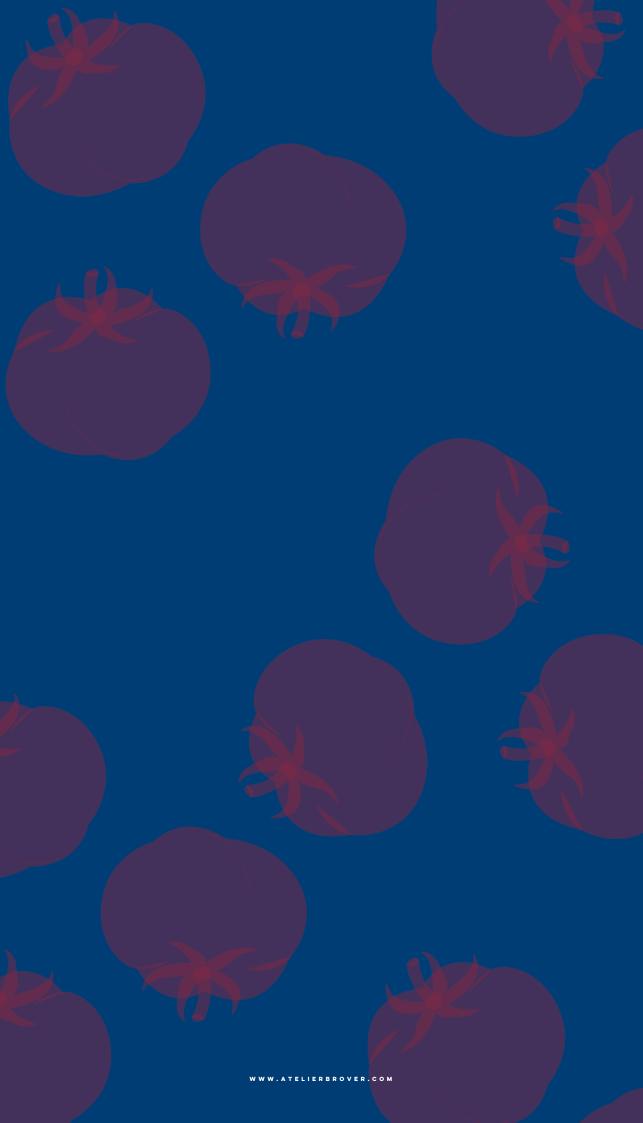


VOLUME 3

INSPIRER. EXPLORER.

BROVER RECIPE BOOK

VOLUME 3



A BROVER recipe book in English: in its 3rd edition to delight you!

We are thrilled to celebrate another year of sharing culinary experiences with you. The dedication and passion of our team have continued to flourish, and we are excited to present this gourmet rendezvous, now a signature tradition that marks the start of each new BROVER season.

In this 3rd volume of our recipe book in English, we invite you on a one-of-a-kind culinary journey through the world of BROVER, where tradition, creativity, and passion blend harmoniously. As always, this collection showcases 30 brand-new, original recipes, thoughtfully divided into three categories: pastry, bakery, and snacking.

May these new culinary creations take you off the beaten path! Enjoy, and happy cooking!

Yours in pastry,

BROVER PASTRY CHEF

Claude Pollet





GET INSPIRED. EXPLORE OUR RECIPES.

PASTRY RECIPES	
Apricot Rosemary Calisson	Page 8
Peach Basil Dacquoise	Page 1
Gingerbread Orange Bars	Page 1
Sour Cherry Brioche	Page 1
Multifruit Tart Slices	Page 1
Citrus Pavlova Delight	Page 1
Black Forest Éclairs	Page 2
Exotic Chocolate Cups	Page 2
Mirabelle Plum Savarin	Page 2
Raspberry Tropézienne Tartlets	Page 2
BAKERY RECIPES	
Prune Flan (Far Breton)	Page 3
Chia Seeds Lemon Cake	Page 3
Swiss Brioches With Cranberries	Page 3
Strawberry Flaky Brioche	Page 3
Tricolor Sandwich Bread Loaves	Page 3
Apple Tarragon Flaky Tart	Page 4
Cherry Liégoises Waffles	Page 4
Pear Caramel Turnovers	
Hazelnut Raisins Brookie To Share	Page 4
Pear Pistachio Financiers	Page 4
real ristactio financicis	Page 4
SNACKING RECIPES	
Beef Eggplant Lasagna	Page 5
Mushroom & Pear Risotto	Page 5
Tomato Pesto Paris-Brest	Page 5
Potato Eggplant Burger	Page 5
Provençal Vegetable Tart	Page 6
Stuffed Mini Loaves	Page 6
Picnic Savory Pound Cakes	Page 6
Mini Hot Dogs	Page 6
Scallop Puff Pastry Shells	Page 6
Pesto & Tomato Pinsa	Page 7



PAS-TRY

RECIPES

Whether you're rediscovering classics or exploring modern creations, these 10 recipes invite you to unleash your creativity.

We encourage you not to follow our instructions by the book! Feel free to experiment so that each dessert reflects your unique personal touch.





APRICOT ROSEMARY CALISSON

BROVER BRINGS YOU A DESSERT INSPIRED BY A FAMOUS PROVENÇAL DIAMOND-SHAPED DELICACY: THE CALISSON D'AIX! WITH A DELICIOUS TRIO OF APRICOTS, ROSEMARY, AND ALMONDS, THIS CREATION IS A CROWD PLEASER!









INGREDIENTS

APRICOT INSERT

200 g BROVER apricot filling

NANTAIS CAKE

150 g eggs, 150 g granulated sugar, 125 g almond flour, 40 g flour, 125 g softened butter, QS vanilla powder and rosemary flavoring

ROSEMARY BAVAROISE MOUSSE

40 g egg yolks, 20 g granulated sugar, 200 g whole milk, 1 sheet of gelatin, 180 g white chocolate, 180 g heavy cream, QS rosemary flavoring

TOPPING

200 g BROVER apricot halves

RECIPE

1. APRICOT INSERT

Prepare an apricot insert and place it in the freezer.

2. NANTAIS CAKE

Whip the softened butter and sugar until pale and fluffy, then add the room temperature eggs one by one, mixing well after each addition. Gently fold in the flour, almond flour, vanilla, and rosemary flavoring. Pour the mixture into a calisson (diamond shaped) mold measuring 17 cm in length and 5 cm in height, and bake at 170°C for 30 to 40 minutes. Once baked, remove the cake from the oven and let it cool in the mold without unmolding it.

3. ROSEMARY BAVAROISE MOUSSE

Soak the sheet of gelatin in a large volume of cold water. Whip the egg yolks with the sugar until pale. Bring the milk to a boil and pour it over the egg yolk-sugar mixture to make a custard. Incorporate the previously squeezed gelatin and pour the mixture over the white chocolate. Add the rosemary flavoring and blend until smooth. Allow it to cool to 40°C, then fold in the whipped cream to create the bavaroise mousse.

4. ASSEMBLY

Line the calisson mold (with the cake still inside): place the apricot insert on top and smooth a layer of cream on top, then place in the freezer. Once set, unmold and coat with orange velvet spray. Arrange some previously charred and glazed apricot wedges on top, and decorate with chocolate as desired.





UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER apricots halves: 2,650 ml can **BROVER 70% apricot filling:** 2,650 ml can





PEACH BASIL DACQUOISE

WHY CHOOSE BETWEEN SOFT, CRUNCHY, CREAMY OR FRUITY? WE'VE BROUGHT IT ALL TOGETHER IN THIS SUMPTUOUS CAKE THAT WILL NOT ONLY DELIGHT YOU BUT ALSO SURPRISE YOU WITH ITS SUBTLE AROMATIC HINT OF BASIL.









INGREDIENTS

DACQUOISE

150 g room temperature egg whites, 150 g granulated sugar, 150 g powdered sugar, 120 g almond flour, 30 g flour

YOGURT BASIL MOUSSE

400 g full fat greek yogurt, 50 g granulated sugar, 50 g lemon juice, 2 sheets gelatin (4 g), 30 g room temperature egg whites, QS vanilla powder and natural basil flavoring

TOPPING

300 g BROVER sliced peaches

RECIPE

1. DACQUOISE

Whip the egg whites with a portion of the sugar, gradually adding the remaining sugar. Sift the powdered sugar with the almond flour and flour. Gently fold the meringue into the dry ingredients. Pipe the mixture into a ring lined with a strip of parchment paper. Dust with powdered sugar before baking. Bake at 180°C for 15 to 20 minutes.

2. MOUSSE

Mix the yogurt, sugar, vanilla powder, and basil flavoring. Soften the gelatin sheets in a large amount of cold water. Heat the lemon juice and stir in the softened gelatin. Pour everything over the yogurt mixture. Whip the egg whites and fold into the mixture. Cover and refrigerate. After fully cooling, add diced peaches. Pipe the yogurt mousse and garnish with peach slices and fresh basil.

TIP:

It can be made with a wide range of BROVER fruits.





UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER peach halves: 850 ml, 2,650 ml & 4,250 ml can BROVER sliced peaches: 2,650 ml can





GINGERBREAD ORANGE BARS

A MASTERPIECE ACHIEVED THROUGH THE BEAUTIFUL HARMONY BETWEEN SPICES, CREAMY CARAMEL, AND AN ORANGE JUICE JELLY, PERFECTLY COMING TOGETHER TO TANTALIZE OUR TASTE BUDS. BRAVO MAESTRO!









INGREDIENTS

GINGERBREAD

175 g water, 125 g BROVER honey, 125 g muscovado sugar, 25 g Cointreau, 6 g baking soda, 5 g baking powder, 250 g pastry flour, 2 g four-spice mix, a pinch of fleur de sel, QS vanilla powder, 1 orange zest, 1 lemon zest

CARAMEL WHIPPED GANACHE

250 g 35% fat heavy whipping cream, 50 g BROVER honey, 330 g caramel chocolate, 450 g 35% heavy whipping cream

ORANGE ASPIC JELLY

500 g orange juice, 20 g gelatin sheets, QS vanilla powder

TOPPING

1 BROVER orange slices 850 ml can

RECIPE

1. CARAMEL WHIPPED GANACHE

Pour 250 g of cream and the honey, previously brought to a boil, over the caramel chocolate. Add 450 g of cold liquid cream to the ganache. Blend and refrigerate for at least 2 hours. Whip the ganache to a chantilly-like texture.

2. ORANGE ASPIC JELLY

Soften gelatin sheets in a large amount of cold water. Bring the orange juice and vanilla powder to a boil. Add the pre-soaked gelatin sheets. Mix and refrigerate.

3. GINGERBREAD

Bring the water, honey, and sugar to a boil. Set aside and let cool slightly. Mix all the sifted dry ingredients. Add the fleur de sel and zests. Pour in the syrup, stirring constantly to avoid lumps. Add the Cointreau. Bake on a silicone-edged mat at 160°C for 20 minutes.

4. ASSEMBLY

After the gingerbread has completely cooled, cut a strip the size of the chosen mold. Coat it with caramel chocolate. Whip the ganache and smooth it over the gingerbread to a thickness of 6-8 mm. Freeze for 10 to 15 minutes. After freezing, place the drained

orange slices and pour the liquid (caution! not too hot!) orange jelly. Refrigerate. Cut slices and decorate as desired.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER orange slices: 850 ml & 2,650 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





SOUR CHERRY BRIOCHE WREATH

CHERRIES ARE ALWAYS IN SEASON, WITH THIS SUBTLE BLEND OF CRISP, TART FRUITS AND SWEET; EARTHY PISTACHIO. THE SOUR CHERRY SHINES IN ALL ITS GLORY IN THIS VIBRANT CREATION!









INGREDIENTS

BRIOCHE DOUGH

300 g pastry flour, 100 g whole milk, 100 g eggs, 40 g sugar, 5 g salt, 15 g baker's yeast, 50 g softened butter

PISTACHIO PASTRY CREAM

250 g whole milk, 3 egg yolks, 50 g sugar, 50 g butter, 25 g custard powder, 50 g pistachio paste

FILLING

300 BROVER pitted sour cherries



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS. BROVER pitted sour cherries: 1 Liar RECIPE

1. PISTACHIO PASTRY CREAM

Bring the milk to a boil. Whisk the egg yolks, sugar, and custard powder together until pale. Gradually pour the milk over the mixture while stirring, then cook the pastry cream. Add the butter. After the cream has completely cooled, fold in the pistachio paste.

2. BRIOCHE DOUGH

Warm the milk and crumble the yeast into it. Place everything in the mixing bowl with the flour. Add the eggs, sugar, and salt. Knead for 2 minutes, then incorporate the softened butter. Continue kneading until the dough pulls away from the sides of the bowl. Divide the dough in two, and return one part to the mixer with the appropriate food coloring (in this case: red). Let rise for 1 hour and 30 minutes at room temperature. De-gas the dough and shape into 40 g balls. In a springform pan, alternate placing white and red balls, 12 in total, around the mold.

In the center, place a final ball flattened into a round shape. Let rise for another 30 to 45 minutes. Bake at 160°C for 20 minutes, at a low temperature to avoid browning.

5. ASSEMBLY

After the cream has completely cooled, pipe the pistachio pastry cream. Place the cherries, previously glazed with a neutral glaze. For topping, sprinkle a few crushed pistachios and some icing sugar.





MULTI FRUIT TART SLICES

ROUND AND ROUND WE GO! GET READY FOR A WHIRLWIND OF FRUITS WITH CONTRASTING COLORS, FLAVORS, AND TEXTURES. THERE'S SOMETHING FOR EVERY TASTE IN THIS FRUITY MERRY-GO-ROUND!









INGREDIENTS

SWEET SHORTCRUST PASTRY

100 g butter, 1.5 g Guérande salt, 65 g icing sugar, 20 g almond flour, 30 g eggs, 165 g pastry flour

ALMOND CREAM

 $100~\mathrm{g}$ butter, $100~\mathrm{g}$ almond flour, $2~\mathrm{eggs}$, $100~\mathrm{g}$ sugar

PASTRY CREAM

250 g whole milk, 3 egg yolks, 50 g sugar, 20 g custard powder, 25 g butter

TOPPING

65 each of the following BROVER fruits: mini apricots, sweet cherries, mandarin segments, Williams pear mini balls, peeled white grapes, and mini pineapple slices

RECIPE

1. PASTRY CREAM

Bring the milk to a boil. Whisk the egg yolks, sugar, and custard powder together until pale. Gradually pour the milk over the mixture while stirring, then cook the pastry cream. Add the butter, then set aside.

2. ALMOND CREAM

Whisk the sugar and softened butter together, then add the eggs and almond flour. Mix everything together and set aside.

3. SWEET SHORTCRUST PASTRY

In a mixing bowl, combine the butter, icing sugar, and Guérande salt. Mix until sandy. Add the almond flour and eggs, then the flour. Refrigerate for a minimum of 30 minutes. Roll out the dough to a thickness of 3-4 mm. Cut out and line 6 individual triangle-shaped tart molds. Pipe some almond cream into each tart shell and bake at 165°C for 20 minutes. After fully cooling, smooth the tart bases with pastry cream. Arrange previously drained, fruits in a fan on each tart, cut in half according to their size. Glaze with a neutral glaze.













UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER whole mini apricots: 850 ml can
BROVER pitted bigaroon cherries: 850 ml, 1,700 ml & 4,250 ml can
BROVER mandarine segments: 850 ml & 2,650 ml can
BROVER Williams pear mini balls: 425 ml can
BROVER peeled white grapes: 850 ml can
BROVER sliced Victoria mini pineapples: 850 ml & 2,650 ml can





CITRUS PAVLOVA DELIGHT

LIKE THE PRIMA BALLERINA THAT GAVE IT ITS NAME, OUR PAVLOVA GLIDES IN WITH GRACEFUL STEPS. HERE, IT'S ADORNED WITH MANDARINS ATOP A BED OF LEMON CREAM. A BEAUTIFUL CHOREOGRAPHY, BLENDING MERINGUE WITH CITRUS.









INGREDIENTS

FRENCH MERINGUE

100 g egg whites, 2 g salt, 90 g granulated sugar, 90 g icing sugar, QS vanilla powder

MASCARPONE WHIPPED CREAM

250 g 35% fat heavy whipping cream, 120 g mascarpone, 30 g granulated sugar.

TOPPING/FILLING

350 g BROVER mandarin segments, 150 g BROVER lemon cream

RECIPE

1. RECIPE

In a mixing bowl, whip the cream and mascarpone with the sugar. Stop once chantilly is firm. Cover and refrigerate. Make a French meringue with all the ingredients. Pipe the meringue as desired in a 24 cm diameter format. Bake at 100°C for 1 hour and 30 minutes.

3. ASSEMBLY

Once the meringue is fully cooled, pipe the lemon filling and the mascarpone chantilly. Arrange the mandarin segments in a rose shape. Glaze them with a neutral glaze. Add some lemon zest and edible flowers as a topping.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER mandarin segments: 850 ml & 2,650 ml can
BROVER lemon cream: 6 kg bucket





BLACK FOREST ÉCLAIRS

AS A DESSERT, THE ÉCLAIR HAS BEEN ADAPTED TIME AND TIME AGAIN. WE COULDN'T RESIST JOINING THE ADVENTURE AS WELL—THIS TIME, HEADING TO THE BLACK FOREST. WITH BOLD, RICH CHOCOLATE, SOFT, BILLOWY CREAM, AND THE UNMISTAKABLE FLAVOR OF AMARENA CHERRY.









INGREDIENTS

CHOUX PASTRY

150 g water, 150 g whole milk, 150 g butter, 12 g sugar, 8 g salt, 115 g pastry flour, 225 g eggs

PASTRY CREAM

500 g whole milk, 5 egg yolks, 100 g sugar, 40 g custard powder, 50 g butter, QS Kirsch

DARK CHOCOLATE WHIPPED GANACHE

250 g 35% fat heavy whipping cream, 50 g BROVER honey, 180 g 65% dark chocolate, 450 g 35% fat heavy whipping cream

CHOCOLATE CRAQUELIN

40 g softened butter, 50 g brown sugar, 50 g flour, 7 g cocoa

TOPPING

350 g BROVER Amarena cherries

RECIPE

1. CRAQUELIN

Mix all the ingredients together until a homogeneous dough is obtained. Roll out very thinly between 2 sheets of parchment paper and place in the refrigerator.

2. DARK CHOCOLATE WHIPPED GANACHE

Pour 250 g of cream and the honey, previously brought to a boil, over the dark chocolate. Pour 450 g of cold liquid cream over the ganache. Blend and refrigerate for at least 2 hours.

3. PASTRY CREAM

Bring the milk to a boil. Whisk together the egg yolks, sugar, and custard powder. Gradually pour the milk over the mixture and cook the pastry cream. Add the butter and Kirsch. Refrigerate.

4. CHOUX PASTRY

Make the choux pastry. Transfer it, cover with plastic wrap, and refrigerate. Only pipe the éclairs the next day. Spray them with baking spray and place a rectangle of craquelin on each éclair to match its size. Bake in a convection oven at 130°C for 60 minutes,

then at 150°C for 30 minutes.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER whole and pitted Amarena cherries: 850 ml & 2,650 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket



5. ASSEMBLY

Once fully cooled, fill with Kirsch pastry cream. Whip the ganache to a chantilly texture and pipe it in swirls on the éclairs. For topping, add some chocolate shavings and Amarena cherries.





EXOTIC CHOCOLATE CUPS

IF YOU DON'T HAVE A GREEN THUMB, YOU MIGHT HAVE BETTER LUCK WITH PASTRY, WITH THESE LITTLE POTS OF EXOTIC FLAVORS. THE MANGO COULD ALMOST TAKE ROOT ON A REFRESHING LIME BISCUIT. IT'S IMPOSSIBLE TO RESIST!









INGREDIENTS

CHOCOLAT CUPS

300 g milk chocolate

PASSION FRUIT MANGO CREAM

140 g passion fruit purée, 80 g BROVER mango purée, 20 g BROVER honey, 130 g 35% fat heavy whipping cream, 6 egg yolks, 70 g sugar, 2 sheets gelatin, 20 g butter

LIME MADELEINE CAKE

120 g butter, 3 eggs, 30 g olive oil, 150 g brown sugar, 2 lime zests, 130 g flour, 2 g baking powder

COCONUT CRUMBLE

50 g flour, 50 g coconut powder, 50 g muscovado sugar, 50 g butter

TOPPING

2 BROVER mango slices 850 ml cans

RECIPE

1. CHOCOLAT CUPS

With 300 g milk chocolate, create 8 individual cups with appropriate molds.

2. PASSION FRUIT MANGO CREAM

Whisk the egg yolks and sugar together. Place the purees, honey, and cream in a saucepan. Pour in the egg-sugar mixture and cook at 83°C like a custard. Add the gelatin sheets previously softened in a large volume of cold water, then add the butter, blend, and refrigerate.

3. LIME MADELEINE CAKE

Whisk the eggs with the sugar. Add the lime zests, then incorporate the melted butter, oil, and the sifted dry ingredients. Bake on a sheet lined with parchment paper at 180°C for 30 minutes.

4. COCONUT CRUMBLE

Combine all the ingredients and refrigerate.

5. ASSEMBLY

In each chocolate cup, place a disk of madeleine cake. Pipe in the mango-passion cream. Add some diced mango and crumble. Repeat the process and finish with slices of mango on top, dusted with powdered vanilla.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER mango slices: 850 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





MIRABELLE PLUM SAVARIN

A DUO FROM THE EAST: THE SAVARIN, BORN CENTURIES AGO FROM A POLISH CAKE, REUNITES WITH THE MIRABELLE, THE EMBLEMATIC FRUIT OF EASTERN FRANCE. THIS ALLIANCE BETWEEN TRADITION AND LOCAL HERITAGE MARKS A BEAUTIFUL RECONCILIATION BETWEEN THE FLAVORS OF YESTERDAY AND TODAY.









INGREDIENTS

SAVARIN

110 g pastry flour, 1 pinch salt, 10 g BROVER honey, 5 g baker's yeast, 2 eggs, 35 g butter

SYRUP

2 l water, 400 g sugar, 400 g BROVER mirabelle plums syrup from the can, QS mirabelle plum liqueur

MIRABELLE PLUM JELLY

250 g puréed BROVER mirabelles plums, 25 g sugar, 5 g pectin

MIRABELLE PLUM BAVAROISE MOUSSE

350 g 35% fat heavy whipping cream, 400 g puréed BROVER mirabelles plums, 4 gelatin sheets

TOPPING

1 1,700 ml BROVER mirabelle plums can

RECIPE

1. MIRABELLE JELLY

Mix the sugar and pectin. Heat the mirabelle puree to 40°C, incorporate the sugar, and cook until boiling, stirring continuously. Transfer to a container and refrigerate.

2. SAVARIN

Dissolve the baker's yeast in a little water. In the mixer bowl, place the flour, salt, and honey. Add the diluted yeast and eggs. Beat until the dough pulls away from the sides of the bowl. Finish by adding the softened butter. Pipe into a savarin mold with a 22 cm diameter. Let it rise until the dough rises 2 mm above the mold. Bake at 180°C for 30 minutes.

3. MIRABELLE PLUM BAVAROISE MOUSSE

Purée the mirabelles. Pass through a sieve to remove skin residues and collect 300 g. Heat to 40°C. Soak the 4 gelatin sheets in a large volume of cold water. Incorporate them into the mirabelle purée. Whip the cream into soft peaks and mix everything together. Reserve the mixture in piping bags.

4. ASSEMBLY



After complete cooling, pipe the savarin directly into the syrup at 40°C. Let it cool. Pipe the mirabelle jelly into the center of the savarin, then pipe the bavaroise. For topping, place a few drained mirabelles that have been glazed with neutral glaze.

TIP

Try with other stone fruits, from which you can reuse the light syrup.

UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

IGP Lorraine BROVER pitted mirabelle plums: 1,700 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





RASPBERRY TROPÉZIENNE TARTLETS

DID YOU KNOW THAT SAINT-TROPEZ IS MORE THAN JUST A CELEBRITY-STUDDED SEA SIDE RESORT ON THE FRENCH RIVIERA? IT IS ALSO THE BITHPLACE OF TROPEZIENNE TARTS, WHICH YOU'RE SURE TO ADORE!









INGREDIENTS

BRIOCHE DOUGH

250 g pastry flour, 4 g salt, 8 g baker's yeast, 33 g sugar, 100 g milk, 1 egg

PASTRY CREAM

250 g whole milk, 3 egg yolks, 50 g sugar, 25 g flan powder, 2 sheets (4 g) gelatin, 150 g 35% fat heavy whipping cream

CRAQUELIN

40 g soft butter, 50 g brown sugar, 50 g flour, QS red coloring

FILLING

300 g BROVER raspberry filling



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER raspberry purée 70%: 2,650 ml can

RECIPE

1. CRAQUELIN

Mix all the ingredients together until a smooth dough forms. Roll out very thinly between 2 sheets of parchment paper and place in the refrigerator.

2. BRIOCHE (1)

Knead all the ingredients in the bowl, except for the butter, for 4 minutes on speed 1, then 6 minutes on speed 2. Add the butter in small pieces and continue kneading. Let it rise for 30 minutes and then refrigerate overnight.

3. PASTRY CREAM

Make the pastry cream. Once cooked, incorporate the gelatin sheets previously softened in a large volume of cold water. Transfer to a container and refrigerate.

4. BRIOCHE (2)

Divide the brioche dough into 4 balls of 110 g each. Roll them out into rounds in a fluted mold with a diameter of 11 cm. Cut out rounds of craquelin measuring 10 cm and place them on the brioche that has been brushed with water. Let them rise for 1 hour and 30 minutes at 27°C. Bake at 170°C for 20 minutes. Once completely cooled, cut the brioche in half and lightly soak with raspberry liqueur. Place fresh raspberries filled with raspberry filling around the edge, as well as in the center of the brioche.

5. DIPLOMAT CREAM

Mix the pastry cream to smooth it out and incorporate the 150 g of whipped cream.

6. ASSEMBLY

Pipe the cream onto the tropéziennes and place the tops on. Bake at 160°C for 40 to 45 minutes. After removing from the oven, glaze with neutral glaze.





BA-KERY

RECIPES

Baking is much more than just food production; it is a reflection of know-how, a symbol of conviviality and tradition, a guarantee of quality and authenticity.

At BROVER, we love our artisan baker friends, which is why we wish to share these exclusive recipes with you. We hope they will become a source of inspiration and innovation in your daily routine as a baker, caterer or chef.





PRUNE FLAN (FAR BRETON)

DISCOVER THE DELIGHTFUL FLAVORS OF FAR BRETON, A TRADITIONAL FRENCH CUSTARD CAKE HAILING FROM THE REGION OF BRITTANY. THIS COMFORTING DESSERT IS A BELOVED CLASSIC, KNOWN FOR ITS CREAMY TEXTURE AND RICH TASTE.









INGREDIENTS

100 g BROVER prunes, 300 g whole milk, 60 g caster sugar, 50 g flour, 3 egg yolks, 1 egg, 3 g baking powder, 2 g sea salt, OS vanilla powder

RECIPE

Warm the milk along with the vanilla powder. Whisk the egg yolks and the whole egg with the sugar. Add the salt, flour, and baking powder, previously sifted. Pour in the warm milk while stirring constantly to avoid lumps. Generously butter a suitable dish.

Pour in the far breton mixture and place the prunes on top. Bake at 190°C (375°F) for 40 minutes.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS. BROVER pitted prunes: Carton 10x1kg





CHIA SEEDS LEMON CAKE

A NOD TO LEMON MERINGUE PIE, THIS VIBRANT DESSERT COMBINES THE BRIGHT, REFRESHING FLAVOR OF TANGY LEMON CURD WITH A LIGHT AND AIRY MERINGUE LAYER, CREATING A PERFECT BALANCE OF SWEETNESS AND TARTNESS. CHIA SEEDS ADD A PLEASING VISUAL EFFECT.









INGREDIENTS

CAKE BATTER

3 tempered eggs, 190 g pastry flour, 2.5 g baking powder, zest from 1 yellow lemon, 200 g granulated sugar, 100 g 35% fat heavy whipping cream, 2 caps rum, 65 g softened butter, pinch of salt, 40 g BROVER chia seeds

SOAKING SYRUP

75 g water, 30 g sugar, juice from 1 yellow lemon, QS vanilla powder

FILLING & TOPPING

200 g BROVER lemon cream, yellow lemon zest

RECIPE

1. CAKE

Whisk the eggs with the sugar. Sift the flour, salt, and baking powder. Add the cream, rum, and lemon zest. Incorporate the dry ingredients, then the softened butter and chia seeds. Pour into a suitable mold. Bake at 160°C (320°F) for 50 minutes.

2. ASSEMBLY

After completely cooling, carve a groove on top of the cake. Soak it with the lemon-vanilla syrup. Then generously smooth on the lemon cream. Finish with Italian meringue. Flash the cake in the oven at 220°C (428°F) to caramelize the meringue. Decorate with lemon zest.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER lemon cream: 6 kg bucket BROVER chia seeds: 12 x 1 kg bags





SWISS BRIOCHES WITH CRANBERRIES

WHETHER YOU CALL IT «SWISS» OR NOT, THIS PASTRY IS VERY POPULAR IN MANY REGIONS OF FRANCE. EASY TO ENJOY AT ANY TIME OF THE DAY, OUR VERSION IS MADE WITH CRANBERRIES, ADDING A FRUITY AND TANGY TWIST.









INGREDIENTS

BRIOCHE DOUGH

200 g pastry flour, 150 g eggs, 30 g sugar, 10 g yeast, 25 g milk, 150 g softened butter, 5 g salt

PASTRY CREAM

500 g whole milk, 5 egg yolks, 100 g sugar, 40 g custard powder, 50 g butter

FILLING

200 g BROVER cranberries

RECIPE

1. BRIOCHE

Dissolve the yeast in the 25 g of milk. Knead all the ingredients together until the dough pulls away from the sides of the bowl, about 10 to 12 minutes. Let rise for 1 hour at room temperature. Punch down the dough and refrigerate for at least 2 hours.

2. PASTRY CREAM & ASSEMBLY

Prepare the pastry cream. Take the dough out of the refrigerator and roll it into a 40 x 30 cm rectangle, about 5 mm thick. Spread pastry cream over the lower half of the dough. Sprinkle with pre-soaked cranberries. Fold the top half of the dough over the bottom half with the pastry cream. Cut two strips to the desired width. Let rise for 1 hour. Brush the strips with egg wash. Bake at 180°C (356°F) for 15 minutes.

TIP

It can also be made with BROVER raisins and chocolate chips, with cubes of BROVER figs and apricots, or with other BROVER fillings without the pastry cream.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER cranberries: 12,5 kg carton & 12 x 1 kg bags





STRAWBERRY FLAKY BRIOCHE

WITH ITS LIGHT, AIRY TEXTURE AND CRISPY EXTERIOR, FLAKY BRIOCHE IS THE PERFECT CANVAS FOR A VARIETY OF DELICIOUS FILLINGS, FROM CREAMY CUSTARDS TO RICH GANACHES.

THIS FLAKY BRIOCHE WITH STRAWBERRY IS A KEEPER!









INGREDIENTS

BRIOCHE DOUGH

300 g pastry flour, 45 g sugar, 6 g salt, 15 g baker's yeast, 3 eggs, 20 g whole milk, 60 g butter, 150 g laminating butter (tourage butter)

FILLING

300 g BROVER strawberry filling

RECIPE

1. FLAKY BRIOCHE

Knead all the ingredients together for 5 minutes, except for the tourage butter. Let it rest for 30 minutes. Deflate the dough and place it in the refrigerator overnight. Take the dough out, roll it out, and place the tourage butter. Give it 3 single folds with a resting time between each fold. Roll out the brioche into a 30 x 20 cm rectangle. Cut strips to the size of your molds and the desired volume. Let it rise for 1.5 to 2 hours at 27°C. Bake at 170°C for 20 to 30 minutes. Once completely cooled, fill with strawberry filling and decorate with fresh strawberries.

TIP

It can be made with any BROVER fillings or fruits.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER strawberry filling 70%: 2,650 ml can





TRICOLOR SANDWICH BREAD LOAVES

STEP OUTSIDE THE BOX AND INFUSE YOUR SANDWICH BREAD WITH FLAVOR AND COLOR USING THE L'AUTENTICO RANGE. THESE MIX-IN PREPARATIONS ADD DELICIOUS TASTES AND VIBRANT HUES TO YOUR BAKED GOODS, ENHANCING YOUR SNACK CREATIONS LIKE CROQUE MONSIEUR AND CLUB SANDWICHES.









INGREDIENTS

L'AUTENTICO SPREADS

120 g BROVER Pesto alla Genovese, 120 g BROVER sundried tomato spread, 120 g BROVER black olives spread

SANDWICH LOAVES (X 3)

500 g pastry flour, 350 g water, 10 g salt, 40 g BROVER honey, 15 g baker's yeast, 150 g of the Autentico reference used

RECIPE

1. SANDWICH LOAVES

Knead all the ingredients together. Add 60 g of the L'Autentico reference used. At the end of kneading, incorporate the remaining 60 g. Let it rest for 30 minutes at room temperature. Deflate the dough and shape it into a bâtard (oval shape), then place it in an appropriate mold. Let it rise for 1.5 hours. Bake at 170°C for 30 minutes. Repeat this recipe twice with the other two Autentico varieties.

TIP

These sandwich loaves are ideal for crafting eye-catching, delicious croque-monsieurs!











UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER black olive spread: 900 g jar BROVER pesto alla Genovese: 900 g jar BROVER tomato spread: 900 g jar

 $\ensuremath{\mathbf{BROVER}}$ flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





APPLE TARRAGON FLAKY TART

TARRAGON AND APPLE? DON'T KNOCK IT UNTIL YOU'VE TRIED IT—IT'S DELICIOUS! THIS TART FEATURES THE RICH, BUTTERY FLAVOR OF BRIOCHE, THE CRUNCHINESS OF A STREUSEL, AND THE CREAMINESS OF CUSTARD. TENDER APPLES FINISH OFF THIS DELIGHTFUL PASTRY.









INGREDIENTS

BRIOCHE DOUGH

250 g pastry flour, 4 g salt, 8 g baker's yeast, 33 g granulated sugar, 150 g whole milk, 50 g butter, 1 egg

TARRAGON PASTRY CREAM

50 g whole milk, 3 egg yolks, 50 g sugar, 25 g custard powder, 2 sprigs of tarragon

STREUSEL

50 g brown sugar, 50 g butter, 50 g almond flour, 50 g flour

TOPPING

400 g BROVER diced apple filling, 6-8 BROVER mini apples

RECIPE

1. BRIOCHE

Knead all the ingredients in a mixer bowl, except for the butter, for 4 minutes on speed 1, then for 6 minutes on speed 2. Add the butter in small pieces and finish kneading. Let it rest for 30 minutes, then refrigerate overnight.

2. TARRAGON PASTRY CREAM

Bring the milk to a boil. Beat the egg yolks, sugar, and custard powder until light and frothy. Pour a little milk over the mixture and cook the pastry cream. Once completely cooled, finely chop the tarragon and mix it to the cream.

3. STREUSEL

Mix all the ingredients together and refrigerate.

4. ASSEMBLY

Remove the brioche dough from the refrigerator. Roll it out into a circle and place it in a springform pan of your choice (here, 24 cm). Let it rise for 45 minutes at room temperature. In the center of the brioche, place a cake pan with a diameter of 18-20 cm, the outside of which has been lined with parchment paper. Sprinkle the streusel on the brioche's outer edge. Bake at 180°C for 25 to 30 minutes. Once completely cooled, add the pastry cream and smooth out the diced apple filling. Finish with a topping of mini apples and a few fresh tarragon leaves.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER mini apples: 425 & 850 ml can
BROVER apple cubes filling 90%: 5,5 kg & 11 kg bucket





CHERRY LIÉGOISES WAFFLES

BELOVED FOR THEIR SOFT, DELIGHTFULLY FLUFFY CENTERS, THESE TREATS ARE FILLED WITH SUGAR PEARLS THAT ADD A UNIQUE CRUNCH. WHETHER ENJOYED PLAIN OR, AS IN THIS CASE, WITH SUCCULENT CHERRIES, THEY ARE SURE TO PLEASE BOTH YOUNG AND OLD ALIKE.









INGREDIENTS

WAFFLE BATTER

400 g pastry flour, 100 g softened butter, 150 g milk, 2 eggs, 200 g granulated sugar, 25 g baker's yeast, a pinch of salt, 80 g BROVER honey, to taste vanilla powder

TOPPING

600 g BROVER black cherry filling

RECIPE

1. RECIPE

Warm the milk with the honey and vanilla powder. Add the yeast. Place everything in a mixing bowl and add the flour, eggs, and salt. Mix well. Let it rest for 30 minutes. Deflate the dough. Incorporate the softened butter and granulated sugar. Divide the dough into 12 portions and let it rest for 20 minutes. Cook in the waffle maker for 2 to 3 minutes.

2. ASSEMBLY

Once completely cooled, add the black cherry filling.

TIP

This waffle batter can be flavored according to taste, using a selection of BROVER toppings and fruits.







UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER black cherry filling 70%: 2,650 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





PEAR CARAMEL TURNOVERS

BROVER OFFERS A READY-TO-USE HALF PEAR, ALREADY CARAMELIZED, THAT WILL SEAMLESSLY ENHANCE YOUR PASTRY CREATIONS. HERE IT IS IN A FLAKY PASTRY, WHERE THE RICH CARAMEL FLAVOR BEAUTIFULLY COMPLEMENTS THE NUTTY, EARTHY TASTE OF HAZELNUTS.









INGREDIENTS

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

HAZELNUT CREAM

100 g butter, 100 g hazelnut meal, 2 eggs, 100 g sugar

TOPPING

1 can BROVER Williams pears with caramel

RECIPE

1. REVERSE PUFF PASTRY

Mix the flour and butter in a stand mixer for 4 minutes, then add the cold water. As with classic puff pastry, give 4 single folds. Refrigerate for 2 hours. For the butter paste, cut the butter into small cubes and mix with the flour until you obtain a smooth ball. Roll out the dough into a rectangle that is twice the size of the detrempe square. Place the detrempe square on the first half of the managed butter and fold the other half over it to complete the first fold. Perform 6 single folds, allowing resting time between each fold.

2. HAZELNUT CREAM

Whisk together the sugar and softened butter, then add the eggs and hazelnut flour. Mix everything together and set aside.

3. ASSEMBLY

Roll out the puff pastry to a thickness of 6 mm. Cut out squares using an appropriate cutter (double square cutter). Shape them and fill with the hazelnut cream and half a sliced caramel pear. Bake at 180°C for 20 minutes. Decorate as desired.

TIP

It can be adapted with other BROVER fruits.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Williams pears with caramel: 850 ml can



RAISIN HAZELNUT BROOKIE TO SHARE

TWO ICONIC AMERICAN TREATS COME TOGETHER FOR AN FUN CULINARY EXPERIENCE. THE RICH, FUDGY BROWNIE AND THE CRISPY COOKIE ARE HERE COMPLEMENTED BY RAISINS, TAKING YOU STRAIGHT ACROSS THE ATLANTIC!









INGREDIENTS

BROWNIE BATTER

100 g 72% dark chocolate, 100 g butter, 100 g sugar, 2 eggs, 50 g flour

COOKIE DOUGH

150 g flour, 75 g brown sugar, 6 g baking powder, 150 g softened butter, 75 g eggs, 100 g rehydrated BROVER sultana raisins, 50 g chocolate chips

CARAMEI.

100 g sugar, 50 g butter, 100 g 35% fat heavy whipping cream, 1 vanilla pod

TOPPING

50 g chopped hazelnuts



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Sultana raisins : 12,5 kg carton, 10 x 1 kg & 4 x 3kg bags, 15 kg plastic crate, 15 kg recyclable carboard box

RECIPE

1. CARAMEL

Caramelize the sugar, then deglaze with the butter and cream previously infused with the vanilla pod. Blend and set aside.

2. BROWNIE

Melt the chocolate and butter in a double boiler. Lightly whisk the sugar and eggs together. Incorporate into the chocolate-butter mixture, then fold in the flour. Pour the mixture into a buttered and floured mold. Pre-bake the brownie at 190°C for 15 minutes.

3. COOKIE

Mix roughly all the ingredients and only 50 g of rehydrated raisins together. Roll out to a thickness of 4 mm. Cut out a disk to place on top of the pre-baked brownie. Finish baking at 170°C for 10 minutes. Top with the caramel, chopped hazelnuts, and remaining raisins.





PEAR **PISTACHIO FINANCIERS**

FINANCIERS ARE REGULARS IN OUR TEST KITCHEN. THIS VERSION HAS A LOVELY PASTEL GREEN HUE, REMINISCENT OF THE PISTACHIO THAT FLAVORS IT. EACH MINI CAKE IS TOPPED WITH A PERFECTLY ROUND, MOIST PEAR.











INGREDIENTS

FINANCIERS

130 g granulated sugar, 75 g pastry flour, 1.5 g baking powder, 24 g almond flour, 75 g butter, 12 g pistachio paste, 130 g egg whites, to taste vanilla powder, 12 g **BROVER** honey

PEAR JELLY

250 g pear mini balls purée, 40 g sugar, 5 g pectin

TOPPING

1 can 1/2 BROVER pear mini balls, QS pistachio powder

RECIPE

1. PEAR JELLY

Mix the sugar and pectin. Heat the pear purée to 40°C, then incorporate the powders and cook until boiling, stirring continuously. Transfer to a container and refrigerate.

2. FINANCIERS

In a saucepan, melt the butter and honey. At 40°C, add the pistachio paste and vanilla powder. Sift the flour and baking powder. In a mixing bowl, combine the sugar, tempered egg whites, almond flour, and sifted powders. Add the melted butter, honey, and pistachio paste mixture. Transfer to a container and refrigerate. Pipe into mini kouglof molds and bake at 168°C for 20 minutes.

3. ASSEMBLY

Once cooked and completely cooled, loosen the pear jelly and pipe into each financier. Finally, place a pear ball and a sprinkle of pistachio powder on top of each cake.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Williams pear mini balls: 425 ml can BROVER flower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





CA TE RING

RECIPES

The snacking trend continues its relentless progression.

However, in an increasingly competitive sector, it's essential to focus on product innovation! Consumers are looking for options that combine convenience and quality while meeting health and sustainability criteria.

To stand out, we need to explore new flavors, textures, and formats. Here are some ideas!

50





BEEF EGGPLANT LASAGNA

A CLASSIC FAMILY DISH SERVED IN MANY COUNTRIES OVER THE WORLD, TYPICALLY MADE WITH EITHER BEEF OR VEGETABLES. OUR LASAGNA FEATURES BOTH FOR EXTRA INDULGENCE. BUON APPETITO!









INGREDIENTS

FRESH PASTA DOUGH

150 g all purpose flour, 260 g egg yolks, 4 g salt, 45 g olive oil

FILLING

1 kg ground beef, 1 kg BROVER pre-fried onions, 1 kg BROVER La 16 pizza sauce, 2 cans BROVER grilled eggplant slices in oil, BROVER red and yellow sweet pepper drops, fresh basil, spring onions, garlic flowers, 500 g sliced mozzarella

RECIPE

1. FRESH PASTA DOUGH

Knead using a food processor. Finish shaping by hand.

2. RECIPE

Drain the eggplants the day before.

Drain the onions and sauté them in oil and butter. Set aside. Cook the ground beef. Mix everything together with 1 kg of pizza sauce.

3. ASSEMBLY

Grease a baking dish. Layer with alternatively, lasagna sheets, tomato mixture, lasagna sheets, eggplants, mozzarella, fresh basil leaves, and more lasagna sheets. Repeat the process as needed. Finish with mozzarella, cover, and broil in the oven until golden brown.

TIP

It can be adapted with BROVER antipasti vegetables: zucchini, peppers, or spinach on a tomato or béchamel base.





UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER La 16 pizza sauce: 2,650 ml can
BROVER pre-fried onions: 850 ml, 2,650 ml can and 5 x 3 kg BIB
BROVER grilled & sliced eggplants in oil: 850 ml can
BROVER red and yellow sweet pepper drops: 850 ml can





MUSHROOM & PEAR RISOTTO

BROVER ELEVATES ITS RISOTTO WITH HEARTY INGREDIENTS LIKE MUSHROOMS, ONIONS, AND ASPARAGUS. THE SWEETNESS OF THE PEAR BALANCES THE BOLDNESS OF THE GORGONZOLA, WHILE A CRISPY SLICE OF HAM TIES IT ALL TOGETHER PERFECTLY.









INGREDIENTS

FILLING

300 g BROVER hotel mushrooms, 100 g BROVER prefried onions, 1 can ½ BROVER Williams pear mini balls, 100 g asparagus, 80 g peas, 4 slices serrano ham, 120 g gorgonzola, 10 cl white wine, 250 g arborio rice, aromatic herbs

RECIPE

1. COOKING THE VEGETABLES & RICE

Dissolve 2 vegetable broth cubes in 1 l of boiling water. Cook the vegetables using the English method, then set aside. Place the ham on a non-stick tray and keep it in the oven at 80°C for 1 hour. Sauté the mushrooms in a skillet with olive oil and butter, then set aside. In another skillet, heat olive oil and sauté the pre-fried onions. Add the rice and cook while stirring for 2 minutes, until it becomes translucent. Pour in the 10 cl of white wine. Once completely absorbed by the rice, add a bit of broth and repeat the process until the rice is fully cooked.

2. ASSEMBLY

Place the risotto in a serving dish with the gorgonzola, vegetables, and pear balls, finishing with the ham chip and herbs.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER hotel mushrooms: 850 ml & 4,250 ml can
BROVER pre-fried onions: 850 ml & 2,650 ml can and 5 x 3 kg BIB
BROVER Williams per mini balls: 425 ml can





TOMATO PESTO PARIS-BREST

A BOLD TWIST ON A CLASSIC FRENCH PASTRY! HERE IT IS IN A SAVORY VERSION, BUT WHAT'S THE IDEA BEHIND IT? IT STILL RETAINS ITS ROUND SHAPE AND SOFT TEXTURE, BUT FEATURES SOME RATHER UNEXPECTED INGREDIENTS. GIVE IT A TRY; YOU CAN TRUST US!









INGREDIENTS

CHOUX PASTRY

150 g water, 150 g milk, 150 g butter, 8 g sugar, 8 g salt, 120 g type 45 flour, 225 g eggs, QS almond powder

FILLING

BROVER tomato pearls, BROVER pesto alla Genovese, BROVER caper berries, mini mozzarella balls, chicken tenders, cream cheese, herb sprouts

RECIPE

1. CHOUX PASTSY

Prepare a choux pastry. Pipe it into individual baba molds and place in the freezer for a minimum of 4 hours. Unmold and let it come to room temperature. Spray with neutral oil and sprinkle with almond powder.

2. BAKING

Bake at 130°C for one hour, then increase the temperature to 160°C for 30 minutes. Once completely cooled, cut the tops off the Paris-Brest. Spread a line of pesto on the bottoms, pipe in cream cheese, and add the tomato pearls and mozzarella balls previously brushed with pesto. For topping, place the sliced chicken and herb sprouts. Put the tops back on and finish with a caper berry placed in the center of each Paris-Brest.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER pesto alla Genovese: 900 g jar BROVER tomato pearls: 850 ml can BROVER caper berries: 850 ml can





POTATO EGGPLANT BURGER

GOODBYE FRIES, GOODBYE BREAD—HERE COMES THE BURGER BETWEEN TWO SLICES OF POTATO RÖSTI! THIS BOLD COMBINATION FEATURES BEEF WITH ONIONS AND A DELICIOUS EGGPLANT CAVIAR FROM THE L'AUTENTICO RANGE. THIS GLUTEN-FREE BURGER IS SURE TO WIN YOU OVER!









INGREDIENTS

RÖSTIS

2 kg potatoes, 200 g BROVER pre-fried onions, 2 eggs, 40 g flour, salt, and pepper

FILLING

600 g BROVER eggplant caviar, BROVER sun-dried tomatoes, BROVER yellow sweet pepper drops, 6 cheddar slices, iceberg lettuce, spring onions, 120 g BROVER diced sun-dried tomatoes, 600 g ground meat

RECIPE

1. RÖSTIS

Peel the potatoes. Do not wash or rinse them. Grate the potatoes and mix with 200 g of pre-fried onions that have been sautéed, then add 2 eggs, 40 g of flour, and season with salt and pepper. Mold 12 disks in 8 cm diameter rings.

2. HAMBURGER PATTIES

Mix 600 g of ground meat with chopped spring onions and 120 g of diced sun-dried tomatoes. Mold 6 hamburgers in 8 cm diameter rings.

3. COOKING & ASSEMBLY

Cook the röstis on both sides in a hot skillet. Cook the 6 patties. On the first rösti, place some eggplant caviar, the patty, one slice of cheddar cheese, and then the rösti. Flash in the oven and bake for 4 minutes at a very high temperature (200-230°C). Top with a leaf of iceberg lettuce, a few pepper drops, sun-dried tomatoes, and chopped spring onions.









UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER sundried tomatoes in oil: 850 ml can BROVER yellow sweet pepper drops: 850 ml can BROVER eggplant caviar: 900 g jar

BROVER pre-fried onions: 850 ml & 4,250 ml can and 5 x 3kg BIB





PROVENÇAL VEGETABLE TART

INTRODUCING A DELICIOUS PROVENÇAL DISH: THE TIAN! THIS VERSION IS REIMAGINED AS A TART, FEATURING SLICES OF SUN-KISSED VEGETABLES LAID OVER A BED OF SAUTÉED ONIONS—EVERYTHING IS ALREADY COOKED FOR MAXIMUM CONVENIENCE! YOU CAN TAKE YOUR TIME TO SAVOR THE FLAVORS AND ENJOY THE EXPERIENCE, JUST LIKE YOU WOULD IN A SUNNY GARDEN.









INGREDIENTS

SAVORY SHORTCRUST PASTRY

220 g cake flour, 2 egg yolks, 40 g water, 2 pinches of salt, 100 g softened butter

FILLING

BROVER pre-fried onions, BROVER grilled and sliced eggplants and zucchinis in oil, BROVER grilled peppers, BROVER sundried tomatoes in oil

RECIPE

1. SAVORY SHORTCRUST PASTRY

Knead all the ingredients together. Remove and set aside in the fridge for at least 10 minutes. Line a baking tin to your liking. Bake at 165°C for 25 to 30 minutes.

2. FILLING

Drain the onions and pan fry in oil and butter. Remove and set aside. Drain the other vegetables. Place the pre-fried onions at the bottom of the tart shell and arrange the antipasti vegetables in neat rows. Flash before serving. Serve with a salad.

TIP

It can be topped with cheese and made into individual tarts.











UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER pre-fried onions: 850 ml & 4,250 ml can and 5 x 3kg BIB
BROVER sundried tomatoes in oil: 850 ml can
BROVER grilled & sliced eggplants in oil: 850 ml can
BROVER grilled & sliced zucchinis in oil: 850 ml can
BROVER grilled peppers in oil: 850 ml can





STUFFED MINI LOAVES

ELEVATE YOUR MEALS WITH THESE MINI SANDWICH LOAVES THAT ARE ONLY MINI IN NAME—THEY'RE BIG ON FLAVOR AND ORIGINALITY! PERFECT FOR A LUNCH-BOX OFFERING THAT REALLY STANDS OUT.









INGREDIENTS

LOAF DOUGH

250 g all purpose flour, 175 g water, 20 g BROVER honey, 5 g salt, 7 g baker's yeast, 50 g oil

FILLING

BROVER hotel mushrooms, BROVER red and yellow sweet pepper drops, BROVER pesto alla Genovese, BROVER Kalamata olives, 200 g veal tenders, parmesan shavings, endive leaves

RECIPE

1. DOUGH

Prepare the dough. Roll 70 to 80 g of dough into each individual bread mold. We used 4 x 6 cm molds.

2. BAKING

Bake at 190°C for 12 minutes.

3. FILLING

Drain the mushrooms and sauté them in oil and butter, browning them gently. Reserve some for the topping. Make a duxelles with the rest. Cook the veal, reserving some for the topping. Cut the rest into small cubes and mix it with the duxelles. Add a little pesto.

4. ASSEMBLY

Once completely cooled, hollow out each loaf, discarding the top. Fill with the duxelles and veal mixture. Add a few Kalamata olives, pepper drops, endive leaves, and parmesan shavings. For the topping, add the reserved sliced mushrooms and veal.













UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Kalamata olives: 850 ml can BROVER hotel mushrooms: 850 ml & 4,250 ml can BROVER Pesto alla Genovese: 900 g jar BROVER red and yellow sweet pepper drops: 850 ml can BROVER ftower honey: 500 g squeezer, 1 kg jar & 5 kg bucket





PICNIC SAVORY POUND CAKES

THESE MINI CAKES ARE IDEAL FOR PACKING IN YOUR BASKET FOR AN UPCOMING PICNIC. A JUICY, FLORAL KALAMATA OLIVE BRINGS ITS BOLD FLAVOR, WHILE SUN-DRIED TOMATOES ENHANCE THIS DELIGHTFUL BURST OF TASTE.









INGREDIENTS

SAVORY CAKE BATTER

150 g all purpose flour, 12 g baking powder, 3 eggs, 100 g olive oil, 100 g milk, 100 g BROVER Kalamata olives, 100 g BROVER sun-dried tomatoes, 100 g Comté cheese, a bunch of fresh basil

RECIPE

1. MINI CAKES

Mix the flour and baking powder. Whisk the eggs, oil, and milk together. Season with salt and pepper to taste. Combine the two mixtures and add the Comté, olives, sun-dried tomatoes, and chopped basil. Pour into molds and bake at 170°C for 45 minutes.

2. ASSEMBLY

Once completely cooled, decorate as desired, using some of the ingredients from the recipe as a garnish.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Kalamata olives: 850 ml can
BROVER sundried tomatoes in oil: 850 ml can





RECETTE SNACKING

MINI HOT DOGS

HERE ARE THE HOT DOGS DRESSED TO IMPRESS FOR YOUR COCKTAILS, BANQUETS, AND OTHER EVENTS. GET READY FOR A VISUAL TREAT—THEY'RE VIBRANT AND COLORFUL!









INGREDIENTS

HOT DOG BUN DOUGH

300 g pastry flour, 6 g salt, 10 g baker's yeast, 15 g sugar, 15 g butter, 150 g water.

GARNITURE

12 BROVER cocktail sausages, 500 g BROVER eggplant caviar, BROVER crispy onions, 12 BROVER tomato pearls, mayonnaise

RECIPE

1. HOT DOG BUN DOUGH

Knead all the ingredients together in a mixer for 4 minutes on speed 1, then 6 minutes on speed 2. Let the dough rise at room temperature for 30 minutes, punch it down, then refrigerate overnight. The next day, divide the dough into 50 g portions and shape them into 7 cm long oval loaves. Proof for 1 hour and 30 minutes at 27°C. Brush with egg wash and sprinkle with flaxseeds. Bake at 170°C for 20 minutes.

2. SAUSAGES

Poach the sausages in simmering water.

3. ASSEMBLY

Toast the mini hot dogs on each side. Cut them open in the middle. Add the eggplant caviar and place the sausage inside. For the topping, drizzle with a thin line of mayonnaise and sprinkle with crispy onions. Flash in the oven for one minute before serving.







UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER cocktail sausages: 425 ml can BROVER crispy onions: 10 x 1 kg bags BROVER eggplant caviar: 900 g jar





RECETTE SNACKING

SCALLOPS PUFF PASTRY SHELLS

ADAPTED IN MANY COUNTRIES WITH LOCAL INGREDIENTS, VOL-AU-VENT, OR PUFF PASTRY SHELLS, ALLOW YOU TO SHOWCASE YOUR CREATIVITY. WE DREW OUR INSPIRATION FROM THE MEDITERRANEAN SEA FOR THIS PARTICULAR VERSION.









INGREDIENTS

PUFF PASTRY

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

BÉCHAMEL

100 g flour, 100 g butter, 120 g milk, salt, pepper, 150 g BROYER black olive tapenade

TOPPING

BROVER red and yellow sweet pepper drops, BROVER caper berries, 400 g Prestige salmon, 200 g scallops, 120 g shrimp, spinach sprouts

RECIPE

1. PUFF PASRY

Mix the flour and butter in a mixer for 4 minutes, then add cold water. Give 4 single turns. Chill in the refrigerator for 2 hours. For butter paste, cut the butter into small cubes and mix with the flour until you obtain a smooth ball. Roll out the dough into a rectangle, twice the size of the détrempe square. Place the détrempe on one half of the beurre manié and fold the other half over to perform the first turn. Complete 6 single turns, allowing the dough to rest between each. Chill in the refrigerator for 2 hours. Roll out the pastry to a thickness of 6 mm. Cut out 6 full rounds, 9 cm in diameter. Cut another 6 rounds of the same size, then cut out the center with a 7 cm round cutter to create rings. Lightly brush the full rounds with water and place the rings on top. Brush with egg wash and score the tops. Bake at 175°C for 20 minutes.

2. BÉCHAMEL

After making a classic béchamel, fold the tapenade in.

3. ASSEMBLY

Sauté the scallops and shrimp in beurre noisette. Once the puff



pastry shells (vols-au-vent) are fully cooled, fill them with béchamel and add the different ingredients: salmon, shrimp, scallops, spinach sprouts, and pepper drops. Reheat before serving to your liking.

UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

Prestige salmon in brine: 600 g pouch BROVER red sweet pepper drops: 850 ml can BROVER yellow sweet pepper drops: 850 ml can BROVER caper berries: 850 ml can BROVER black olive tapenade: 900 g jar





RECETTE SNACKING

PESTO & TOMATO PINSA

A CLOSE COUSIN TO PIZZA, THIS DISH HAILS FROM ANCIENT ROME. OFTEN ENJOYED AS A "WHITE PIZZA" WITHOUT SAUCE AND SERVED AS A SIDE, WE LOVE IT TOPPED WITH FLAVORFUL INGREDIENTS, LIKE ANTIPASTI VEGETABLES AND OTHER DELICIOUS TOPPINGS.









INGREDIENTS

PINSA DOUGH

300 g pastry flour, 25 g rice flour, 12 g baker's yeast, 250 g water, 5 g salt, 10 g olive oil

TOPPING

BROVER grilled zucchini and eggplant slices, BROVER pizzata, BROVER yellow sweet pepper drops, BROVER sun-dried tomatoes, country ham, arugula, sliced scallions, parmesan shavings

RECIPE

In the bowl of a mixer, mix all the ingredients and knead until the dough pulls away from the sides of the bowl. Let it rest for 20 minutes, then repeat the kneading until you obtain a smooth and uniform dough. Allow it to rise for 2 hours at room temperature, then refrigerate for 48 hours. Divide the dough. Use fine semolina and rice flour to shape it. Let it proof for 2 hours at room temperature. Pre-bake at 220°C for 8 minutes. Finish cooking with the remaining ingredients for an additional 4 to 5 minutes











UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER pizzata: 850 ml & 4,250 ml can
BROVER red sweet pepper drops: 850 ml can
BROVER sundried tomatoes in oil: 850 ml can
BROVER grilled & sliced eggplants in oil: 850 ml can
BROVER grilled & sliced zucchinis in oil: 850 ml can

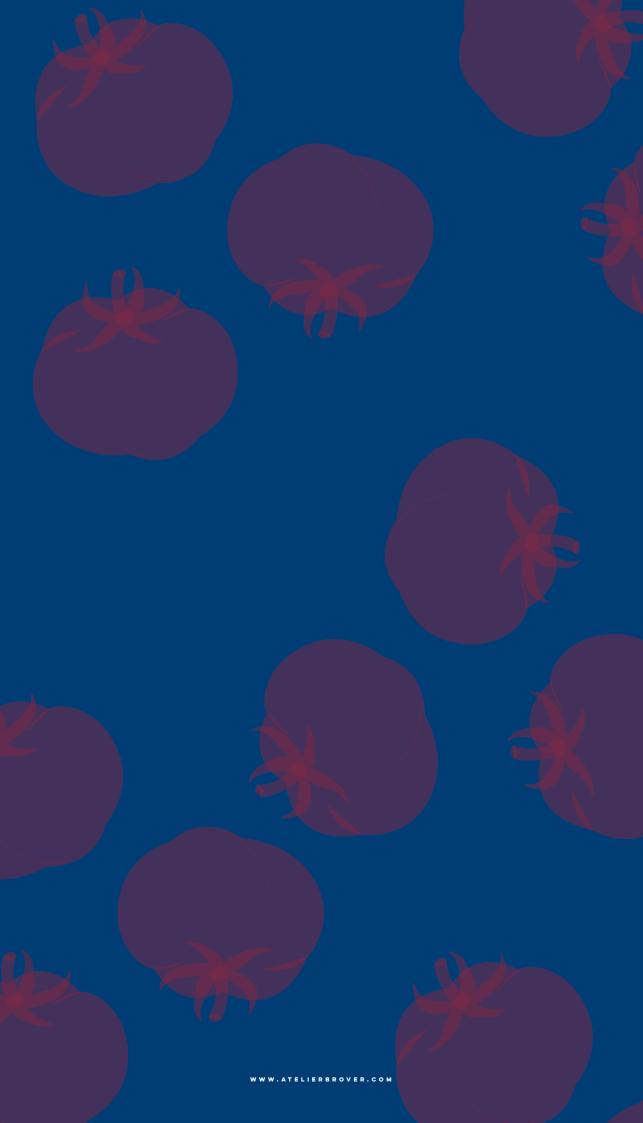




NOTES

ABOUT BROVER «INSPIRE. EXPLORE» VOLUME 3 RECIPE BOOK.

Original French edition: 2024 Graphic Design, Copy, Recipes, Photographs © Groupe Brousse. Printing: Mat ou Brillant, Marseille







VOLUME 3

INSPIRE. EXPLORE.

BROVER RECIPE BOOK

