



PEACH AND CARAMEL DESSERT - MATHIAS BOIRIE

👨‍🍳 Advanced level

Peach and Caramel Dessert by Mathias Boirie
Representing Venice

CARAMEL MOUSSE

Glucose syrup
Granulated sugar for caramel
Butter
Cream 36% fat for caramel
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON
Sea salt
Pasteurized liquid egg yolks
Granulated sugar for sabayon
Water for sabayon
Powdered gelatin
Cold filtered water for gelatin
Cream 36% fat for whipping

125g
165g
25 g
270g

4g
2g
115g
50g
50g
12g
72g
560 g

1. Hydrate the gelatin in the 72 g cold filtered water, then melt gently.
2. Caramelize the glucose syrup with the 165 g sugar.
3. Bring the butter, 270 g cream, vanilla paste and salt to the boil. Carefully add to the caramel in stages, stirring until smooth.
4. Over a bain-marie, heat the yolks, 50 g sugar, 50 g water and melted gelatin to 60°C, whisking continuously.
5. Whip on medium speed until the sabayon has doubled in volume and cooled.
6. Cool the caramel to 35°C, then gently fold together with the sabayon.
7. Whip the remaining 560 g cream to soft peaks and fold into the caramel mixture.
8. Use immediately for assembly, then freeze.

SOFT CARAMEL BASE

Granulated sugar
Cream 36% fat
Glucose syrup

1000g
840g
160g

1. Heat the cream and glucose syrup together until hot and the glucose has dissolved.
2. In a separate heavy-based saucepan, caramelize the sugar to an even amber color.
3. Carefully add the hot cream mixture in stages, stirring to combine.
4. Return to a gentle heat and stir until completely smooth. Allow to cool; weigh 600 g of the finished base for the crunch.

CARAMEL CRUNCH

RENO X Dark 64%

RENO X Milk 33%

Soft caramel base

Feuilletine wafers

2,500g

600g

600g

1,200g

1. Melt the dark and milk chocolates together gently until fluid.
2. Warm the measured caramel base until fluid, without boiling.
3. Gradually incorporate the caramel base into the melted chocolates, mixing until uniform.
4. Fold in the feuilletine wafers without crushing them excessively.
5. Spread immediately into a thin, even layer at the thickness required for assembly. Refrigerate until set.

PEACH AND VANILLA GEL

1. Split the vanilla pod and scrape out the seeds.
2. Place the peaches, sugar, vanilla seeds and pod in a saucepan. Cook, stirring, until lightly caramelized.
3. Add the peach liqueur and juice and bring to the boil.
4. Whisk in the agar and cook briefly at a boil, stirring continuously.
5. Remove the vanilla pod. Blend until smooth, pour into a container and refrigerate until set.
6. Blend the set mixture again until it forms a smooth gel.

WHITE PEACH CONFIT

Ravifruit White peach purée

Granulated sugar

Glucose powder DE 33

NH pectin

788 g

100g

100g

12g

1. Mix the sugar, glucose powder and NH pectin thoroughly.
2. Sprinkle the dry mixture over the white peach purée and blend with an immersion blender until homogeneous.
3. Heat to 85°C, stirring continuously.
4. Pour immediately into the required molds or container and allow to set.
5. For a pipeable texture, blend the set confit until smooth.

PEACH CRÉMEUX

Ravifruit Peach purée

Granulated sugar

Pasteurized liquid whole eggs

Butter, softened

Gelatin sheets, dry weight

267g

370g

344g

513g

6.5g

1. Soak the gelatin sheets in cold water until hydrated. Drain and squeeze out the excess water.
2. Combine the peach purée, sugar and liquid whole eggs in a bowl set over a bain-marie.
3. Cook gently, stirring continuously, until the mixture thickens.
4. Remove from the heat. Add the hydrated gelatin and stir until dissolved.
5. Allow the mixture to cool until lukewarm.
6. Add the softened butter gradually, blending with an immersion blender until smooth and homogeneous.
7. Cover the surface and refrigerate until set.



Extraordinary
made simple.

VANILLA SABLÉ

Butter, chilled and cubed
Confectioners' sugar
Salt
Almond flour
All-purpose flour
Whole egg
Vanilla extract

180 g
100g
4g
26g
400 g
72g
10 g

1. Preheat the oven to 160°C.
2. In a stand mixer fitted with the paddle attachment, combine the dry ingredients and butter. Mix until the mixture resembles coarse crumbs.
3. Add the egg and vanilla extract. Mix just until incorporated; do not overmix.
4. Roll the dough to 2.5 mm between two sheets of parchment paper. Refrigerate for 20 minutes.
5. Cut to the required shape, place on a lined baking tray and freeze for at least 10 minutes.
6. Bake for approximately 15 minutes, or until lightly golden. Allow to cool completely.

PEACH GLAZE

Water for the syrup
Ravifruit Peach purée
Granulated sugar for the syrup
Dextrose
Glucose syrup
Granulated sugar for the pectin
NH pectin
Powdered gelatin
Cold water for gelatin
Citric acid
Water for citric acid

500g
500g
500g
500g
500g
60 g
30g
30 g
150g
5 g
5 g

1. Hydrate the powdered gelatin in the 150 g cold water.
2. Combine the 500 g sugar and dextrose. Place in a saucepan with the 500 g water, peach purée and glucose syrup. Heat to 40°C.
3. Mix the NH pectin with the remaining 60 g sugar. Whisk gradually into the warm syrup.
4. Warm the citric acid with the remaining 5 g water until dissolved.
5. Cook the glaze to 103°C. Remove from the heat and stir in the citric acid solution.
6. Add the hydrated gelatin and stir until completely dissolved.
7. Strain into a clean container. Cover the surface, cool and refrigerate.