

A close-up photograph of a dessert featuring scoops of light-colored ice cream topped with fresh raspberries and blueberries. The background is softly blurred, showing more of the dessert.

Ice Cream

Table of use
for frozen fruit 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 'à la minute' food preparation.

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

Chefs



Stéphane GLACIER

Meilleur Ouvrier de France Pastry Chef in 2000

He obtained the title of Meilleur Ouvrier de France Pastry Chef in 2000. International consultant, he opened his own store "Pâtisseries et Gourmandises" in Colombes (France) in 2008 and is the author of several books for professionals, including "Tartes, goûters et entremets" published late 2010, featuring modern recipes in a "boutique" spirit.



Jean-Michel PERRUCHON

Meilleur Ouvrier de France Pastry Chef in 1993

Having a passion for pastry since his early childhood, he developed at a rapid pace while working at great French establishments such as Lenôtre and Fauchon. In 1989, he co-founded and is now the director of the Bellouet Conseil Pâtisserie School, which quickly became a global reference. He is a highly respected consultant and also the author of over 10 pastry books, including "Tentation petits gâteaux".

Fruit & vegetable ice cream

Defrost the puree or concentrated preparation. Mix the stabilizer with 10 times its weight in sugar. Mix the milk, the cream, the milk powder and heat. At 25°C, fold in the remaining sugar, atomized glucose and inverted sugar. At 45°C, add the stabilizer with sugar. Pasteurize between 83 and 85°C for 2 minutes. Cool the ice cream mix as quickly as possible (on an ice-filled bowl or in the freezer). The temperature has to go down to 4°C as quickly as possible. When cooled, fold in the puree(s). Wrap and allow to mature in the fridge between 4h and 72h. Blend before putting it in the ice cream churner.

Les vergers Boiron fruit puree	Quantity (g)	Whole milk (g)	Cream 35% (g)	Milk powder 0% (g)	Sugar (g)	Glucose powder (g)	Invert sugar (g)	Ice cream stabiliser (g)
Apricot	1 000	750	190	150	225	75	100	13
Banana 100%	1 000	760	395	155	310	115	70	11
Bergamot 100%	 1 000	735	225	175	335	105	80	13
Blackcurrant	1 000	1 150	225	160	295	90	90	12
Blood orange 100%	 1 000	2 520	630	235	525	105	210	26
Blood peach	1 000	435	195	150	250	85	45	9
Caribbean cocktail with rum	1 000	650	185	115	185	70	105	9
Chestnut & Vanilla	1 000	1 025	320	105	145	75	25	11
Citrus fruit cocktail with Cointreau®	 1 000	750	190	150	225	75	100	13
Coconut	1 000	1 480	250	195	395	145	90	18
Cranberry & Morello cherry	1 000	1 110	55	140	305	85	70	11
Dark red plum 100%	1 000	750	190	150	225	75	100	13
Ginger	1 000	735	225	175	335	105	80	13
Green apple	1 000	750	190	150	225	75	100	13
Guava	1 000	750	190	150	225	75	100	13
Lemon 100%	 1 000	3 235	130	400	645	145	295	29
Lemongrass	1 000	735	225	175	335	105	80	13
Lime 100%	1 000	3 235	130	400	645	145	295	29
Lychee	1 000	1 030	205	175	325	120	75	15
Mango 100%	1 000	1 165	270	220	465	85	115	13
Mara des bois strawberry	1 000	650	185	115	185	70	105	9
Orange & Bitter orange	 1 000	800	220	175	300	110	60	13
Passion fruit 100%	 1 000	2 520	630	235	525	105	210	26
Pear	1 000	750	190	150	225	75	100	13
Pineapple 100%	 1 000	180	180	135	180	70	50	9
Pink grapefruit 100%	1 000	1 030	205	175	325	110	70	15
Pumpkin 100%	1 000	180	180	135	180	75	55	9
Raspberry	1 000	750	190	150	225	75	100	13
Raspberry 100%	1 000	750	180	170	242	75	100	12
Red berries	1 000	750	190	150	225	75	100	13
Red pepper 100%	1 000	450	200	150	200	85	45	10
Rhubarb 100%	1 000	180	180	135	180	75	55	9
Spicy mango	1 000	1 110	55	140	305	85	70	11
Strawberry	1 000	650	185	115	185	70	105	9
Strawberry 100%	1 000	650	180	110	186	70	107	10
Tropical fruits	1 000	1 030	205	175	325	120	75	15
Watermelon 100%	1 000	650	185	115	180	70	110	9
White peach	1 000	435	195	150	250	85	45	9
Concentrated preparation								
Lemon without added sugar*	 500	5 710	260	640	1 200	240	300	50
Mandarin without added sugar*	 500	950	300	230	440	140	105	17
Orange without added sugar*	 500	1 200	360	280	540	170	125	25

*Contains naturally occurring sugars in the fruit.



To flavor, add 12% semi-candied fruit.



Semi-candied lemon inclusion.



Semi-candied orange inclusion.

Fruit, vegetable & chocolate ice cream

Defrost the puree. Mix the stabilizer with 10 times its weight in sugar. Mix the milk, the milk powder and heat. At 25°C, fold in the remaining sugar, atomized glucose and inverted sugar. At 45°C, add the stabilizer with sugar. At 60°C, pour over the grated Chocolatee and emulsify. Pasteurize between 83 and 85°C for 2 minutes. Cool the ice cream mix as quickly as possible. When cooled, fold in the puree(s). Wrap and allow to mature in the fridge between 4h and 72h. Blend before putting it in the ice cream churner.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Chocolate (g)	Chocolate (type)	Glucose powder (g)	Ice cream stabiliser (g)	Invert sugar (g)	Sugar (g)	Whole milk (g)	Milk powder 0% (g)
Apricot	1000	205	Milk 36%	130	12	220	250	920	45
	1000	225	White	85	14	205	250	970	35
Banana 100%	1 000	755	White	125	31	585	610	3 025	115
	1 000	560	Milk 36%	255	25	515	570	2 505	130
	1 000	560	Black 55%	290	24	175	420	2 990	90
Black cherry 100%	1 000	195	White	90	14	155	355	960	30
Blackberry	1 000	225	White	85	14	205	240	975	35
	1 000	205	Milk 36%	130	12	220	240	925	45
Blackcurrant	1 000	790	White	130	33	610	640	3 180	120
	1 000	715	Milk 36%	295	28	655	695	3 010	165
Blood orange 100%	 1 000	505	White	125	25	430	580	2 255	75
	 1 000	455	Milk 36%	230	22	460	580	2 145	105
	 1 000	460	Black 55%	260	22	185	455	2 540	75
Blood peach	1 000	145	White	85	11	145	285	690	20
Blueberry	1 000	195	White	90	14	190	300	975	30
Caribbean cocktail with rum	1 000	405	White	120	20	355	385	1 655	60
	1 000	365	Milk 36%	205	18	375	385	1 570	85
Chestnut & Vanilla	1 000	175	White	130	9	215	185	1 120	25
	1 000	195	Milk 36%	175	9	260	195	1 195	45
Citrus fruit cocktail with Cointreau®	1 000	200	White	110	14	190	265	1 000	30
	1 000	180	Milk 36%	150	13	200	265	955	40
	1 000	225	Black 55%	175	14	105	220	1 270	35
Coconut	1 000	690	White	115	28	580	515	2 655	105
	1 000	505	Milk 36%	230	22	510	480	2 180	120
Fig 100%	1 000	215	White	100	15	170	420	1 125	30
Fruits of the sun	1 000	130	White	90	10	130	145	635	20
	1 000	150	Milk 36%	125	10	165	150	690	35
Green apple	1 000	155	White	90	13	160	255	895	25
Guava	1 000	245	White	90	15	225	320	1 095	35
	1 000	270	Milk 36%	155	15	285	330	1 185	65
Kalamansi 100%	 1 000	675	White	165	33	525	1 000	3 195	100
	 1 000	920	Milk 36%	380	36	845	1 080	3 905	215
	 1 000	755	Black 55%	390	32	240	835	4 075	120
Kiwi 100%	1 000	335	White	100	20	300	605	1 750	50
Lemon 100%	1 000	650	White	215	30	450	950	3 100	100
Lime 100%	 1 000	590	White	215	32	455	970	3 140	90
Lychee	1 000	690	White	135	28	580	445	2 700	105
	1 000	625	Milk 36%	280	24	620	440	2 550	145
Mandarin 100%	 1 000	180	White	100	12	175	180	890	25
	 1 000	205	Milk 36%	145	13	220	190	960	45
	 1 000	205	Black 55%	160	13	95	135	1 135	30

 To flavor, add 15% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

Les vergers Boiron fruit & vegetable puree	Quantity (g)	Chocolate (g)	Chocolate (type)	Glucose powder (g)	Ice cream stabiliser (g)	Invert sugar (g)	Sugar (g)	Whole milk (g)	Milk powder 0% (g)
Mango 100%	1 000	405	White	100	20	315	435	1 665	60
	1 000	365	Milk 36%	185	18	335	435	1 580	85
Mara des bois strawberry	1 000	300	White	90	17	270	360	1 120	45
Melon	1 000	145	White	85	12	145	240	735	20
Mirabelle plum 100%	1 000	155	White	90	13	120	325	865	25
Morello cherry	1 000	200	White	90	14	190	235	1 050	30
	1 000	220	Milk 36%	140	13	240	250	1 115	50
Orange & Bitter orange 	1 000	145	White	100	12	145	225	735	20
	 1 000	165	Milk 36%	140	12	185	230	795	40
	 1 000	225	Black 55%	100	14	205	245	955	35
Papaya	1 000	230	White	105	14	180	345	965	35
Passion fruit 100%	1 000	505	White	125	25	430	580	2 255	75
	1 000	455	Milk 36%	230	22	460	580	2 145	105
	1 000	460	Black 55%	260	22	185	455	2 540	75
Pear	1 000	225	White	85	13	205	245	970	35
	1 000	250	Milk 36%	140	13	260	255	1 050	55
	1 000	250	Black 55%	160	13	110	190	1 265	40
Pineapple 100%	1000	450	White	90	20	385	300	1 725	65
	1000	330	Milk 36%	165	16	340	280	1 420	80
Pink grapefruit 100%	1 000	215	White	120	15	210	340	1 145	30
Pumpkin 100%	1 000	175	White	140	14	135	440	930	25
Raspberry	1 000	300	White	90	17	270	325	1 260	45
	1 000	220	Milk 36%	140	14	240	310	1 055	50
	1 000	335	Black 55%	190	16	140	250	1 650	55
Red berries	1 000	155	White	90	13	160	285	870	25
	1 000	305	Milk 36%	60	15	265	280	1 055	45
Redcurrant	1 000	245	White	90	15	225	335	1 080	35
Rhubarb 100%	1 000	195	White	125	14	155	425	855	30
Spicy mango	1 000	365	White	110	18	320	325	1 445	55
	1 000	330	Milk 36%	185	16	340	320	1 365	75
Strawberry	1 000	250	White	75	13	225	225	940	40
Tropical fruits	1 000	275	Milk 36%	125	13	285	275	990	65
White peach	1 000	145	White	85	11	145	285	690	20
Wild strawberry	1 000	305	White	115	19	285	460	1 560	45
Yuzu 100%	1 000	675	White	165	33	525	1 000	3 195	100

Fruit and vegetable sorbets

Defrost the puree or concentrated preparation. Mix the stabilizer with 10 times its weight in sugar. Heat the water. At 25°C, fold in the remaining sugar, the atomized glucose and the inverted sugar. At 45°C, add the stabilizer with sugar. Pasteurize between 83 and 85°C for 2 minutes. Cool the mix as quickly as possible. Allow to mature for at least 3 hours in the fridge. When cooled, fold in the puree(s). Wrap and allow to mature in the fridge between 4h and 24h. Blend before putting it in the ice cream churner.

Les vergers Boiron products	Quantity (g)	Glucose powder (g)	Sorbet stabiliser (g)	Invert sugar (g)	Sugar (g)	Water (g)
Fruit and vegetable puree						
Apricot	1 000	80	8	33	193	515
Banana 100%	1 000	125	13	15	419	1 190
Bergamot 100%	 1 000	170	15	20	750	1 950
Black cherry 100%	1 000	90	9	20	304	595
Blackberry	1 000	85	8	33	183	525
Blackcurrant	1 000	130	13	20	445	1 275
Blood orange 100%	 1 000	120	9	25	305	390
Blood peach	1 000	85	8	25	247	460
Blueberry	1 000	90	9	36	249	615
Caribbean cocktail with rum	1 000	120	10	30	285	745
Chestnut & Vanilla	1 000	130	5	80	140	845
Citrus fruit cocktail with Cointreau®	1 000	110	9	30	218	640
Coconut	1 000	115	11	40	341	990
Cranberry & Morello cherry	1 000	90	9	35	190	675
Dark red plum 100%	1 000	80	8	33	193	515
Fig 100%	1 000	100	10	20	365	725
Fruits of the sun	1 000	90	8	25	112	425
Green apple	1 000	90	9	30	218	645
Guava	1 000	90	9	30	258	605
Kalamansi 100%	 1 000	170	17	20	833	1 670
Kiwi 100%	1 000	100	13	30	522	1 075
Lemon 100%	 1 000	170	17	20	833	1 670
Lime 100%	1 000	215	18	20	821	1 875
Lychee	1 000	135	11	30	273	1 035
Mandarin 100%	 1 000	100	8	33	125	555
Mango 100%	1 000	100	10	25	335	755
Mara des bois strawberry	1 000	90	9	36	286	575
Melon	1 000	85	8	33	203	505
Mirabelle plum 100%	1 000	90	9	25	285	615
Morello cherry	1 000	90	9	36	188	675
Orange & Bitter orange	 1 000	100	8	33	188	505
Papaya	1 000	105	9	20	285	500
Passion fruit 100%	1 000	125	13	30	456	1 115
Pear	1 000	85	8	33	190	520
Pineapple 100%	 1 000	90	9	20	180	670
Pink grapefruit 100%	1 000	120	10	30	275	745
Pomegranate 100%	1 000	130	8	20	370	495
Pumpkin 100%	1 000	140	10	20	397	655

 To flavor, add 10% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.

Les vergers Boiron products	Quantity (g)	Glucose powder (g)	Sorbet stabiliser (g)	Invert sugar (g)	Sugar (g)	Water (g)
Fruit and vegetable puree						
Raspberry	1 000	90	9	25	248	615
Raspberry 100%	1 000	90	10	20	350	620
Red berries	1 000	90	9	30	247	620
Red pepper 100%	1 000	150	8	25	200	450
Redcurrant	1 000	90	9	36	276	585
Rhubarb 100%	1 000	130	9	20	374	490
Spicy mango	1 000	110	9	36	231	615
Strawberry	1 000	75	8	25	161	300
Strawberry 100%	1 000	180	10	25	250	500
Tropical fruits	1 000	60	8	30	202	365
Watermelon 100%	1 000	100	13	30	480	800
White peach	1 000	85	8	25	247	460
Wild strawberry	1 000	115	11	30	382	1 195
Yuzu 100%	1 000	170	17	20	833	1670
Concentrated preparation						
Blood orange without added sugar*	500	165	12	50	870	2 650
Lemon without added sugar*	500	250	19	80	1 500	3 980
Mandarin without added sugar*	500	170	12	80	835	2 650
Orange without added sugar*	500	165	12	50	845	2 620

* Contains naturally occurring sugars in the fruit.

Fruit parfaits

Make a pâte à bombe with 500 g of sugar and 250 g of egg yolk. Defrost the puree. Soak and dissolve the gelatine. Add the gelatine to the puree. Add the pâte à bombe. Add the whipped cream. Pour into moulds and freeze.

Les vergers Boiron fruit puree	Quantity (g)	Pâte à bombe (g)	Gelatine gold 200 Blooms in powder or sheet form (g)	Cream 35% (g)
Apricot	1 000	450	6	400
Banana 100%	1 000	450	6	500
Blackcurrant	1 000	470	6	450
Blood orange 100% 	1 000	550	2	450
Caribbean cocktail with rum	1 000	400		
Chestnut & Vanilla	250	250		400
Citrus fruit cocktail with Cointreau® 	1 000	400	6	450
Coconut 	1 000	470	6	450
Kalamansi 100%	1 000	850	20	2 250
Lemon 100% 	1 000	850	20	2 250
Lime 100%	1 000	850	20	2 250
Lychee	1 000	470	6	450
Mandarin 100% 	1 000	470	6	450
Mango 100%	1 000	470	6	450
Mirabelle plum 100%	1 000	470	6	450
Passion fruit 100%	1 000	550	2	450
Pineapple 100%	1 000	470	6	450
Raspberry	1 000	470	6	450
Rhubarb 100%	1 000	490	6	450
Spicy mango	1 000	450	6	450
Strawberry	1 000	470	8	600
Tropical fruits	1 000	490	6	450
Yuzu 100% 	1 000	850	20	2 250

 To flavor, add 7% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.



Frozen Yoghurt

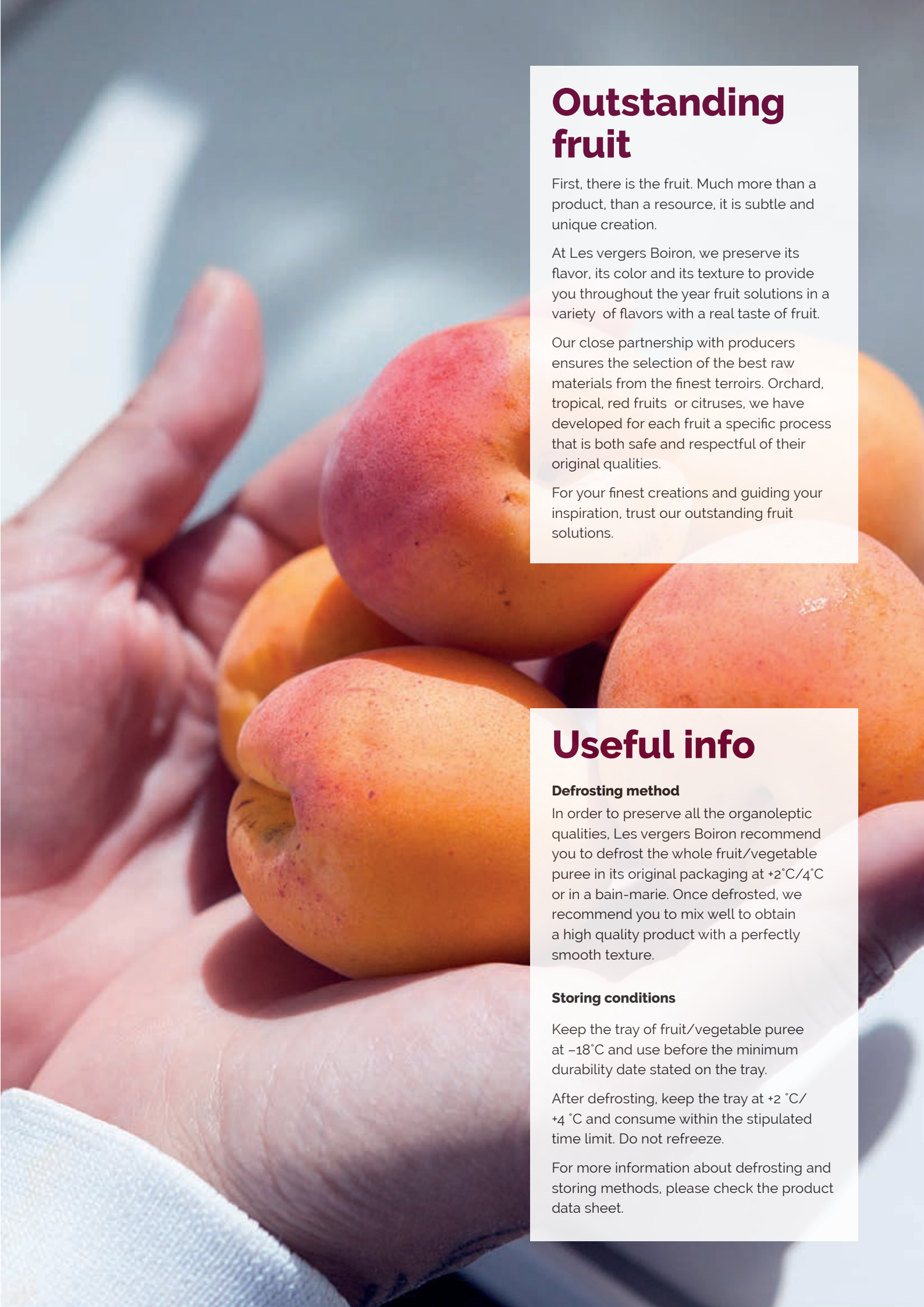
Mix the defrosted puree with the sugar, inverted and lemon puree. Set aside in the fridge for an hour to allow the sugar to dissolve. Add the yoghurt. Blend and churn.

Les vergers Boiron fruit puree	Quantity (g)	Sugar (g)	Invert sugar (g)	Les vergers Boiron Lemon 100% puree (g)	Unsweetened natural yoghurt (g)
Apricot	1 000	250	100	50	1 000
Banana 100%	1 000	250	100	50	1 000
Black cherry 100%	1 000	250	100	50	1 000
Blackberry	1 000	250	100	50	1 000
Blackcurrant	1 000	300	100	30	1 000
Blood orange 100%	1 000	250	70	50	1 000
Blood peach	1 000	250	100	50	1 000
Blueberry	1 000	250	100	50	1 000
Caribbean cocktail with rum 	1 000	250	100	50	1 000
Chestnut & Vanilla	1 000	250	70	50	1 000
Dark red plum 100%	1 000	250	100	50	1 000
Fig 100%	1 000	250	100	20	1 000
Guava	1 000	250	100	50	1 000
Lemon 100% 	1 000	1 000	333	-	3 333
Lemongrass	1 000	300	100	50	1 000
Mango 100%	1 000	250	100	50	1 000
Mara des bois strawberry	1 000	250	100	50	1 000
Mirabelle plum 100%	1 000	250	80	50	1 000
Morello cherry	1 000	250	100	50	1 000
Orange & Bitter orange	1 000	250	100	20	1 000
Pear	1 000	250	75	50	1 000
Pineapple 100% 	1 000	250	100	50	1 000
Raspberry	1 000	250	100	50	1 000
Red berries 	1 000	250	100	50	1 000
Spicy mango 	1 000	250	100	50	1 000
Strawberry	1 000	250	100	50	1 000
White peach 	1 000	250	100	50	1 000
Wild strawberry 	1 000	250	100	50	1 000

 To flavor, add 10% semi-candied fruit.

 Semi-candied lemon inclusion.

 Semi-candied orange inclusion.



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 citruses, 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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