



*Inspire
your festive
creations with our
fruit solutions*



androschef.com



Fruit at the Heart of Festive Creativity

To elevate fruit into an exceptional ingredient—recognized and sought after by the finest professionals—we made a unique choice: locating our primary processing facilities at the very heart of the world's orchards.

This commitment enables us to offer a collection of **100% natural fruit solutions**, with no added flavours, crafted to reveal fruit in all its authenticity, intensity and aromatic richness.



Scan
for more
information

At a time when consumer expectations are shifting between a search for meaning, immediate gratification, and an awareness of the products they consume, three major dynamics are currently shaping trends:

- ✦ **Comforting Indulgence:** In today's uncertain economic context, consumers are actively seeking simple, affordable, feel-good indulgences that provide emotional reassurance with generous textures, indulgent flavour pairings and familiar taste profile.
- ✦ **Seasonality and flavor experience:** Local fruits are increasingly paired with more exotic flavour profiles, creating balanced contrasts between freshness, acidity and intensity. This approach responds to a dual consumer expectation: celebrating authenticity and seasonality while delivering novelty and discovery.
- ✦ **Innovation & Personalisation:** Today's professionals are looking for distinctive desserts that captivate both the eye and the palate. Creative presentations, unexpected flavour combinations and adaptable concepts support the development of unique creations.

As consumers increasingly seek desserts that are more balanced, authentic and sensory-driven, fruit has become a key source of inspiration. It brings freshness, naturality and aromatic complexity, while enhancing the overall tasting experience of festive creations.

Our citrus



Our exotic collection



Our classics



Festive inspirations



«Tendresse» Yule Log

made by Chef Florence Lesage, World Champion of Confectionnary Arts
Mango, passion and banana fruit purees



«Soleil d'Hiver» Yule Log

made by Chef Alexandra Garaffi, Meilleur Ouvrier de France finalist
Mango and passion fruit compote and bergamot fruit puree



Frozen Yule Log

made by Chef David Alves, Meilleur Ouvrier de France Glacier
Lemon, lime and mandarin orange fruit purees, and confit of lemon zests



French King cakes

Williams pear, mixed berries fruit compotes, confit of citrus zests, semi-candied blueberries, caramelized apple filling





«Tendresse» Yule Log



Ingredients

Finition

Almond & Praline Crunch	410 g
Mango & Passion fruit compote ANDROS Chef	500 g
Muscovado Rolled Sponge	1 (60x40 cm)
Vanilla Bavarian Cream	750 g
Mango & Passion Fruit Glaze	500 g
Mango	0.3 pce/s
Passion fruit	0.1 pce/s
Pink cornflower	3 g

Almond & Praline Crunch

Shortbread for almond & vanilla crunch	284 g
White chocolate 33%	83 g
Hazelnut praline 66%	66 g
Fleur de sel	2 g

Shortbread for almond & vanilla crunch

Traditional flour	92 g
Baking powder	1 g
Brown sugar	41 g
Fine salt	1 g
4 Blanched almond powder	9 g
Butter	76 g
Liquid egg yolks	23 g

Mango & Passion Fruit Compote

Mango puree ANDROS Chef	47 g
Banana puree ANDROS Chef	94 g
Passion fruit puree ANDROS Chef	47 g
Brown sugar	14 g
Pectin NH	5 g
Potato starch	9 g
Water	16 g
Mango compote ANDROS Chef	283 g
Bergamot puree ANDROS Chef	9 g

Finition

Spread the almond-praline crunch to size 8 x 53 cm. Trim the sponge edges and spread the mango-passion compote to the edges. Roll carefully, rounding the start for a perfect cut. Wrap tightly with parchment paper and a rack. Store in mold to keep shape and freeze. Prepare the vanilla Bavarian cream, fill the mold, smoothing to avoid air bubbles. Insert the rolled sponge (seam up), smooth with cream, and seal with crunch. Freeze. Unmold and glaze with mango-passion glaze at 30°C. Cut to desired size and decorate with fresh mango slices (lightly glazed), passion fruit seeds, and cornflower petals.

Almond & Praline Crunch

Melt chocolate, mix with warm shortbread and other ingredients. Spread and freeze.

Shortbread for almond & vanilla crunch

Rub dry ingredients with cold butter cubes. Add yolks when sandy texture. Roll to 2 mm and bake at 160°C for 25 min.

Mango & Passion Fruit Compote

Heat purees to 40°C, add sugar + pectin, cook to 85°C for 2 min. Add starch slurry. Off the heat, add compote and bergamot puree. Cool quickly.



Mango compote

Mango puree

Banana puree

Passion fruit puree

& Bergamot puree

Muscovado Rolled Sponge

Liquid egg yolks	57 g
Liquid whole eggs	156 g
Invert sugar	10 g
Granulated sugar (1st batch)	72 g
Muscovado sugar (1st batch)	72 g
Madagascar vanilla	1 pod
Liquid egg whites	85 g
Granulated sugar (2nd batch)	25 g
Muscovado sugar (2nd batch)	25 g
Traditional flour	71 g
Cornstarch	21 g

Vanilla Bavarian Cream

Whole milk	282 g
Granulated sugar	68 g
Liquid egg yolks	88 g
Madagascar vanilla	1.5 pods
Gelatin mass (6/1)	40 g
Heavy cream 35% UHT	292 g

Mango & Passion Fruit Glaze

Mango puree ANDROS Chef	85 g
Passion fruit puree ANDROS Chef	144 g
Water	38 g
Gelatin mass (6/1)	68 g
Granulated sugar	169 g
Glucose 40DE	17 g

Muscovado Rolled Sponge

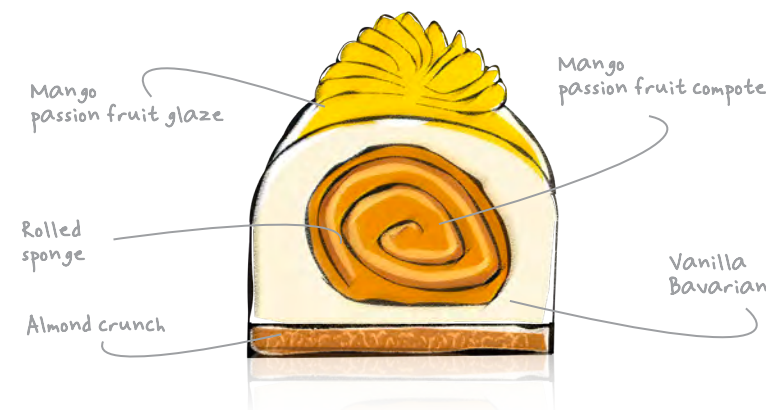
Whip together the egg yolks, whole eggs, invert sugar, scraped vanilla seeds, and the first batch of caster sugar and muscovado sugar until light. In parallel, whip the egg whites, gradually adding the remaining caster sugar and muscovado sugar until the whites are about three-quarters whipped to obtain a stable meringue. Gently fold the meringue into the egg mixture, then incorporate the sifted flour and cocoa powder. Using 1 cm guides, spread 600 g of batter into 40 x 60 cm sheet pans. Bake at 200°C for approximately 6 minutes. Immediately after baking, cover the sponge cake to retain moisture and ensure a soft, supple texture.

Vanilla Bavarian Cream

Infuse vanilla in hot milk 15 min. Strain, adjust weight. Whisk yolks + sugar, cook custard to 82°C, add gelatin, blend, cool. Fold in whipped cream. Mold and freeze.

Mango & Passion Fruit Glaze

Heat purees with sugar + glucose. Add gelatin mass when dissolved. Use at 30°C. Store refrigerated.



Recipe image featured on the cover page.



«Soleil d'hiver» Yule Log



Ingredients

Pain de gène

50% Almond paste	800 g
Whole eggs	1100 g
Potato starch	170 g
Baking powder	8 g
Salt	8 g
Plant-based butter	300 g
Zest of limes	2

Mango & Passion Fruit Compote

Mango high fruit compote ANDROS Chef	1 000 g
Passion high fruit compote ANDROS Chef	310 g
Sugar	120 g
Gelatin	10 g
Cold water	50 g

Bergamot Crèmeux

Bergamot puree ANDROS Chef	200 g
Whole eggs	350 g
Sugar	250 g
Butter	400 g
Powdered gelatin	4 g
Cold water	24 g

Pain de gène

Using a stand mixer fitted with the paddle attachment, soften the 50% almond paste by gradually incorporating the eggs. Once the almond paste is smooth and loosened, replace the paddle with the whisk attachment and continue adding the eggs progressively until a light and aerated mixture is obtained. Prepare a brown butter (beurre noisette) and set aside. Add the lime zest to the egg mixture. Once the batter has reached full volume, add the potato starch, salt and baking powder mixture on low speed. Stop mixing as soon as incorporated. To incorporate the plant-based butter, mix one quarter of the batter into the melted butter first. Blend thoroughly, then gently fold this mixture back into the remaining batter. Pipe or deposit into 16 cm diameter Flexipan® round moulds. Bake at 170°C for approximately 10 minutes.

Mango & Passion Fruit Compote

Hydrate the gelatin in the cold water. Heat the passion fruit compote with the sugar. Add the hydrated gelatin and mix until completely dissolved. Incorporate the mango compote and blend until smooth. Pour 1 kg into a Flexipan® insert mould and freeze until required.

Bergamot Crèmeux

Hydrate the gelatin in the cold water. Bring the bergamot puree to a boil. In a bowl, whisk together the eggs and sugar. Temper the egg mixture with part of the hot bergamot purée, then return everything to the saucepan. Cook to 85°C, stirring continuously. Transfer to a bowl and add the hydrated gelatin. Allow to cool to approximately 40°C, then add the softened butter and emulsify with an immersion blender until smooth and glossy. Refrigerate for at least 4 hours before use.



Mango high fruit compote,
Passion high fruit compote
& Bergamot puree

Light Vanilla Cream

Vanilla bean	1
Milk	450 g
Cream	200 g
Egg yolks	145 g
Sugar	200 g
Gelatin	18 g
Cold water	90 g
Whipped cream	500 g

Vanilla Whipped Ganache

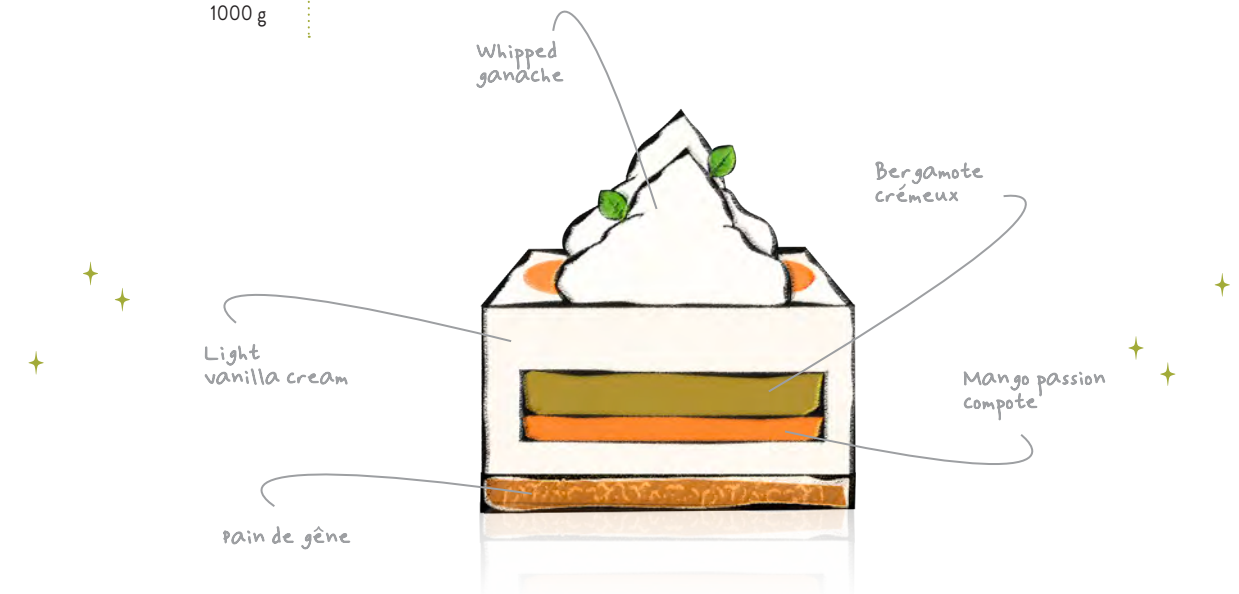
Cream	1000 g
Vanilla bean	1
Gelatin	16 g
Cold water	80 g
White chocolate	440 g
Cream (cold)	1000 g

Light Vanilla Cream

Hydrate the gelatin in the cold water. Prepare a crème anglaise: bring the milk, cream and split vanilla bean to a boil. Meanwhile, whisk the egg yolks and sugar until pale. Pour part of the hot liquid over the yolk mixture, whisking constantly, then return everything to the saucepan. Cook to 85°C. Add the hydrated gelatin and mix until dissolved. Cool to approximately 20°C, then gently fold in the whipped cream. Use immediately.

Vanilla Whipped Ganache

Hydrate the gelatin in the cold water. Heat the first quantity of cream with the scraped vanilla bean and bring to a boil. Add the hydrated gelatin. Once fully melted, pour over the white chocolate and mix to obtain a smooth ganache. Add the second quantity of cold cream and blend until smooth. Cover with plastic wrap in contact and refrigerate overnight. Whip before use to obtain a light, pipeable texture.





Frozen Yule Log



Ingredients

Hazelnut Shortcrust Pastry

Butter	120 g
Salt	2 g
Hazelnut powder	60 g
Icing sugar	60 g
Whole eggs	50 g
T55 flour	240 g

Lemon Ice Cream

Whole milk	693 g
Skimmed milk powder (0% fat)	132 g
Sucrose	123 g
Atomized glucose DE40	120 g
Cream (35% fat)	383 g
Lemon puree ANDROS Chef	500 g
Stab Pure stabilizer	10 g

Lemon Confit

Confit of lemon zests ANDROS Chef	180 g
Sucrose	33 g
Invert sugar	55 g
Atomized glucose DE40	48 g
NH pectin	2.2 g

Mandarin Sorbet 70% Fruit

Mandarin orange puree ANDROS Chef	1400 g
Water	158 g
Sucrose	232 g
Inulin	80 g
Atomized glucose DE25	120 g
Stab Pure stabilizer	10 g

Hazelnut Shortcrust Pastry

Rub the butter together with the dry ingredients until a sandy texture is obtained. Add the eggs and mix just until combined. Roll out to a thickness of 3 mm. Cut into 15 cm diameter discs and place in the blast freezer. Bake at 160°C between two Silpain® mats for approximately 25 minutes.

Lemon Ice Cream

Heat the milk to 25°C and add the sugars and milk powder. At 30°C, add the cream. At 45°C, incorporate the stabilizer previously mixed with part of the sucrose. Pasteurize at 85°C, blend and cool rapidly in a blast chiller. Mature for several hours at 4°C. Add the lemon puree and blend until smooth. Churn in a batch freezer. Line the moulds or rings with the lemon ice cream, insert the mandarin sorbet core and seal with the vanilla sponge biscuit.

Lemon Confit

Heat the fruit puree with the invert sugar and atomized glucose. At 40°C, add the NH pectin premixed with the sucrose. Cook to 60° Brix. Store refrigerated for 12 hours. Pipe a 3 mm layer onto the mandarin sorbet insert and place in the blast freezer.

Mandarin Sorbet 70% Fruit

Heat 400 g of the mandarin puree together with the water to 25°C. Add the sugars. At 45°C, add the stabilizer previously blended with part of the sucrose. Pasteurize at 85°C and pour over the remaining puree. Blend and cool rapidly in a blast chiller, then mature at 4°C. Check the Brix level and adjust if necessary. Churn in a batch freezer and fill rings slightly smaller than the final dessert size. Freeze for at least 2 hours, then insert into the lemon ice cream-lined rings.



100% Lemon puree,
100% Mandarin orange puree,
100% Lime puree,
& Confit of lemon zests

Vanilla Ladyfinger Sponge

Egg yolks	235 g
Sucrose	47 g
Dextrose	47 g
Egg whites	350 g
Caster sugar	210 g
Corn starch	145 g
T55 flour	145 g
Vanilla powder	Sq

Lime Glaze

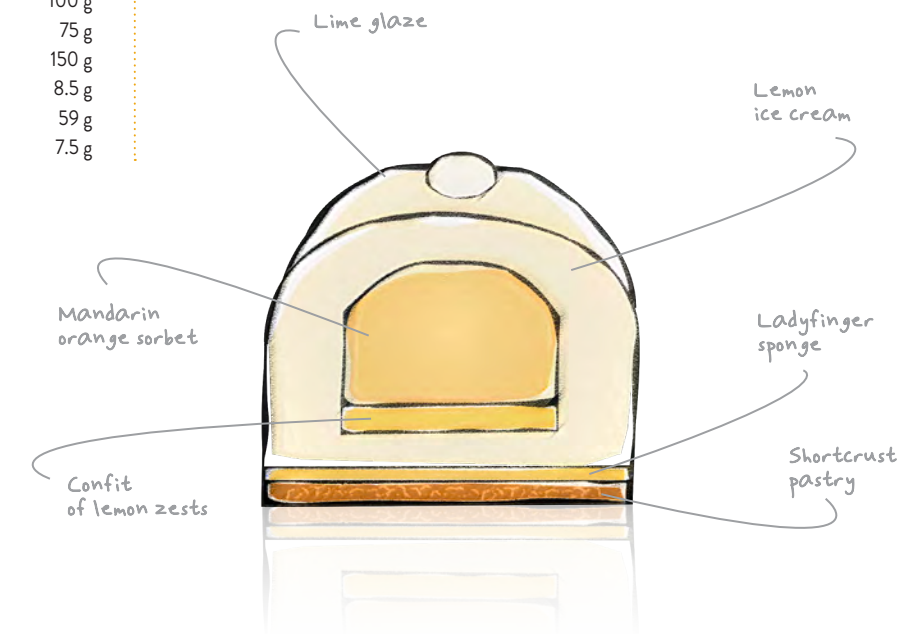
100% Lime puree ANDROS Chef	450 g
Sucrose	150 g
Powdered glucose syrup DE40	100 g
Maltodextrin DE16	100 g
Inulin	75 g
Glucose syrup DE40	150 g
Gelatin powder (200 Bloom)	8.5 g
Water	59 g
NH pectin	7.5 g

Vanilla Ladyfinger Sponge

Whisk the egg yolks with the sucrose and dextrose until light and pale. Whip the egg whites and gradually add the caster sugar to obtain a stiff meringue. Fold the two mixtures together, then gently incorporate the corn starch, flour and vanilla powder. Spread to a thickness of 1 cm and bake at 190°C for 8–10 minutes. Cut discs slightly smaller than the final mould size.

Lime Glaze

Hydrate the gelatin in the water and refrigerate. In a saucepan, disperse the NH pectin with part of the sucrose and add to the lime puree. At 25°C, add the remaining sugars and bring to a boil. Pour over the hydrated gelatin and blend until smooth. Store refrigerated. Use at 12–15°C to glaze the frozen dessert.



King Cakes





Reinventing a classic

As the Epiphany season continues to extend beyond its traditional peak, it creates new opportunities to diversify offerings and engage consumers throughout a longer consumption period.

Our fruit-inspired interpretations revisit this iconic classic while preserving its essential identity.

From vibrant citrus notes to exotic inspirations and orchard fruit classics, these creations combine tradition and creativity to deliver a renewed Galette des Rois experience.

Puff pastry recipe: (for 4 King Cakes)

Puff Pastry

T55 flour	1000 g
Salt	20 g
Icing sugar	150 g
Melted butter	200 g
Water	600 g
Pastry butter (laminating butter)	750 g

Process

Place the flour, salt, icing sugar, melted butter and water in the mixer. Mix for approximately 7 minutes on first speed until a homogeneous dough is obtained.

Shape into a ball, wrap and refrigerate.

Rest: 24 hours at 3°C.

Enclose the pastry butter and give 2 double folds (book folds).

Rest: 24 hours at 3°C.

Give 2 additional double folds.

Rest: 24 hours at 3°C.

Sheet the dough to a thickness of 3 mm.

Cut two discs of 23 cm diameter for each galette.



Williams pear

A refined balance of almond and Williams pear

Pear Compote

Pear compote ANDROS Chef	500 g
Sugar	10 g
Gellan Gum`	15 g



Pastry Cream for Frangipane

Milk	800 g
Cream	200 g
Roasted Vanilla Powde	2 g r
Egg Yolks	60 g
Whole Eggs	100 g
Sugar	80 g
Custard Powder	80 g



Pear Compote

Combine the sugar and gellan gum. Add this mixture to the pear compote and bring to a boil. Pour into ring moulds and freeze until required.

Pastry Cream for Frangipane

Heat the milk, cream and vanilla. Whisk together the egg yolks, whole eggs, sugar and custard powder until smooth. Combine the two mixtures and cook to a boil while whisking continuously.

Spread onto a tray and chill rapidly. Once cold, mix with the paddle attachment until smooth.

Frangipane

Mix together the almond powder, butter and sugar. Once no lumps of butter remain, gradually add the eggs, followed by the roasted vanilla powder and the pastry cream. Pipe a first layer of frangipane onto the puff pastry disc, then add the pear compote insert. Cover with a second layer of frangipane before assembling the galette.

Blueberry & chocolate



for a comforting, indulgent and generous creation

Semi-candied blueberries **ANDROS Chef** 250 g
Chocolate chips 75 g
Frangipane cream as needed



Pipe a layer of frangipane cream onto one puff pastry disc. Evenly distribute 250 g of semi-candied blueberries and 75 g of chocolate chips over the frangipane. Cover with the second pastry disc, seal the edges, then glaze and score as desired before baking.

Caramelized apple



A timeless pairing of apple and caramel

Caramelized apple clean filling **ANDROS Chef** 500 g



Pipe 50 g of apple caramel filling onto one puff pastry disc. Lightly brush the edge with water, then place the second pastry disc on top and seal carefully. Proceed with glazing and scoring as desired before baking.

Citrus



Bright citrus notes for a fresh take on tradition

Mandarin Cream

Milk 400 g
Cream (35% fat) 300 g

Confit of mandarin or lemon zest **ANDROS Chef**

300 g
Corn starch 90 g
Sugar 90 g
Whole eggs 150 g



Mandarin Cream

Bring the milk, cream and mandarin zest confit to a boil. Separately, whisk together the sugar, corn starch and eggs until light and smooth. Gradually pour the hot liquid over the egg mixture while whisking continuously. Return to the saucepan and cook until boiling, whisking constantly. Transfer to a tray or container and cool rapidly before use.

Mixed berries



for a bright and tangy twist

Vanilla Almond Cream

Vanilla Syrup 52 g
Butter (82% fat) 170 g
Corn Starch 29 g
Inulin 65 g
Trehalose 66 g
Blanched Almond Powder 210 g
Cream (35% fat) 296 g

Compote

Mixed Berries high fruit compote **ANDROS Chef** 950 g
Brown Sugar 175 g
Lemon Juice 10 g
NH Pectin 325 13 g



Vanilla Almond Cream

Combine all the dry ingredients. Add the butter and mix until the texture becomes light and aerated. Gradually incorporate the eggs, vanilla syrup and almond powder. Mix until smooth and homogeneous. Whip the cream to a light, airy consistency. Gently fold the whipped cream into the almond mixture.

Compote

Combine all the dry ingredients. Add the mixture to the warmed mixed berries compote and bring to a boil. Refrigerate at 4°C until set.

Assembly

Prepare the vanilla almond cream and spread into a 150 mm diameter mould. Freeze until firm. Spread the mixed berries compote over the frozen almond cream insert and return to the freezer. Place the frozen insert in the centre of the puff pastry base and seal with the top pastry disc. Cut using a 20 cm pastry ring or cutter. Apply two coats of egg wash and bake at 180°C for approximately 50 minutes, until golden brown and fully baked.



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