

**BROVER**  
INGREDIENTS THAT MAKE A DIFFERENCE



8 exclusive recipes for the Holidays



## The Holidays are a-coming! Come share delicious food with us...

In a world that can feel uncertain and challenging, there is nothing more comforting than gathering around the table to share good food and company.

As we do each year during this festive season, we are delighted to present you with this seasonal recipe booklet. Alongside the essential yule logs, king cakes, and holiday sweets, this edition features a special selection of savory appetizers to make your gatherings even more enjoyable.

Our warmest wishes go to our partners and the artisans who work tirelessly throughout the holiday season. May 2025 be an exceptional year for you, filled with warmth, joy, and celebration!

*Team Brover*



All recipes by our Pastry chef

*P. Amato*

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# APPLE SAUSAGE AMUSE-BOUCHES

ELEVATE YOUR APPETIZER GAME WITH OUR APPLE SAUSAGE GLASS JAR – A PERFECT BLEND OF SAVORY SAUSAGE AND SWEET APPLES, BEAUTIFULLY LAYERED IN A CHARMING GLASS JAR. THIS BITE-SIZED DELIGHT OFFERS A UNIQUE TWIST ON CLASSIC FLAVORS, MAKING IT THE IDEAL STARTER FOR ANY GATHERING.

POUR 6 INDIVIDUAL GLASS JARS

## INGREDIENTS

One bratwurst or any type of mild white sausage, flat parsley, 6 BROVER mini apples, BROVER diced apple fruit filling

RECIPE

## 1. COOKING

Slice the sausage into six rounds. Sauté them in butter until nicely browned.

## 2. ASSEMBLY

In double-walled glass verrines, layer a small amount of diced apple filling, followed by a round of white sausage. Top with a mini apple sprinkled with gold dust, some aromatic herbs, and a small parsley sprig. Place in the oven at 80°C (176°F) to serve warm.



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**BROVER diced apple fruit filling 85%:** 2,650 ml can

**BROVER mini apples:** 425 ml & 850ml can

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## SHRIMP & POLENTA AMUSE-BOUCHES

PERFECTLY PORTIONED FOR SHARING, THIS BITE-SIZED TREAT WILL IMPRESS ANY DISTINGUISHED GUEST WITH ITS BOLD, MEDITERRANEAN-INSPIRED FLAVORS! TENDER SHRIMP SITS ATOP A SAVORY SUNDRIED TOMATO-INFUSED POLENTA SQUARE, CREATING A FLAVORFUL BITE THAT BALANCES RICHNESS AND ZEST IN EVERY MOUTHFUL.

FOR 12-20 AMUSE-BOUCHES

### TOMATO POLENTA

100 g of polenta, 250 g of water, 250 g of milk,  
80 g of BROVER tomato spread

### ASSEMBLY

BROVER yellow sweet pepper drops, BROVER sundried tomatoes, BROVER tomato spread, rice paper, shrimp (12-20), aromatic herbs, Espelette or Cayenne pepper

### RECIPE

#### 1. TOMATO POLENTA

Bring the milk and water to a boil. Gradually add the polenta while stirring continuously and cook for 3 minutes. After cooking, incorporate the tomato spread and pour into a pre-oiled mold, spreading it to a thickness of 2 cm. Keep in the refrigerator. Cut into bite-sized squares.

#### 2. ASSEMBLY

Deep fry the rice paper and break it into pieces. Sauté the shrimp with Espelette / Cayenne pepper. For assembly, place a bit of tomato delight on each polenta cube, followed by a torn piece of fried rice paper, a sundried tomato, a shrimp, and a few drops of yellow sweet pepper drops. Pass in the oven before serving. Finish with a sprinkle of aromatic herbs.



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BROVER tomato spread: 900 g jar

BROVER sundried tomatoes: 850 ml can

BROVER yellow sweet pepper drops: 850 ml can

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## LEMON MANDARIN YULE LOG

FOR THOSE WHO PREFER LIGHT AND FRUITY YULE LOGS DURING THE HOLIDAYS, OUR CHEF PRESENTS THIS ENCHANTING SPECIALTY THAT WILL DECORATE THE TABLE AS MUCH AS IT WILL DELIGHT GUESTS. A REFRESHING CHANGE AFTER A HEARTY HOLIDAY FEAST.

SERVES 6

### SWEET SHORTCRUST PASTRY

100 g butter, 1.5 g sea salt, 65 g powdered sugar, 20 g almond powder, 30 g eggs, 165 g pastry flour

### MADELEINE BISCUIT

100 g eggs, 50 g butter, 120 g sugar, zest of 2 mandarins, 25 g whole milk, juice of 2 mandarins, 75 g olive oil, 125 g flour, 4 g baking powder

### WHITE CHOCOLATE MOUSSE

250 g heavy whipping cream, 250 g whole milk, 50 g sugar, 100 g egg yolks, 4 gelatin sheets, 250 g white chocolate, 300 g heavy whipping cream, 1 vanilla bean

### ASSEMBLY

BROVER lemon cream, BROVER mandarin segments

RECIPE

### 1. SWEET PASTRY BASE

In a mixer bowl, combine butter, powdered sugar, and sea salt. Mix to a sandy texture. Add almond powder and eggs, then the flour. Refrigerate for at least 30 minutes. Roll out the sweet pastry to a thickness of 4 mm and cut a rectangle the size of the mold being used. Bake at 165°C for 15 minutes.

### 2. MADELEINE BISCUIT

Whisk the eggs and sugar until pale. Melt the butter and add the mandarin zest. Stir in the milk, mandarin juice, and olive oil. Finally, add the sifted flour and baking powder. Pour into a silicone pan with edges and bake at 170°C for 15 minutes. Set aside.

### 3. WHITE CHOCOLATE MOUSSE

Make a crème anglaise (custard) with the milk, 250 g of cream, sugar, and egg yolks, cooking to 85°C. Off the heat, add the gelatin (previously softened in a large amount of cold water) and the white chocolate. Finally, fold in the 300 g of whipped cream.

### 4. ASSEMBLY

Line a mold with the vanilla mousse. Pipe in the lemon cream with a pastry bag. Add another layer of vanilla mousse and place the madeleine biscuit on top. Freeze completely. Unmold and place on the sweet pastry base. Spray with yellow velvet coating. Decorate with mandarin segments, dollops of lemon cream, and mandarin zest.



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BROVER lemon cream: 6 kg bucket

BROVER flower honey: 500 g squeezer, 1 kg jar, 5 kg bucket

BROVER mandarin segments: 850 ml can

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# MINI BLACK FOREST—FILLED TREE TRUNKS

A TRUE INVITATION TO THE MAGIC OF THE HOLIDAYS, THESE DELECTABLE TROMPE-L'ŒIL MINI CHOCOLATE YULE LOGS ADD A TOUCH OF SWEETNESS AND SURPRISE TO A FESTIVE MEAL. THEY TRANSPORT US TO AN ENCHANTED AND INDULGENT BLACK FOREST, HEAVY WITH JUICY AMARENA CHERRIES.

SERVES 6

## COCOA LADYFINGER

230 g egg whites, 130 g sugar, 130 g egg yolks,  
40 g cocoa powder, 40 g flour

## MASCARPONE CHANTILLY

200 g heavy whipping cream, 100 g mascarpone,  
20 g sugar

## SYRUP

100 g BROVER Amarena cherry juice, 50 g water,  
kirsch to taste

## CIGARETTE PASTE DOUGH

75 g butter, 75 g powdered sugar, 75 g flour, 75 g  
egg whites, cocoa powder as needed

## ASSEMBLY

BROVER Amarena cherries

## RECIPE

### 1. LADYFINGER BISCUIT

Whip the egg whites, gradually adding the granulated sugar. Gently fold in the egg yolks, then the pre-sifted dry ingredients. Pipe onto a baking sheet and bake at 200°C for 15 to 20 minutes.

### 2. ASSEMBLY

Temper dark couverture chocolate. Mold tree trunk-shaped cavities. Once crystallized, unmold the chocolate shapes and cut the biscuit to fit the diameter of the chocolate trunks. Soak the biscuit rounds with Amarena syrup. Pipe a layer of mascarpone whipped cream and place Amarena cherry pieces on top. Repeat this layering once more. Finish with a rosette of whipped cream and garnish with a few Amarena cherries on top. Decorate with leaves made from cigarette paste.



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BROVER Amarena cherries: 850 mL & 2,650 mL can





# BLUEBERRY KING'S CAKE

THIS KING'S CAKE (GALETTE DES ROIS) REVISITS THE CLASSIC WHILE STAYING TRUE TO THE FESTIVE SPIRIT OF EPIPHANY. BENEATH THE SURPRISING BLUEBERRY FILLING, YOU'LL FIND A TRADITIONAL GOLDEN AND CRISPY PUFF PASTRY. FRESH FRUITS ADD A BURSTING EXPLOSION OF FLAVOR.

## SERVES 6

### REVERSE PUFF PASTRY

**Detrempe:** 200 g cake flour, 125 g heavy whipping cream 35%, 20 g water, 5 g salt  
**Butter paste:** 300 g laminating (tourage) butter, 125 g cake flour

### ALMOND CREAM

100 g butter, 100 g almond flour, 2 eggs, 100 g sugar, rum to taste

### CIGARETTE PASTE DOUGH

75 g butter, 75 g powdered sugar, 75 g flour, 75 g egg whites, violet food coloring as needed

### TOPPING

BROVER blueberry filling, fresh blueberries

### TRADITIONAL KING'S CAKE FIGURINE (FÈVE)



x 1



**UNLEASH YOUR CREATIVITY  
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BROVER blueberry fruit filling 70%: 850 ml can

## RECIPE

### 1. REVERSE PUFF PASTRY

**Detrempe:** in the bowl of a mixer, mix all the ingredients until you obtain a homogeneous dough. Roll it into a square shape and let it rest in the refrigerator for 1 hour.  
**Butter paste:** cut the butter into small cubes and mix it with the flour until a smooth dough ball forms. Roll the dough into a rectangle, double the size of the detrempe square. Place the square of detrempe on the first half of the butter paste and fold the other half over it to create the first turn. Perform 6 single turns, allowing the dough to rest between each turn.

### 2. CIGARETTE PASTE DECOR

Soften the butter. Incorporate the powdered sugar, then the sifted flour mixed with the food coloring. Coat a mold with the appropriate decoration. Bake at 160°C for 10 minutes.

### 3. ASSEMBLY

Roll out the puff pastry to make 2 discs, each 22 cm in diameter and 4 mm thick. Stick the discs together with a little water. Glaze the ring and score it. Place the almond cream inside, inserting an Arguydal fève (a traditional charm or figurine used in the French king's cake).

### 4. BAKING

Bake at 170°C for 40 minutes. After baking and complete cooling, spread and smooth the blueberry filling on top. Decorate harmoniously with the cigarette paste baked in a mold of your choice and some fresh blueberries.



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# PINEAPPLE YULE LOG-LIKE KING'S CAKE

RADIATING WITH A THOUSAND LIGHTS, OUR PINEAPPLE GALETTE DAZZLES IN ITS BEAUTIFUL GOLD HUE! LIKE THE SCEPTER OF A PROUD MONARCH, WHAT BETTER WAY TO CELEBRATE THE KINGS? A PORCELAIN FIGURINE (FÈVE) SHAPED LIKE A ROYAL RING PERFECTLY COMPLETES THIS STUNNING CREATION.

SERVES 6-8

## REVERSE PUFF PASTRY

**Detrempe:** 200 g cake flour, 125 g heavy whipping cream 35%, 20 g water, 5 g salt  
**Butter paste:** 300 g laminating (tourage) butter, 125 g cake flour

## COCONUT ALMOND CREAM

100 g butter, 40 g toasted grated coconut, 60 g almond powder, 2 eggs, 100 g sugar, rum and vanilla powder to taste

## ASSEMBLY

300 g BROVER mini pineapples

## TRADITIONAL KING'S CAKE FIGURINE (FÈVE)



## RECIPE

### 1. REVERSE PUFF PASTRY

**Detrempe:** in the mixer bowl, combine all the ingredients until you obtain a homogeneous dough. Roll it into a square and refrigerate for 1 hour.

**Butter paste:** cut the butter into small cubes and mix it with the flour until a smooth dough ball forms. Roll out the dough into a rectangle, double the size of the detrempe square. Place the square of detrempe on the first half of the butter paste and fold the other half over it to create the first turn. Perform 6 single turns, allowing the dough to rest between each turn.

### 2. COCONUT ALMOND CREAM

Whisk the butter with the sugar. Add the eggs one by one, then incorporate the coconut and almond powder. Finally, add the rum and vanilla powder.

### 3. ASSEMBLY

Roll out 2 strips of puff pastry to fit the size of the mold. For this recipe, the mold is rectangular. Line the mold with the pastry and bake blind at 170°C for 15 minutes, then add the coconut almond cream. Continue baking for an additional 20 minutes. After baking, place mini pineapple slices on top of the cake. Gloss with neutral glaze and decorate with grated coconut and vanilla powder.



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BROVER mini pineapples: 850 ml & 2,650 ml can



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## CHERRY PISTACHIO CHRISTMAS TREE FINANCIERS

AN ENCHANTED FOREST YOU CAN EAT, JUST LIKE IN HANSEL AND GRETEL. BUT HERE, NO WITCH—JUST DELICIOUS SUGAR-DUSTED TREES, READY TO BE DEVoured. A RICH AND GLOSSY RASPBERRY FILLING MAKES IT EVEN MORE DELECTABLE.

SERVES 8

### PISTACHIO FINANCIERS

132 g granulated sugar, 75 g flour, 1.2 g baking powder, 24 g almond powder, 75 g butter, 12 g BROVER honey, 12 g pistachio paste, 132 g egg whites, vanilla powder to taste

### ASSEMBLY

BROVER raspberry fruit filling

RECIPE

### 1. PISTACHIO FINANCIERS

Melt the butter with the honey at 40°C. Add the pistachio paste. Sift together the flour, vanilla powder, and baking powder. Mix the granulated sugar with the tempered egg whites, almond powder, and sifted dry ingredients. Finally, add the melted butter-honey-pistachio paste mixture. Set aside and reserve. Pipe the mixture into tree-shaped molds. Bake at 160°C for 20 minutes.

### 2. ASSEMBLY

After completely cooling, smooth the mini tree shapes with the raspberry filling. Decorate with festive elements, such as snowflakes.



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BROVER raspberry fruit filling 70%: 2,650 mL can

BROVER flower honey: 500 g squeezer, 1 kg jar, 5 kg bucket

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## CHOCOLATE TREE TRUNK SLICES WITH DRIED FRUITS

THESE TROMPE-L'ŒIL CHOCOLATE BARS ARE SURE TO DELIGHT CHOCOLATE LOVERS WITH THREE DISTINCT FLAVORS AND COLORS, EACH TOPPED WITH A BURST OF FRUITY GOODNESS.

A PLAYFUL AND VISUALLY STUNNING TREAT, THEY OFFER A PERFECT BALANCE OF RICH CHOCOLATE AND REFRESHING FRUIT ACCENTS, MAKING EVERY BITE A DELIGHTFUL SURPRISE

### FOR 3 DISCS

Dark chocolate, milk chocolate, white chocolate, dried cranberries BROVER, dried apricot cubes BROVER, dried fig cubes BROVER

### RECIPE

#### 1. CONCEPT

Using the same method as for making classic chocolate bars, create a beautiful composition by pouring three types of chocolate into a tree trunk-shaped mold. Each chocolate is topped with its own unique topping, creating an aesthetic and delicious result.

#### 2. ASSEMBLY

Temper the chocolates and pour them into trompe-l'œil molds. Arrange the dried fruits as follows: place the cranberries on the white chocolate, the dried apricots on the milk chocolate, and the dried fig cubes on the dark chocolate.



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**BROVER dried cranberries:** 12.5 kg carton

**BROVER dried apricot cubes:** 12.5 kg carton

**BROVER dried fig cubes:** 12.5 kg carton



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