



A picture taken during Vincent Boué's workshop

The ardechoise

A recipe by Vincent Boué, a "Meilleur Ouvrier de France" chef



Pear William green Adamance sorbet

- 1000 g Pear purée William green Adamance
- 50 g Aromatic extract of pear 50% l'Héritier-Guyot
- 293 g Sucrose (white sugar)
- 100 g Dried glucose syrup DE33 SOSA
- 5 g Prosorbet 5 SOSA
- 218 g Water

1666 g Total weight

Make the sorbet mix: make a syrup with water, sugars (sucrose and dried glucose by removing 10% sucrose, or 25 g) at + 25°C, then add the stabilizer (to which the remaining sucrose, 25 g was added) at + 45/55°C.

Pasteurize at + 85°C. Mix and cool at + 4°C.

Allow to mature 4 to 6 hours at + 4°C. Add the pear purée, then mix, turbinate and extract before using. Store at -18°C.

Chestnut crumble

- 200 g Sweet butter 82% fat
- 300 g Brown sugar (caster sugar)
- 200 g Almond powder Pariani
- 200 g Chestnut flour
- 1 g Vanilla bean of Madagascar Norohy
- 5 g Natural Norohy vanilla extract
- 200 g Opalys 33% white chocolate cover

1106 g Total Weight

Cream the butter and caster sugar. Add the powders and flavour with the vanilla. Ensure the texture and reserve in the freezer. Grate the dough and bake in a ventilated oven at +160°C for 12 minutes. Cool and coat with a fluid ivory blanket.

Brown chestnuts biscuit (Gluten Free)

- 200 g Chestnut paste**
 - 125 g Chestnut cream**
 - 95 g Sweet butter 82% fat**
 - 48 g Corn oil**
 - 200 g Whole eggs**
 - 30 g Chestnut flour**
 - 8 g Baking powder**
 - 30 g Sweet chestnut liquor**
- 736 g Total weight**

Melt the butter and corn oil. Whisk together the brown batter and cream.
Tape with the whole eggs. Sift together the chestnut flour and baking powder.
Pour into the eggs. Flavour with the chestnut liqueur.
Arrange immediately and bake at +160°C for 12 minutes.