

BROVER

LES INGRÉDIENTS QUI FONT LA DIFFÉRENCE.

BROVER RECIPE BOOK

INSPIRE. EXPLORE.

PASTRY / BAKERY / SNACKING

V O L U M E 4

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BROVER recipe book: one more year! Here comes volume 4.

In today's buzzing food scene, people's expectations have never been so high, so precise... and so exciting!

Between the search for natural goodness — healthy, local, plant-based — and the need for comfort, cravings are making themselves heard loud and clear. On one side, there's a growing appetite for mindful, committed plates; on the other, a renewed love for the coziness of broths, the charm of traditional dishes, and the flavors of days gone by. Treating yourself while taking care of yourself — that's the motto of the moment, and we're answering it with plenty of deliciousness.

Another big trend? Culinary monomania. Whether it's a star ingredient or an iconic dish, single-product concepts are having their moment. A perfect opportunity for us to dive into these unique worlds, rethink their codes, and serve up fresh, original twists that will help you stand out from the crowd.

So here's our creative take on today's cravings — where desires, trends, and conviviality all come together. Because at the heart of it, what drives us never changes: eating well, and truly enjoying it.

Now, off to your kitchens... and your forks!

Claude Pollet

BROVER PASTRY CHEF





FIND YOUR INSPIRATION. EXPLORE OUR RECIPES.

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PAS- TRY

RECIPES

This year again, we've let our passion for pastry run free to dream up ten brand-new recipes — somewhere between reinvented classics and bold creative twists.

These creations blend seasonality, contrast, and freedom. They were designed to delight, surprise... and above all, to inspire!



PASTRY RECIPE

BLACK FOREST AMARENA CROWNS

AT BROVER, WE HAVE A SOFT SPOT FOR BLACK FOREST CAKE — IT'S THE PERFECT SHOWCASE FOR OUR DELICIOUS AMARENA CHERRIES. RECIPE AFTER RECIPE, WE LOVE REIMAGINING THIS TIMELESS CLASSIC WITH EVER MORE INDULGENT TWISTS...



SERVES
8



LEVEL
EASY



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

DARK CHOCOLATE WHIPPED GANACHE

250 g 35% fat heavy whipping cream, 50 g BROVER honey, 330 g dark chocolate (65%), 450 g 35% fat heavy whipping cream

WHITE CHOCOLATE WHIPPED GANACHE

225 g 35% fat heavy whipping cream, 50 g BROVER honey, 300 g white chocolate, 225 g 35% fat heavy whipping cream

CHARCOAL SWEET SHORTCRUST PASTRY

250 g type 55 flour, 1 g fleur de sel, 125 g butter, 1 egg, 100 g icing sugar, 30 g almond powder, 3 g charcoal powder

TOPPING

300 g BROVER Amarena cherries, cocoa nibs

RECIPE

1. DARK CHOCOLATE WHIPPED GANACHE

Pour 250 g of cream and the honey, previously brought to a boil, over the dark chocolate. Add 450 g of cold cream to the ganache. Blend, then refrigerate for at least 2 hours. Whip the ganache until it reaches a Chantilly-like texture.

2. CHARCOAL SWEET SHORTCRUST PASTRY

Cream the butter with the icing sugar, almond powder, flour, charcoal, and salt until sandy. Add the egg and knead until the dough is smooth and homogeneous. Roll out to a thickness of 2.5 mm and chill in the refrigerator. Cut out 7 cm diameter rings and bake at 165°C (330°F) for 10 minutes.

3. ASSEMBLY

Whip the white chocolate ganache into a Chantilly texture, following the same method as the dark chocolate ganache. Pour it into silicone ring molds, then freeze until fully set. Unmold and spray with white velvet spray. Place each ganache ring on a charcoal sweet pastry ring, then cover with a second pastry ring. Pipe the dark chocolate ganache on top in decorative flames, add a few Amarena cherries, and finish with a sprinkling of cocoa nibs.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER pitted Amarena cherries: 850 ml and 2,650 ml can

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



PASTRY RECIPE

MANGO PASSION MIRROR CAKE

MIRROR, MIRROR ON THE WALL, WHO'S THE FAIREST CAKE OF ALL? NO NEED TO TAKE A BITE OF AN APPLE — THIS FLAN SETTLES IT ONCE AND FOR ALL: MANGO AND PASSION FRUIT DON'T NEED A SPELL TO BE A MATCH!



SERVES
6



LEVEL
EASY



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

REVERSE PUFF PASTRY

Détrempe : 200 g cake flour, 125 g 35% fat heavy whipping cream, 20 g water, 5 g salt

Butter paste: 300 g tourage butter (laminating butter), 125 g cake flour

PASTRY FLAN

500 g mango purée, 200 g passion fruit purée, 8 egg yolks, 150 g sugar, 60 g custard powder or cornstarch, 100 g butter, 200 g 35% fat heavy whipping cream, and a pinch of vanilla powder

TOPPING

300 g BROVER mango slices

RECIPE

1. REVERSE PUFF PASTRY

Mix the flour and butter in a mixer for 4 minutes, then add the cold water. As with classic puff pastry, give 4 single turns. Chill in the refrigerator for 2 hours. For the butter paste, cut the butter into small cubes and mix with the flour until you obtain a smooth, homogeneous ball. Roll out the dough into a rectangle twice the size of the détrempe square. Place the détrempe square on one half of the butter paste and fold the other half over it to complete the first turn. Perform 6 single turns, respecting the resting time between each turn. Roll the puff pastry to 4 mm thickness and line an appropriate tart ring. Blind bake at 180°C (355°F) for 20 minutes.

2. PASTRY FLAN

Bring the fruit purées, half of the sugar, and the vanilla to a boil. Whisk the egg yolks with the remaining sugar and the custard powder. Cook everything together like a pastry cream. At the end of cooking, add the butter cut into small cubes and the heavy cream. Pour the mixture into the tart shell. Bake at 180°C (355°F) for 10 minutes. Let cool. Finish with a few slices of mango, glaze the tart, and decorate with passion fruit seeds.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER mango slices: 850 ml can



PASTRY RECIPE

SOUR CHERRY SAINT-HONORÉS

SOFT LITTLE CHOUX FOR A TRUE DESSERT GEM... THE DEEP CRIMSON OF THE CHERRIES CONTRASTS BEAUTIFULLY WITH THE OFF-WHITE AND TENDER YELLOW OF THE CREAM AND SHORTBREAD. A PINK CRAQUELIN CROWNS THE CREATION, COMPLETING THIS CHARMING TABLEAU.



SERVES
8



LEVEL
EASY



TYPE
SIGNATURE



RETAIL PRICE
€€

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

BRETON SHORTBREAD

3 egg yolks, 100 g sugar, 100 g butter, 175 g cake flour, 6 g baking powder, and a pinch of fine sea salt or fleur de sel

MASCARPONE WHIPPED CREAM

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

SOUR CHERRY JELLY

250 g BROVER sour cherries, 25 g sugar, 5 g de pectine NH

CRAQUELIN

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

RECIPE

1. BRETON SHORTBREAD

Whisk the egg yolks with the sugar in a mixer for 10 minutes until pale and fluffy. Gently fold in the sifted flour and baking powder, followed by the softened butter and fleur de sel. Chill the dough in the refrigerator for 1 hour. Roll out to a thickness of 6–8 mm and cut to fit a greased and sugared 30 × 6 cm frame. Bake at 165°C (330°F) for 20 minutes.

2. CRAQUELIN

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

3. SOUR CHERRY JELLY

Blend the cherries into a purée. Mix the sugar with the pectin, then cook everything together until it comes to a boil. Chill in the refrigerator.

4. CHOUX

Prepare the choux. Spray with cooking spray, then place a disc of craquelin on top of each one. Bake in a convection oven at 130°C (265°F) for 60 minutes, then at 150°C (300°F) for 30 minutes.

5. ASSOMBLY

Fill the choux with sour cherry jelly. On the Breton shortbread bases, pipe a layer of mascarpone whipped cream and place upright choux on top. Add a few sour cherries in their centers. Between the choux, pipe more mascarpone whipped cream and finish with a few glazed sour cherries.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER pitted sour cherries: 1 L jar

BROVER pitted sour cherries (France): 1 L jar



PASTRY RECIPE

APRICOT PISTACHIO MILLEFEUILLES

THE MILLEFEUILLE — THAT FLAKY CUSTARD SLICE THE FRENCH ALL REMEMBER FROM SUNDAY LUNCHES, ALONG WITH THE GLORIOUS MESS IT MADE ON THE PLATE... HERE, WE'VE RESTORED ALL ITS ELEGANCE, RIGHT UP TO THE VERY FIRST CUT!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

REVERSE PUFF PASTRY

Détrempe : 200 g cake flour, 125 g 35% fat heavy whipping cream, 20 g water, 5 g salt

Butter paste: 300 g tourage butter (laminating butter), 125 g cake flour

PISTACHIO WHIPPED GANACHE

225 g 35% fat heavy whipping cream, 50 g BROVER honey, 250 g white chocolate, 50 g pistachio paste, 450 g 35% fat heavy whipping cream, 2 sheets of gelatin, pistachio flavoring to taste, vanilla powder to taste

TOPPING

200 g BROVER apricot quarters, 150 g BROVER diced apricot filling 70%

RECIPE

1. REVERSE PUFF PASTRY

Mix the flour and butter in a mixer for 4 minutes, then add the cold water. As with classic puff pastry, give 4 single turns. Chill in the refrigerator for 2 hours. For the butter paste, cut the butter into small cubes and mix with the flour until you obtain a smooth, homogeneous ball. Roll out the dough into a rectangle twice the size of the détrempe square. Place the détrempe square on one half of the butter paste and fold the other half over it to complete the first turn. Perform 6 single turns, allowing for resting time between each one. Roll out the puff pastry to a thickness of 3 mm. Cut into strips measuring 30 × 15 cm and place them in appropriate rectangular molds. Blind bake at 180°C (355°F) for 25 minutes.

2. ASSEMBLY

Whip the pistachio ganache into a Chantilly texture and refrigerate. Once the puff pastry has completely cooled, spread the inside of the millefeuilles with the apricot filling. Pipe pistachio ganache on top, then finish with 6 flame-caramelized apricot quarters.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER apricot quarter: 2,650 ml can

BROVER apricot halves: 850 ml, 2,650 ml & 4,250 ml can

BROVER diced apricot filling 70%: 2,650 ml can

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

TIP

Try with other BROVER fruits.



PASTRY RECIPE

CITRUS CHESTNUT TARTLETS

A WAKE-UP CALL FOR OUR TASTE BUDS! THE ZESTY FRESHNESS OF LEMON AND MANDARIN MEETS THE COMFORTING RICHNESS OF CHESTNUT FOR AN EXPLOSION OF FLAVOR. EACH BITE BURSTS WITH SWEET AND TANGY NOTES!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

SWEET SHORTCRUST PASTRY

375 g cake flour, 1.5 g fleur de sel, 175 g butter, 75 g eggs, 150 g icing sugar, 45 g almond powder

WHITE CHOCOLATE WHIPPED GANACHE

225 g 35% fat heavy whipping cream, 50 g BROVER honey, 300 g white chocolate, 225 g 35% fat heavy whipping cream

ALMOND CREAM

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

CHESTNUT CREAM

300 g chestnut purée, 150 g chestnut paste, 75 g sugar, 40 g butter, rum to taste, vanilla to taste

TOPPING/FILLING

300 g BROVER mandarin segments, 150 g BROVER lemon cream, candied chestnut pieces

RECIPE

1. SWEET SHORTCRUST PASTRY

Cream the butter with icing sugar, almond powder, flour, and salt. Add the egg and knead until smooth and homogeneous. Roll out to 2.5 mm thickness and refrigerate.

2. CHESTNUT CREAM

In a mixer bowl, combine chestnut purée, chestnut paste, and icing sugar. Add melted butter and whip for 10 minutes. Finish by adding rum and vanilla powder, then refrigerate.

3. ASSEMBLY

Roll out the sweet pastry to 2.5 mm thickness and line 7 cm diameter tart rings. Pipe almond cream into each tart and add chestnut pieces. Bake at 165°C (330°F) for 18 minutes. Whip the white chocolate ganache into a Chantilly texture and refrigerate. Once the tarts have completely cooled, pipe flames of chestnut cream on top, then pipe white ganache into small domes. Using the back of a spoon, create a space on each ganache dome in which to put lemon cream. Finish with glazed mandarin segments and candied chestnut pieces.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER mandarin segments: 850 ml & 2,650 ml can

BROVER lemon cream: 6 kg bucket



PASTRY RECIPE

PEAR & CHOCOLATE CHIFFON CAKE

RICH CHOCOLATE MEETS A HINT OF CHILI IN A SIX-LAYER SPONGE AND CREAM CAKE, CREATING AN AMERICAN-INSPIRED DESSERT THAT TOWERS IMPRESSIVELY—SO DELICIOUS AND UTTERLY UNFORGETTABLE!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

CHIFFON CAKE

100 g egg whites and 60 g egg yolks, 140 g pastry flour, 50 g baking powder, 120 g sugar, 45 g neutral oil, 70 g liquid (30 g water + 40 g Williamsine liqueur)

MASCARPONE LAVANDER WHIPPED CREAM

250 g 35% fat heavy whipping cream, 120 g mascarpone cheese, 30 g granulated sugar, natural lavender flavoring to taste

TOPPING

2 x 425 ml cans of BROVER Williams pear balls, BROVER honey

RECIPE

1. CHIFFON CAKE

Sift the flour and baking powder. Mix the yolks with the oil, liquids, and 80 g sugar. Whip the egg whites with the remaining sugar until stiff peaks form. Gently fold the dry ingredients into the yolk mixture, then carefully incorporate the egg whites. Pour into a greased and floured cake pan, 13 cm diameter by 7 cm height. Bake at 150°C (300°F) for 45 minutes.

2. ASSEMBLY

Once completely cooled, slice the chiffon cake horizontally into 3 layers. Whip the mascarpone cream. Pipe cream on each cake layer, add a few pear balls, and repeat once. After assembly, refrigerate. Before serving, top with pear balls glazed with neutral glaze, a drizzle of honey, and a few sprigs of lavender.

OPTIONAL:

Finish the layer cake by covering it with mascarpone cream and chocolate crumbles, as shown in our photo.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER Williams pear balls: 425 ml can

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



PASTRY RECIPE

PEACH BLISS CAKES

THESE LITTLE BEAUTIES ARE WELL WORTH THE TIME THEY TAKE TO PREPARE! EACH BITE IS FULL OF SURPRISES AND DELICIOUS DISCOVERIES. SOFT, CRUNCHY, CRISPY... SIMPLY STUNNING!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

SHORTCRUST PASTRY

225 g laminating butter, 3.75 g fine sea salt, 140 g icing sugar, 50 g hazelnut powder, 75 g eggs, 375 g cake flour, vanilla powder to taste

LEMON SPONGE

100 g sugar, 20 g BROVER honey, 100 g eggs, 100 g all-purpose flour, 2 g baking powder, 100 g melted butter, zest of 1 yellow lemon, vanilla powder to taste

PRALINE CRUNCH

115 g hazelnut praline, 40 g crêpes dentelles (= wafer crumbs)

LEMON CREAM

100 g lemon juice, 65 g granulated sugar, 100 g eggs, 90 g butter, 1 gelatin sheet

VANILLA BAVAROIS

200 g 35% fat heavy whipping cream, 200 g whole milk, 100 g egg yolks, 50 g sugar, 50 g BROVER honey, 4 gelatin sheets, 250 g white chocolate, 300 g 35% fat heavy whipping cream, vanilla powder to taste

FILLING:

BROVER peach halves

RECIPE

1. SHORTCRUST PASTRY

Cream butter, icing sugar, and salt in a mixer. Add hazelnut powder, vanilla, eggs, and flour. Chill the dough, then roll out and cut rounds to match the size of your molds. Bake at 165°C (330°F) for 15 minutes.

2. LEMON SPONGE

Melt butter and let cool. Sift flour, baking powder, and vanilla powder. Whip sugar and eggs until ribbon stage. Gently fold in the sifted powders, then add cooled melted butter and lemon zest. Spread on parchment to 8 mm thickness. Bake at 200°C (390°F) for 15 minutes. Cool and cut disks to the desired diameter.

3. PRALINE CRUNCH

Mix ingredients, mold into inserts, and place in freezer.

4. LEMON CREAM

Whisk eggs and sugar until pale. Soak gelatin in cold water. Heat lemon juice and cook with eggs like a sabayon. Incorporate gelatin and butter, blend, and pour over praline crunch and peach cubes. Place in freezer.

5. VANILLA BAVAROIS

Soften gelatin in cold water. Prepare a crème anglaise (vanilla custard), stir in gelatin, then pour over white chocolate. Fold in 300 g of whipped cream.

6. ASSEMBLY

Line molds with vanilla bavarois, add inserts and sponge disks, then freeze. Unmold and spray with white velvet spray. Place on sweet pastry bases, then garnish each entremet with a peach slice, toasted hazelnuts, a touch of praline crunch, and lemon zest.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER peach halves: 850 ml, 3,650 ml & 4,250 ml can

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



PASTRY RECIPE

PEAR & CARAMEL PÂTÉ EN CROÛTE

AT BROVER, WE NEVER HOLD BACK WHEN REIMAGINING CULINARY CLASSICS. CASE IN POINT: THIS SWEET PÂTÉ EN CROÛTE, STARRING OUR EXQUISITE WILLIAMS PEARS. A GUARANTEED EYE-CATCHING ILLUSION!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

SHORTCRUST PASTRY

600 g cake flour, 300 g laminating butter, 100 g water, 5 g salt, 20 g sugar, 50 g eggs, vanilla powder to taste

MASCARPONE WHIPPED CREAM

250 g 35% fat heavy whipping cream, 125 g mascarpone cheese, 25 g icing sugar, vanilla powder to taste

CARAMEL #1

150 g BROVER honey, 100 g semi-salted butter

CARAMEL #2

300 g granulated sugar, 180 g cream 35%, 6 sheets rehydrated gelatin

FILLING

BROVER Williams pear halves

RECIPE

1. SHORTCRUST PASTRY

Cream the butter, salt, sugar, vanilla powder, and half the flour. Add the water, egg, and remaining flour. Rest in the refrigerator for 1 hour. Roll out to 3 mm thickness and line the tart mold. Pre-bake for 40 minutes at 175°C (350°F).

2. ASSEMBLY

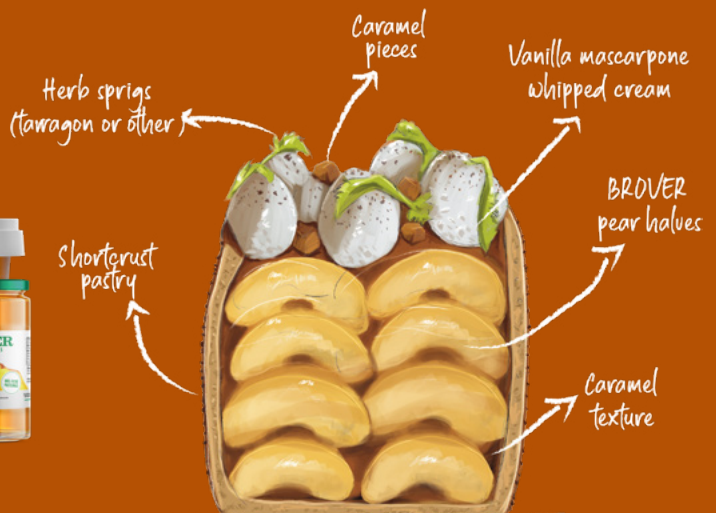
Drain the pears. Make a dry caramel (#1) with the honey. Stop the cooking with butter. Gently coat the pears in the caramel, turning them to fully glaze. Let cool, then arrange the pears evenly in the pre-baked pastry shell. Prepare another dry caramel (#2), deglaze with cream, and set with gelatin. Pour over the pears to fill the mold. Let cool, then top with mascarpone whipped cream. Slice into generous portions.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER Williams pear halves: 850 ml, 3,650 ml & 4,250 ml can

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



© groupe brousse 2025



PASTRY RECIPE

DUBAÏ-STYLE CHOCOLATE BAR

THE DUBAÏ CHOCOLATE CRAZE HAS TAKEN THE WORLD BY STORM! WE HAD TO CREATE OUR OWN VERSION—BUT WITH A TWIST. BROVER'S DUBAÏ-STYLE TREAT GOES PÂTISSERIE, ENHANCED BY THE DELICATE, SWEET FLAVOR OF PEARS.



SERVES
6



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€€

INGREDIENTS

DUBAÏ INSERT

100 g white chocolate, 200 g kadaïf, 370 g pistachio paste

SWEET SHORTCRUST PASTRY

100 g butter, 1,5 g salt, 65 g icing sugar, 20 g almond powder, 30 g eggs, 165 g pastry flour

VANILLA MOUSSE

140 g 35% fat heavy whipping cream, 140 g whole milk, 60 g egg yolks, 2 tsp powdered gelatin or agar-agar, 80 g white chocolate, 200 g 35% fat heavy whipping cream, 1 tsp pure vanilla extract, a pinch fine sea salt

FILLING/TOPPING

250 g BROVER diced pear filling 90%, 60 g BROVER mini pears

RECIPE

1. DUBAÏ INSERT

Melt white chocolate in a bain-marie. Add kadaïf and pistachio paste. Pour into a suitably-sized mold and chill in the refrigerator.

2. PEAR INSERT

Place the pear filling in an insert mold the same size as the Dubai insert. Freeze until firm.

3. SWEET SHORTCRUST PASTRY

Mix all ingredients until smooth and homogeneous. Roll out to 4 mm thickness. Cut a base to match the dimensions of the chocolate bar.

4. VANILLA MOUSSE

Prepare a crème anglaise (vanilla custard). Add softened gelatin, then the chocolate, and blend until smooth. Cool to 23°C (73°F). Gently fold in 200 g of whipped cream.

5. ASSEMBLY

Line the chocolate bar mold with vanilla mousse. Insert the pear filling, then the Dubai insert. Freeze to set. Unmold the bar and place it on the shortcrust base. Spray with dark chocolate velvet spray and decorate with mini pears to echo the flavor of the product.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER diced pear filling 90%:seau 6 kg

BROVER mini pears: 425 ml, 850 ml & 2,650 ml can



PASTRY RECIPE

GRAPE & CRANBERRY CHEESECAKE

SAY “CHEESE” WHILE CAPTURING THIS FRUITY TWIST ON THE CLASSIC AMERICAN DESSERT. WE FOUND IT A BIT TOO PALE, SO WE SPRINKLED IN CRANBERRIES, WHICH BRIGHTEN THE RAISIN TOPPING WITH THEIR RICH GARNET HUE.



SERVES
8



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

SWEET SHORTCRUST PASTRY BASE

35 g butter, 1 g fine sea salt, 25 g muscovado sugar,
7 g almond flour, 10 g eggs, 60 g pastry flour

CHEESECAKE BISCUIT

175 g baked sweet shortcrust pastry base

CHEESECAKE MOUSSE

300 g cream cheese, 30 g icing sugar, 50 g eggs,
50 g granulated sugar, 100 g 35% fat heavy whipping
cream, 4 gelatin sheets, vanilla powder to taste

TOPPING

150 g BROVER dried cranberries, 400 g BROVER
peeled grapes

RECIPE

1. CHEESECAKE MOUSSE

Whisk eggs and sugar until pale and ribbon-like. Soften gelatin sheets in plenty of cold water. Warm cream cheese and icing sugar. Whip cream with vanilla into soft peaks. Melt gelatin and fold into egg-sugar mixture. Gently fold in whipped cream. Pour into a suitable mold and chill in the freezer for about 10 minutes.

2. SWEET SHORTCRUST PASTRY

In a mixer bowl, combine butter, muscovado sugar, and fine sea salt. Rub together until sandy. Add almond powder, eggs, and flour. Chill for at least 30 minutes. Roll to 3–4 mm thickness, bake, then crumble.

3. CHEESECAKE BISCUIT

Melt butter and mix with sugar and shortcrust pastry crumbs. Spread evenly on cheesecake base. Freeze 1–2 hours.

4. ASSEMBLY

Unmold and spray with white velvet spray. Finish with drained and glazed grapes and rehydrated cranberries. Garnish with a sprinkle of shortcrust pastry crumbs.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER peeled grapes: 850 ml can

BROVER dried cranberries: 12.5 kg carton & 12 x 1 kg bags



BA- KERY

RECIPE

These 10 new bakery recipes were created to combine the highest standards of the craft with total creative freedom.

From reinvented signature breads to viennoiseries with a contemporary twist, each recipe is designed to adapt to your expertise and showcase your unique identity. Now it's your turn to turn them into must-haves!



BAKERY RECIPE

APRICOT FLAKY BRIOCHE

ALWAYS ON THE LOOKOUT FOR UNEXPECTED PAIRINGS, WE TRIED THIS ONE—AND IT'S A HIT! APRICOTS AND PEANUTS COME TOGETHER IN A SURPRISINGLY DELICIOUS HARMONY. IT'S THE KIND OF COMBO THAT MAKES YOU WONDER HOW YOU EVER LIVED WITHOUT IT!



SERVES
10



LEVEL
ADVANCED



TYPE
SIGNATURE



RETAIL PRICE
€€€

INGREDIENTS

BRIOCHE DOUGH

500 g pastry flour, 50 g butter, 60 g BROVER honey, 22 g baker's yeast, 150 g whole milk, 150 g eggs, 1 g fine sea salt, 300 g aminating butter

FILLING/TOPPING

400 g BROVER diced apricot filling 70%, 200 g BROVER mini apricots, 200 g peanut praline spread, 50 g unsalted peanuts, edible flowers

RECIPE

1. BRIOCHE

In the bowl of a stand mixer, place the honey, eggs, fleur de sel, yeast dissolved in milk, and the flour. Knead until the dough pulls away from the sides of the bowl. Incorporate 50 g of butter cut into small cubes and finish kneading. Let rise at room temperature for 1h30. Punch down the dough and refrigerate overnight. Work 300 g of laminated butter into a rectangle. Roll the brioche dough into 40 x 30 cm rectangles and enclose the butter. Give 3 single folds, allowing 20 minutes of rest between each fold. Roll the dough into 36 x 42 cm rectangles and cut into 4 strips of 9 cm. Arrange the strips in a zig-zag pattern in loaf pans and allow to rise for 1h30. Bake at 170°C (340°F) for 25 minutes.

2. ASSEMBLY

Once completely cooled, make a slit along the top of the brioche and insert the apricot filling. Pipe peanut praline on top. Finish by decorating with mini apricots, a few peanuts, and edible flowers.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER diced apricot filling 70%: 2,650 ml can

BROVER whole mini apricots: 850 ml can

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



BAKERY RECIPE

APPLE- PALOOZA

WE COULD JUST AS WELL HAVE CALLED THIS CAKE "ALL ABOUT APPLES", AS IT IS A TRUE ODE TO THE KING OF THE ORCHARD. YOU WILL FIND IT HERE IN SEVERAL FORMS: AS A COMPOTE, IN MINI SIZE, AND AS FRESH FRUIT.



SERVES
6



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

REVERSE PUFF PASTRY

Détrempe : 200 g cake flour, 125 g 35% fat heavy whipping cream, 20 g water, 5 g salt

Butter paste: 300 g tourage butter (laminating butter), 125 g cake flour

FILLING / TOPPING

6 BROVER mini apples, 300 g Extra Gold 38% BROVER apple compote, 6 Golden apples, 60 g BROVER dried diced figs

RECIPE

1. REVERSE PUFF PASTRY

Mix the flour and butter in a mixer for 4 minutes, then add the cold water. As with classic puff pastry, give 4 single turns. Refrigerate for 2 hours. For the butter paste, cut the butter into small cubes and mix with the flour until you obtain a smooth, homogeneous ball. Roll out the dough into a rectangle twice the size of the détrempe square. Place the détrempe square on one half of the butter paste and fold the other half over it to complete the first turn. Perform 6 single turns, allowing the necessary resting time between each. Roll out the puff pastry to a thickness of 4 mm and line a 30 cm tart ring. Spread the apple compote evenly, then arrange the caramelized Golden apples on top. Bake at 180°C (355°F) for 35 minutes.

2. ASSEMBLY

Once completely cooled, glaze with a neutral glaze. Dust with icing sugar, then decorate with mini apples as a nod to the main product, along with fig cubes.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER apple compote Extra Gold 38%: 4/250 ml can

BROVER mini apples: 425 ml & 850 ml can

BROVER dried fig cubes: 12.5 kg carton, 10 x 1 kg bag



BAKERY RECIPE

RUGBRØD (HEALTHY BREAD WITH SEEDS)

CAN THE NUTRITIONAL QUALITIES OF RUGBRØD BE IMPROVED EVEN FURTHER? ABSOLUTELY! WITH OUR GOJI BERRIES AND CRANBERRIES—FOR AN EVEN MORE GENEROUS AND DELICIOUS EXPERIENCE...



SERVES
6



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€€€

INGREDIENTS

RUGBRØD DOUGH

225 g rye flour, 270 g all-purpose flour, 10 g salt, 300 g water, 10 g baker's yeast, 60 g molasses

FILLING

200 g BROVER dried cranberries, 100 g BROVER goji berries, 100 g pumpkin seeds, 100 g flax seeds

RECIPE

1. RUGBRØD DOUGH

Preparation (Day Before): soak the pumpkin seeds and flax seeds in a large volume of water overnight. Rehydrate the goji berries and cranberries separately by warming them slightly in a lukewarm water.

Preparation (Day Of): In the bowl of a stand mixer, combine the flours, salt, and yeast dissolved in water. Knead lightly to obtain a dense, non-elastic dough. Let it rise at room temperature and cover with plastic wrap for the day. Drain the seeds and fruits. Knead them into the dough along with the molasses. Place the dough in a suitable loaf pan lined with parchment paper. Bake for 1 hour 30 minutes at 160°C (320°F). Remove from the pan and let cool.

DID YOU KNOW?

Rugbrød is a traditional Danish bread made with whole rye, rich in fiber and nutrients. Its dense, flavorful crumb, enriched with seeds, makes it a healthy and satisfying choice. Thanks to its long fermentation and wholesome ingredients, it keeps for a long time.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER dried cranberries: 12.5 kg carton & 12 x 1 kg bag

BROVER goji berries: 5 kg carton



BAKERY RECIPE

MIRABELLE PLUM SWEET FOCACCIA

WHEN FOCACCIA GOES SWEET, IT CAN LOOK LIKE THIS: A TENDER, INVITING DOUGH ADORNED WITH TENDER PASTRY FRUITS, TOPPED WITH A YUMMY COCOA CRUMBLE AND DELICATE STREAKS OF PISTACHIO PASTE. ENJOY!



SERVES
8



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

FOCACCIA DOUGH

500 g all-purpose flour, 300 g lukewarm water, 15 g olive oil, 20 g baker's yeast, 5 g salt

COCOA CRUMBLE

125 g unsalted butter, 125 g brown sugar, 125 g almond powder, 60 g flour, 60 g cocoa powder

FILLING/TOPPING

400 g BROVER pitted mirabelle plums, pistachio paste to taste

RECIPE

1. COCOA CRUMBLE

Mix all the ingredients in a mixer until crumbly, keeping some larger pieces. Bake at 165°C (330°F) for 20 minutes. Set aside.

2. FOCACCIA

In the bowl of a stand mixer, combine the water, yeast, flour, oil, and salt. Knead until the dough pulls away from the sides of the bowl. Let rise at room temperature for 1 hour 30 minutes. Punch down the dough and roll it into a rectangle 3 cm thick. Allow it to rise again for 1 hour. Once risen, make indentations with your fingers and place the drained mirabelle plums into them. Bake at 200°C (390°F) for 20 minutes. After the focaccia has completely cooled, glaze with a neutral topping. Crumble the baked topping over it and finish with a thin streak of pistachio paste.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER pitted mirabelle plums from Lorraine: 1,700 ml can



BAKERY RECIPE

THE LITTLE LOAF COLLECTION

THESE MINI-BAGUETTES, GENEROUSLY INFUSED WITH THE FLAVORS OF THE MEDITERRANEAN REGION, ARE PERFECT FOR SLIPPING INTO A BASKET FOR A BEACH OR MOUNTAIN OUTING, FOR DELICIOUS, ELEGANT, AND CONVIVIAL MOMENTS.



SERVES
10 MINI BAGUETTES



LEVEL
INTERMEDIATE



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

BREAD DOUGH

700 g bread flour, 2 g salt, 25 g baker's yeast,
500 g water

FILLING/TOPPING

300 g BROVER pesto alla Genovese, 300 g BROVER
diced sundried tomatoes in oil, 120 g diced
mozzarella, pine nuts to taste

RECIPE

1. MINI BAGUETTES

In the bowl of a stand mixer, combine the flour and salt. Pour in the water and yeast, and knead until you obtain a soft dough. Let rise at room temperature until the dough has doubled in volume. Punch down the dough, divide it into two portions, and roll out two equally sized sheets. On one sheet, spread the pesto evenly. Top with diced sun-dried tomatoes, pine nuts, and diced mozzarella. Place the second sheet on top and cut into strips. Freeze for 10 minutes. Remove from the freezer, twist the strips, and allow them to rise for 1 hour. Bake at 180°C (355°F) for 20 minutes. Brush with pesto immediately after baking.

TIP

These delicious mini-baguettes can be flavored to your liking with BROVER gourmet spreads and antipasti selections.



**UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.**

BROVER diced sundried tomatoes in oil: 850 ml can

BROVER pesto alla Genovese: 900 g jar



BAKERY RECIPE

FRENCH-STYLE RASPBERRY CRONUTS

HERE'S THE FROGGIES TAKE ON THE FAMOUS CRONUT: DONUTS SHAPED LIKE CROISSANTS... OR MAYBE CROISSANTS MADE FROM DONUT DOUGH? YOU DECIDE! ONE THING'S FOR SURE—A RASPBERRY AND PASTRY CREAM FILLING MAKES THEM SIMPLY IRRESISTIBLE.



SERVES
8



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€

INGREDIENTS

DONUT DOUGH

400 g pastry flour, 40 g sugar, 1 g salt, 21 g baker's yeast, 180 g whole milk, 4 egg yolks, 80 g butter, vanilla powder to taste

GARNITURE

450 g BROVER raspberry filling 70%

RECIPE

1. DONUTS

Dissolve the yeast in the milk and place all ingredients in the bowl of a stand mixer, except the butter. Knead until the dough pulls away from the sides of the bowl, then incorporate the butter in small cubes and finish kneading. Let rise for 30 minutes, then punch down. Refrigerate for at least 12 hours. Roll the brioche dough into rectangles measuring 30 × 40 cm. Freeze for 10 minutes. Cut into strips 7 × 30 cm along the length. Freeze again for 10 minutes. Roll into croissant shapes and let rise for 1 hour 30 minutes.

2. BAKING & ASSEMBLY

Fry in a deep fryer or in oil at 170°C (340°F) until golden. Drain on paper towel and roll in granulated sugar. Pipe with raspberry filling and pastry cream. Finish with a thin line of royal icing and fresh fruits.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER raspberry filling 70%: 2,650 ml can



BAKERY RECIPE

PINEAPPLE DANISH BRIOCHE

A PERFECT SIZE FOR A BIG BITE! AND NO RISK OF BREAKING YOUR TEETH, THANKS TO OUR PREMIUM PINEAPPLES, SLICED TO MELT IN YOUR MOUTH, SWEET, AND WITH A GORGEOUS EXTRA-GOLDEN COLOR. A SNACK WORTH ITS WEIGHT IN GOLD!



SERVES
6



LEVEL
FACILE



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

MILK BREAD-STYLE BRIOCHE DOUGH

250 g pastry flour, 4 g salt, 8 g baker's yeast, 150 g cold whole milk, 50 g butter, 1 egg, vanilla extract to taste

TOPPING

6 BROVER pineapple slices (10 slices can), 300 g BROVER diced pineapple filling 70%, cocoa nibs to taste

RECIPE

1. BRIOCHE DOUGH

Pour all ingredients into the bowl of a stand mixer bowl except the butter. Knead until the dough comes away from the sides of the bowl. Add the butter and knead again. Transfer the dough and let it rise for 30 minutes. De-gas and refrigerate overnight. Remove from the fridge and divide into 80 g portions. Roll out and place into greased or oiled tart molds, 11 cm in diameter. Let rise for 1 hour. Brush with egg wash. Sprinkle some cocoa nibs around the edge of each Danish and press in a slice of pineapple. Bake at 180°C (355°F) for 20 minutes.

2. ASSEMBLY

Remove from molds and glaze with a neutral glaze. Add a spoonful of filling, a touch of lime zest for freshness, and a some edible flower.

TIP

Danish brioche can be made with other BROVER fruits and fruit fillings.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER diced pineapple filling 70%: 2,650 ml can

BROVER pineapple slices (10): 375 ml can



**WATCH
THE VIDEO!**

BAKERY RECIPE

APRICOT PUFF PASTRIES

WE DREW INSPIRATION FROM VOLS-AU-VENT TO GIVE OUR FINE TARTS AN AIRY ELEGANCE. FLAME-CARAMELIZED APRICOT WEDGES ADD BOTH VOLUME AND VISUAL HARMONY, WHILE REVEALING ALL THE ROUNDNESS AND GENEROSITY OF THE FRUIT.



SERVES
6



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€

INGREDIENTS

REVERSE PUFF PASTRY

Détrempe : 200 g cake flour, 125 g 35% fat heavy whipping cream, 20 g water, 5 g salt

Butter paste: 300 g tourage butter (laminating butter), 125 g cake flour

PISTACHIO PESTO

200 g BROVER pesto alla Genovese, 80 g pistachio paste

TOPPING

700 g BROVER apricots quarters, or apricot halves cut in two

RECIPE

1. REVERSE PUFF PASTRY

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

2. BAKING & ASSEMBLY

Roll the puff pastry out to 3 mm thickness. Cut 13 cm circles using an appropriate cutter. Assemble the tartlets like vol-au-vents (one solid disc and one hollowed-out disc). Blind bake at 170°C (340°F) for 20 minutes. Once completely cooled, spread pistachio pesto and arrange the apricot quarters, previously caramelized with a torch, on top. Glaze with a neutral topping. For a finishing touch, add a few drops of pistachio pesto on top.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER apricot quarters: 2,650 ml can

BROVER apricot halves: 850 ml, 2,650 ml & 4,250 ml can

BROVER pesto alla Genovese: 900 g jar



BAKERY RECIPE

GREEK-STYLE OLIVE FOUGASSE

SOMETIMES THE SIMPLEST PLEASURES ARE THE BEST. THIS CLASSIC FAVORITE PAIRS PERFECTLY WITH A MEDITERRANEAN-INSPIRED MEAL OR A RELAXED SNACK. OUR GREEK-STYLE OLIVES ADD EXTRA INTENSITY AND CHARACTER.



SERVES
6



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

FOUGASSE DOUGH

500 g bread flour, 10 g salt, 20 g baker's yeast, 300 g water, 20 g olive oil + 20 g water (for hydration)

FILLING / TOPPING

250 g BROVER Greek-style black olive chunks, 100 g diced mozzarella, herbs de Provence

RECIPE

1. FOU^GASSE

In the bowl of a stand mixer, place all ingredients and knead until the dough pulls away from the sides of the bowl. Add the olive oil and water (hydration). Incorporate the filling and finish kneading. Let rise for 1 hour 30 minutes at room temperature in a lightly oiled basin. Punch down and fold the dough. Refrigerate overnight. The next day, divide the dough, shape the two portions into balls, and form them into tear-drop shapes. Place the two fougasses on a lightly oiled baking sheet and let rise for 1 hour 30 minutes. Gently stretch the dough, then score it to create the seven traditional openings of a fougasse. Brush with olive oil and sprinkle with a few herbs de Provence and the diced mozzarella.

2. BAKING

Bake at 230°C (450°F) for 15 minutes. After removing from the oven, drizzle the fougasses with olive oil.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER Greek-style black olive chunks: 2 x 2 kg bags in a bucket



BAKERY RECIPE

APPLE & PRUNE CRISP PASTRY

RUSTICALLY CHARMING, OUR CRISP PASTRY DELIGHTS ALL YOUR SENSES: BEAUTIFUL TO BEHOLD, INDULGENT TO TOUCH, CRISP AND LIVELY TO THE EAR, AND ABSOLUTELY DELICIOUS TO TASTE. IT'S THE KIND OF TREAT THAT TURNS A SIMPLE BITE INTO A LITTLE CELEBRATION!



SERVES
4



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

4 sheets of phyllo pastry, 150 g butter, 200 g BROVER apple filling with chunks 90%, 120 g BROVER prune filling (corins).

RECIPE

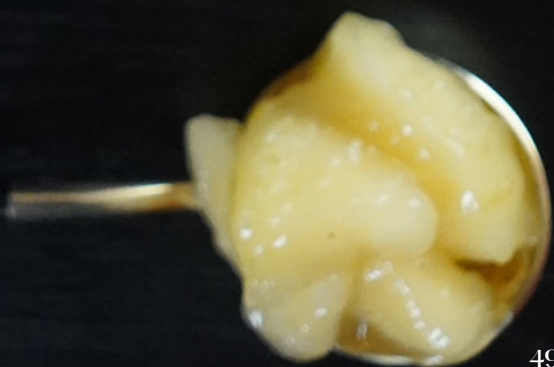
Butter and sprinkle sugar on 4 sheets of phyllo pastry, then layer them. Place them in a removable-bottom tart pan slightly smaller than the pastry sheets. Add the apple and prune filling mixture in the center. Fold the edges over, butter and sugar again, and bake at 180°C (355°F) for 25–30 minutes. Once completely cooled, remove from the pan and dust with a little powdered sugar.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER apple chunks filling 90%: 5.5 & 11 kg bucket

BROVER prune filling: 12 kg bucket



CA- TE- RING

RECIPES

Savoury food & snacks remains a favorite across all generations.

From indulgent breaks to on-the-go meals, it has become a trend in its own right. Today, expectations are evolving: premium snacking, responsible ingredients, and creative recipes are taking center stage.

Consumers want to be surprised—without compromising on quality or transparency. It's your turn to play with the rules: give classic favorites a twist, explore portable formats, or combine unexpected flavors... Unleash your creativity and draw inspiration from our ideas to stand out!



CATERING RECIPE

ZUCCHINI WHISPER CAKE

THE FRENCH ARE RATHER FOND OF THE “INVISIBLE CAKE”: AN ELEGANT AND FLAVORFUL WAY TO SHOWCASE EVERYDAY VEGETABLES. THE THINLY SLICED ZUCCHINI BLEND SEAMLESSLY INTO A LIGHT BATTER, CREATING A TENDER AND DELICATE TEXTURE.



SERVES
4



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€

INGREDIENTS

CAKE BATTER

150 g chickpea flour, 11 g baking powder, 150 g eggs, 100 g grated Gruyère, 100 g BROVER pesto alla Genovese, 100 g milk, salt and pepper to taste

FILLING

200 g BROVER sundried tomatoes in oil, 100 g BROVER Kalamata olives, 4 zucchini

RECIPE

Sift the chickpea flour and baking powder. In a separate bowl, mix the eggs, milk, and pesto, then incorporate the dry ingredients followed by the grated Gruyère. Thinly slice the zucchini with a mandoline, season with salt and pepper, and gently fold into the base mixture. Finally, add the sun-dried tomatoes and olives. Pour the mixture into a 14 x 7 cm loaf pan and bake at 170°C (340°F) for 40–45 minutes. After completely cooling, refrigerate for 2 hours. Serve in generous slices.

TIP

This recipe can also be baked as a tart or muffins.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER sundried tomatoes in oil: 850 ml can

BROVER pesto alla Genovese: 900 g jar

BROVER pitted Kalamata olives: 850 ml can



CATERING RECIPE

GOURMET CLUB SANDWICHES

BOLD AND VISUALLY STRIKING WITH THEIR BEAUTIFUL CONTRASTING LAYERS, OUR CLUB SANDWICHES ARE AS PLEASING TO THE EYE AS THEY ARE EASY TO ENJOY. THIS GOURMET VERSION TAKES YOU STRAIGHT TO ITALY—READY FOR A TASTE OF LA DOLCE VITA?



SERVES
4-5 SANDWICHES



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€€€

INGREDIENTS

SANDWICH LOAF

500 g pastry flour, 350 g water, 10 g salt, 40 g BROVER honey, 15 g baker's yeast, 120 g BROVER black olive spread

GARNITURE

200 g BROVER pesto alla Genovese, 300 g BROVER sundried tomatoes in oil, 6 hard-boiled eggs, 400 g shredded chicken, 80 g smoked bacon, 400 g sliced mozzarella, arugula leaves

RECIPE

1. SANDWICH LOAF

Knead all the ingredients together, then add 60 g of black olive spread. At the end of kneading, incorporate the remaining 60 g by folding it in. Let the dough rise for 30 minutes at room temperature. De-gas, shape into a bâtard, and place in a suitable mold. Let rise for 1h30, then bake at 170°C (340°F) for 30 minutes.

2. ASSEMBLY

After the sandwich bread has completely cooled, slice into even pieces and toast them in a pan with butter and oil. Toss the arugula with half of the pesto and mix the shredded chicken with the remaining pesto. Slice the hard-boiled eggs. Assemble the club sandwiches in three layers: on the first slice, layer the arugula-pesto mix, sliced eggs, sun-dried tomatoes, and chicken-pesto mixture, then place the second slice and repeat once. Wrap the clubs tightly in plastic wrap and refrigerate for 10 minutes. Cut into triangles and serve with a piece of smoked bacon.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER sundried tomatoes in oil: 850 ml can

BROVER pesto alla Genovese: 900 g jar

BROVER black olive spread: 900 g jar

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



CATERING RECIPE

PEPPER UPSIDEDOWN TART

LIKE A TARTE TATIN BUT WITH VIBRANT PEPPERS! OUR LITTLE TWIST? WE USE THE OIL FROM THE CANNED PEPPERS TO FLAVOR THE DOUGH, TURNING THIS REINVENTED TART INTO A SYMPHONY OF COLORS AND FLAVORS.



SERVES
6



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€

INGREDIENTS

BREAD DOUGH

250 g all-purpose flour, 25 g sugar, 90 g water, 12 g fresh yeast, 50 g pepper oil (from the can), 5 g salt

TOPPING

BROVER grilled peppers in oil, BROVER pre-fried onions, BROVER crispy onions, basil

RECIPE

1. DOUGH

Place all the ingredients in the bowl of a stand mixer and knead until the dough pulls away from the sides. Let rise for 1h30 at room temperature, then punch down and refrigerate.

2. PREPARATION

Drain the onions and peppers the day before. Sauté the onions in a pan with butter and oil until lightly browned, seasoning to taste. Remove the dough from the refrigerator and roll it out to a 25–30 cm diameter. Cut the peppers into quarters lengthwise and place them in a 30 cm Tatin pan greased or lined with parchment. Add the caramelized onions on top, then cover with the dough.

3. BAKING & FINISHING

Bake at 180°C (355°F) for 25 minutes. Let cool slightly before unmolding. Finish by sprinkling crispy onions and a few basil leaves.

TIP

This dish can also be made with puff pastry or sweet shortcrust pastry.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

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

BROVER grilled & peeled peppers in oil: 850 ml can

BROVER crispy onions: 1 kg bag



CATERING RECIPE

CUTE LI'L FRICASSÉES

At BROVER, everyone is pretty serious about good food!

Meet Ahlem, our very own accounting officer, who agreed to share a secret recipe from her native Tunisia!

Thank you, Ahlem!

DO YOU KNOW FRICASSÉES? THEY ARE TUNISIAN STREET FOOD CLASSICS, SERVED IN A CONVENIENT, SHAREABLE SIZE. YOU'LL LOVE THESE SOFT BUNS HIDING INTENSE FLAVORS BENEATH A LIGHTLY FRIED DOUGH.



SERVES
6



LEVEL
INTERMEDIATE



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

DONUT DOUGH

250 g pastry flour, 4 g salt, 8 g baker's yeast, 40 g BROVER honey, 150 g water, 50 g olive oil, 1 egg yolk

FILLING

BROVER pitted black olives, BROVER diced sundried tomatoes, BROVER tuna in brine, mayonnaise, BROVER capers, 4 hard-boiled eggs, 350 g potatoes, harissa, cilantro

RECIPE

1. DONUT DOUGH

Dissolve the yeast in water. Add the ingredients into the bowl of a stand mixer and knead until the dough cleanly detaches from the sides of the bowl. Leave to rise at room temperature for 30 minutes, then knock back the dough. Divide into 50 g portions. Leave to proof again for 45 minutes on a lightly oiled sheet of parchment paper.

2. PREPARATION

Fry the dough portions. Drain on paper towel and set aside. Boil the potatoes, peel them, and cut into small cubes. Hard-boil the eggs, then separate the whites from the yolks.

3. ASSEMBLY

Split open the fricassées and spread them with a mixture of oil and harissa. Mix the tuna with a little mayonnaise. Add the capers, diced sundried tomatoes, black olives, and cooked potatoes. Fill the fricassées with this mixture. Grate the yolks and then the whites over the fricassées. Finish with a sprig of cilantro.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER skipjack tuna in brine: 850 ml & 2,650 ml can, 1 kg & 600 g pouch

BROVER capcine capers in vinegar: 850 ml can

BROVER sundried tomatoes in oil: 850 ml can

BROVER pitted black olives: 850 ml & 4,250 ml can

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



CATERING RECIPE

ITALIAN STYLE FOCACCIA

FROM THE BREAD — STUDDERD WITH RICH BLACK OLIVES — TO THE FLAVORFUL VEGETABLE FILLING, EVERY BITE SINGS OF ITALY IN THIS VIBRANT SANDWICH. WITH OUR READY-TO-USE INGREDIENTS, YOU SAVE TIME WITHOUT COMPROMISING ON TASTE OR QUALITY.



SERVES
10-12



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

FOCACCIA DOUGH

500 g tipo 00 flour, 8 g salt, 300 g water, 24 g baker's yeast, 10 g olive oil, 150 g BROVER Greek-style black olive chunks, herbes de Provence to taste

FILLING/TOPPING

300 g BROVER grilled peppers in oil, 300 g BROVER grilled zucchini slices in oil, 150 g BROVER tomato pearls, 200 g BROVER black olive spread, arugula, mortadella, sliced mozzarella

RECIPE

1. FOCACCIA

Mix the yeast with the water. In the bowl of a stand mixer, place the flour, salt, and oil. Pour in the liquid and knead for about 12 minutes. Finally, add the chopped olives and herbes de Provence. Transfer the dough onto a rimmed baking tray, either lightly oiled or lined with parchment paper. Leave to rise for 1h30 at room temperature. Using your fingertips, press small indentations across the surface of the dough. Drizzle with olive oil and sprinkle with a few Herbes de Provence. Bake at 180°C (355°F) for 25-30 minutes.

2. ASSEMBLY

Once completely cooled, slice the focaccia lengthwise. Spread a thin layer of black olive spread on one half. Add the arugula and arrange the various ingredients harmoniously. Close with the other half of the focaccia. Press lightly and cut into sandwiches.

TIP

This Italian classic snack can also be prepared with pesto, tomato spread, or any other gourmet spreads from BROVER L'Autentico range.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER Greek-style black olive chunks: 2 x 2 kg bags in a bucket-

BROVER black olive spread: 900 g jar

BROVER tomato pearls: 850 ml can

BROVER grilled zucchini slices in oil: 850 ml can

BROVER grilled & peeled peppers in oil: 850 ml can



CATERING RECIPE

CHICKEN PESTO ÉCLAIRS

THESE SAVORY ÉCLAIRS COMBINE A LIGHT, AIRY PASTRY WITH A FLAVORFUL FILLING. PERFECT FOR A BUFFET, A COCKTAIL RECEPTION, OR CATERING SERVICE, THEY OFFER A SUBTLE BALANCE THAT BLENDS ELEGANCE WITH ORIGINALITY.



SERVES
6



LEVEL
INTERMEDIATE



TYPE
CLASSIC



RETAIL PRICE
€€

INGREDIENTS

CHOUX DOUGH

75 g water, 75 g whole milk, 75 g butter, 6 g BROVER honey, 4 g salt, 60 g pastry flour, 115 g eggs

SAVOURY MASCARPONE WHIPPED CREAM

250 g 35% fat heavy whipping cream, 125 g mascarpone cheese, salt & pepper to taste

FILLING/TOPPING

300 g BROVER pesto alla Genovese, 60 g BROVER sweet red pepper drops, chicken strips, herb shoots and pine nuts to taste

RECIPE

1. CHOUX

Prepare the choux pastry. Transfer to a container, cover with plastic wrap, and refrigerate. Pipe the éclairs only the following day. Spray them lightly with cooking spray. Bake in a convection oven at 130°C for 60 minutes, then at 150°C for 30 minutes. Once completely cooled, sprinkle with grated Parmesan.

2. ASSEMBLY

Whip the mascarpone whipped cream and transfer to a piping bag. Keep refrigerated. Once the choux pastry has cooled, fill with chicken strips previously mixed with pesto. Pipe the whipped cream on top. Garnish with a few pieces of chicken strips, pine nuts, sweet red pepper drops, and fresh herb shoots.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER pesto alla Genovese: 900 g jar

BROVER sweet red pepper drops: 850 ml can

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



CATERING RECIPE

WHIMSICAL MINI BRIOCHES

ALWAYS ON THE LOOKOUT FOR SAVORY CREATIONS FOR APPETIZERS AND BUFFETS, WE LOVE THESE MINI BRIOCHES, ENDLESSLY CUSTOMIZABLE. WITH BÉCHAMEL AS THEIR CANVAS, THESE BRIOCHES CAN BE TOPPED IN COUNTLESS WAYS, LETTING YOUR IMAGINATION RUN WILD!



SERVES
6



LEVEL
INTERMEDIATE



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

BRIOCHE DOUGH

250 g pastry flour, 4 g salt, 30 g sugar, 10 g baker's yeast, 150 g eggs, 125 g butter, 25 g 35% fat heavy whipping cream

BÉCHAMEL SAUCE

70 g butter, 70 g flour, 500 g whole milk, seasoning to taste

FILLING/TOPPING

100 g BROVER Kalamata olives, 120 g BROVER sundried tomatoes in oil, 40 g BROVER sweet red pepper drops, BROVER crispy onions (as needed), 100 g asparagus shoots, 2 carrots, 300 g chicken strips, fresh herb shoots

RECIPE

1. BRIOCHES

In the bowl of a stand mixer, place the flour, sugar, salt, and yeast. Start mixing on speed 2 and incorporate the eggs. Knead until the dough comes away from the sides of the bowl. Add the butter, cut into small cubes, then the cream, and finish kneading. Transfer the dough, cover, and leave to rise for 1h30 at room temperature. Knock back the dough and refrigerate overnight.

2. PREPARATION

Flash cook the asparagus shoots and carrots in boiling salted water. The next day, divide the dough into 500 g portions and leave to rise in brioche molds for 30 minutes. Brush with egg wash, then bake at 180°C (355°F) for 15 minutes.

3. ASSEMBLY

Once completely cooled, cut off the brioche's tops. Hollow out a little of the crumb. Pipe in the béchamel sauce, then arrange the BROVER ingredients and vegetables harmoniously. Finish with a sprinkle of crispy onions.



UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER pitted Kalamata olives: 850 ml can

BROVER sundried tomatoes in oil: 850 ml can

BROVER sweet red pepper drops: 850 ml can

BROVER crispy onions: 1 kg bag



CATERING RECIPE

PARMESAN & TOMATO PEARLS SHORTBREAD

WE'RE OBSESSED WITH THIS TART! OUR TEAM MEMBERS MAKE THE RECIPE REGULARLY, IT'S FRAMED IN OUR OFFICE, AND EVEN FEATURED IN A VIDEO WITH OUR CHEF (SEE OPPOSITE!). ONCE YOU TASTE IT, YOU'LL BE HOOKED TOO



SERVES
6



LEVEL
BEGINNER



TYPE
SIGNATURE



RETAIL PRICE
€€

INGREDIENTS

PARMESAN & CHIA SEEDS SHORTCRUST PASTRY

180 g all-purpose flour, 100 g grated Parmesan, ½ teaspoon Espelette (or Cayenne) pepper, ½ teaspoon BROVER chia seeds, 120 g butter, 1 egg yolk

TOPPING/FILLING

150 g BROVER pre-fried onions, 1 can BROVER tomato pearls, BROVER crispy onions (as needed), Dijon mustard (as needed)

RECIPE

1. SHORTCRUST PASTRY

Rub the butter into the flour using the paddle attachment until texture is sandy. Dissolve the salt in cold water, add the egg yolk, then incorporate into the dough. Bring the dough together lightly, form a ball, wrap, and refrigerate for 1–2h. Roll out very thinly to 2–3 mm, prick with a fork, line the tart base, and blind-bake for 5 minutes at 200–210°C (390–410°F).

2. ASSEMBLY

Spread a thin layer of Dijon mustard over the pastry. Add the well-drained pre-fried onions, previously sautéed in olive oil. Then cover with tomato pearls, after quickly searing them over high heat until they burst. Bake at 200–210°C (390–410°F) for 15 minutes. Before serving, sprinkle with crispy onions.



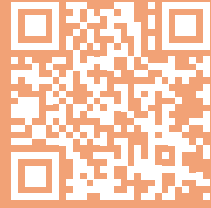
UNLEASH YOUR CREATIVITY WITH BROVER INGREDIENTS.

BROVER pre-fried onions: 850 ml & 4,250 ml can

BROVER tomato pearls: 850 ml can

BROVER crispy onions: 1 kg bag

BROVER Dijon mustard: 5 kg bucket



**WATCH
THE VIDEO!**

CATERING RECIPE

RIVIERA BRUSCHETTA

SIMPLE YET ELEGANT, THIS BRUSCHETTA CAPTURES THE SUNNY FLAVORS OF THE FRENCH AND ITALIAN RIVIERA IN EVERY BITE — PERFECT FOR A STARTER, A LIGHT LUNCH, OR AN ELEGANT APPETIZER AT YOUR NEXT GATHERING.



SERVES
8



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€

INGREDIENTS

GARNITURE

1 x 850 ml can BROVER bruschetta-style tomato spread, crispy onions (as needed), 600 g of ricotta or cottage cheese (original recipe calls for brousse cheese), spring onions, garlic, 1 country bread

RECIPE

On thick, grilled slices of bread rubbed with garlic, brush with olive oil and top with the cheese, then the tomato preparation. Before serving, sprinkle with finely sliced spring onions, a few rounds of sweet onions, and crispy onions.

TIP

For the bruschetta, choose bread with a thick crust and a firm yet soft crumb, such as country-style bread.



UNLEASH YOUR CREATIVITY WITH
BROVER INGREDIENTS.

BROVER Bruschetta-style tomato spread: 850 ml can

BROVER crispy onions: 1 kg bag

Ready to use, whether as a topping or a filling, this flavorful preparation saves valuable time in the kitchen.

Made in Italy, it brings character, freshness, and vibrant color to a wide variety of snacking, catering, and foodservice recipes.



**BRAND
NEW!**

CATERING RECIPE

RAINBOW POKE BOWLS

AN ORIGINAL TWIST ON THE FAMOUS HAWAIIAN DISH, THIS POKE BOWL SWAPS RICE FOR DELICATE, TENDER PASTA PEARLS. A SELECTION OF BROVER VEGETABLES ADDS COLOR AND TEXTURE. DON'T HESITATE TO TWEAK THE RECIPE! VARIATIONS ARE ALLOWED, DEPENDING ON THE SEASON AND THE CHEF'S INSPIRATION.



SERVES
4



LEVEL
BEGINNER



TYPE
CLASSIC



RETAIL PRICE
€€€

INGREDIENTS

TOPPING

80 g BROVER tomato pearls, 50 g BROVER caper berries, 50 g BROVER sweet red pepper drops, 200 g BROVER corn, 150 g BROVER pesto alla Genovese, 100 g BROVER honey, 200 g diced avocado, 200 g fava beans, 200 g fresh mango, 400 g fresh salmon, 150 g pasta pearls (orzo or equivalent), 50 g BROVER crispy onions, 4 burrata, 1 bunch of spring onions, 20 g black sesame seeds, edible flowers, poke sauce of your liking

RECIPE

Cook the pasta and season them with the pesto. Cut the salmon into small cubes and marinate in a soy-honey sauce, adding black sesame seeds for extra flavor. Cook the fava beans and drain the corn. Dice the mango. Assemble the poke bowls in a colorful and balanced way, and finish with a poke sauce of your choice.



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

BROVER sweet red pepper drops: 850 ml can

BROVER corn: 850 ml & 2,650 ml can

BROVER honey: 500 g squeeze, 1 kg jar & 5 kg bucket

BROVER crispy onions: 1 kg bag





INGREDIENTS
THAT MAKE
A DIFFERENCE

NOTES

[illegible]

**ABOUT BROVER «INSPIRE. EXPLORE.»
RECIPE BOOK VOLUME 4.**

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BROVER
INGREDIENTS THAT MAKE A DIFFERENCE.



VOLUME 4
**INSPIRE.
EXPLORE.**
BROVER RECIPE BOOK