed milk .....	100g
Gelatin mass .....	70g
White chocolate .....	150g
Vanilla bean .....	1

Cook water with sugar and glucose to 103°C (217.4°F).  
Add sweetened condensed milk, gelatin mass, chocolate, and scraped vanilla bean.  
Blend using an immersion blender and set aside for assembly.



## Assembly

Whip the vanilla cream and pipe it two-thirds of the way into each cavity of the "DAISY 60" mold from Silikomart. Insert a sphere of white peach cream.  
Pipe more vanilla cream and place a biscuit disc.  
Freeze.  
Heat the vanilla glaze.  
Unmold each dessert and glaze them.  
Temper white chocolate.  
Spread thinly on a guitar sheet and cut out 16 flowers using the "Daisy" template.  
Spray the chocolate flowers with a pink spray gun.  
Place a pink flower on each dessert.  
Finish by adding a gold leaf in the center.

# Notes

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# Let's cultivate fruit excellence



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