The signature range
PONTHER
LE FRUIT DEPUIS 1946
Maison PONTHIER has been passing on a love for fruit from father to son since 1946 in the style of an artisan. To celebrate its 70th birthday, Maison Ponthier is launching the Signature Range of seven limited edition fruit purées made using top-quality fruit of French origin.

Fourteen renowned chefs and bar tenders have created superb recipes showcasing the fruits within the Ponthier Signature Range. Discover them in this book, dedicated to all lovers of great flavour.

Yves Ponthier
In keeping with the philosophy of the producers who created the French kiwi fruit in France’s Landes region 30 years ago, Maison PONTHIER has chosen to use only the high-quality kiwi from Adour. In fact, this fruit has been granted the Protected Geographical Indication (PGI) certification, whose specifications ensure that the production practices, flavour and traceability of these products are all of the highest quality. The Landes region’s rich soil and mild oceanic microclimate give the fruit a unique quality. Once shipped to the factory, the kiwis are peeled by hand in order to retain all of their flavour. This manual process also prevents any acidity on the palate.

**Harvest period:** October to February  
**Flavour combinations:** passion fruit, banana, vanilla  
**PGI:** Protected Geographical Indication

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**Kiwi from Adour PGI**  
Variety: Hayward – Source: Adour Valley, France

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**Damien Piscioneri** made his cooking debut at 14 years old. Alongside his training, he helped his parents by delivering the family company’s fresh pasta to restaurants in the area. He was 20 when he decided to take his professional patisserie qualification as an independent candidate. Damien then worked in distinguished establishments all around the world: Moulin de Mougins, Gérard Mulot in Paris, Four Seasons Hotel Gresham Palace in Budapest, Caesar’s Palace in Las Vegas, Sketch in London… In 2013, Damien joined Café Pouchkine, where he served up refined and delicate desserts. Now an independent trainer and advisor, he continues to make creations and has designed an Adour Kiwi sweet flavoured with lemongrass for Ponthier.

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**Adour Kiwi sweet flavoured with lemongrass**  
by Damien Piscioneri

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**Tropika Cocktail**  
by Fernando Castellon

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**Fernando Castellon** created the prestigious “Trophées du Bar” (Bar Awards) competition in 2003. Historian and expert in bar, cocktails and spirits, Fernando is a trainer in his craft, having taught and conducted research trips in more than 40 countries. The exoticism of his travels can be seen in his recipe, which is designed around the Adour kiwi.

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**Complete recipes available on ponthier.net**
What sets Maison PONTIER apart is its selection of a Mirabelle plum that has been granted the Protected Geographical Indication (PGI) certification. In order to secure this label, Maison PONTIER’s partner producers must comply with very strict specifications and concentrate all of their efforts on the fruit’s quality. In fact, this prestigious label guarantees a minimum sugar content, complete traceability, and a size of less than 22mm. Therefore, Mirabelle Plums from Lorraine are always harvested “at optimal ripeness” and have a thin and taut skin that does not impede the taste. Other strengths include Lorraine Mirabelle Plums’ light fragrance and delicate flavour, as well as their juicier and sweeter flesh.

Harvest period: August
Flavour combinations: verbena, rosemary, almond
PGI: Protected Geographical Indication

It was during a work placement with Gabriel Paillason that Emmanuel Ryon learned his craft and developed a love of competitions. Fulfilling his dream of being a pastry chef, he participated in 25 competitions before earning the title of Meilleur Ouvrier de France (MOF - Best Craftsman of France) as an ice-cream maker and champion at the 1999 Pastry World Championship. He then began working with Andrei Dellos, the distinguished gourmand and founder of Café Pouchkine. He later joined Anne-Sophie Pic, the chef from Valence with three Michelin stars, creating delicate and extravagant pastries for her restaurants. In 2015, he launched Une Glace à Paris, the go-to boutique shop for all ice cream and sorbet lovers. In his signature recipe, Emmanuel creates an innovative combination of Mirabelle plums and juniper berries.

In 2016, the young and talented barista Mikael Portannier won the France’s 2016 Coffee in Good Spirits Championship. Today, Mikael is dedicated to his role as a barista at Café Lomi, the gold standard of coffee shops in Paris, where he takes particular care in choosing each roasting as he develops his menu. An expert in blending flavours, Mikael has naturally combined the smooth texture of the Mirabelle plum purée with black tea and honey.

Lorraine Mirabelle Plum frozen entremets
by Emmanuel Ryon

Jing Assam Breakfast Mirabelle Plum
by Mikael Portannier

Complete recipes available on ponthier.net
Melon from Quercy PGI
Variety: Charentais Jaune - Source: Quercy, France

Quercy Melon is a Protected Geographical Indication (PGI) that honours the exceptional land of Quercy in the south-west of France. In order to be awarded PGI certification, melon production must meet very strict specifications, particularly a soil clay content of above 25% in order to give the melons a pronounced musky taste, farmland that is left fallow for 5 years after a crop year and a minimum BRIX level. The delicious flavour of the Melon from Quercy also comes from the south-facing fields and the region’s cool nights, caused by the Mediterranean and oceanic climate. The melons used by Maison PONTHIER are harvested by hand in order to carefully check the level of ripeness of each fruit before being separated into categories according to their calibre, weight and size. Only top-class melons, commonly called “table” melons, are chosen to make PONTHIER purée, after being peeled by hand in our workshops.

Harvest period: August to September
Flavour combinations: redcurrant, raspberry, nectarine, basil
PGI: Protected Geographical Indication

Mathieu Mandard made his debut at 15 years old at Martial, a patisserie and tea room in Chambéry. He then joined Patrick Chevallot (MOF pastry chef in Val d’Isère) and Philippe Segond (MOF pastry chef in Aix-en-Provence) to continue his training. After completing his training, Mathieu entered the Four Seasons Hotel Georges V in Paris where he discovered restaurant patisserie alongside pastry chef Arnaud de Faletans. He won the France Dessert Championship in 2004 and was recruited by Emmanuel Ryon to carry out the opening and development of the Café Pouchkine patisserie in Moscow. Today, Mathieu Mandard (pastry chef) and Patrick Canal (chef) head up the bistro & cake shop ‘Les Artizans’, where Mathieu produces a whole range of fine pastries to eat in or take away. He shows us a fresh and ravenous creation, inspired by the Melon from Quercy.

Maxime Hoerth’s talent has been recognised through numerous prestigious awards: France’s Best Apprentice Bartender 2006, France’s Best Bartender 2008 and Meilleur Ouvrier de France (Best Craftsman of France) 2011. Having risen up through the greatest establishments, he now presides over Le Bar du Bristol in Paris. Charmed by the freshness of the Ponthier melon purée, he has crafted a short drink with hints of the Riviera.

Complete recipes available on ponthier.net
Strawberry from Périgord PGI
Mara des Bois
Variety: Mara des Bois - Source: Périgord, France

Périgord’s high-quality Mara des Bois strawberry is cultivated in the region’s prime areas, guaranteeing fruit that is harvested at optimal ripeness, with the perfect sweetness, balance and fragrance. Périgord boasts all the elements necessary for the cultivation of this delicious variety: sun exposure, limited temperature variation thanks to the region’s opening onto the ocean, and light, permeable and humus-rich soil. What distinguishes our partner producers is their development of cultivation practices that make the most of the draining and humus-rich soil, which was historically covered by extensive chestnut forests. Périgord is actually characterised by the almost constant presence of forest, which is closely linked to the production plots. These cultivation practices support the development of the taste and texture of the Mara des Bois strawberry.

Harvest period: May to June
Flavour combinations: white peach, tomato, passion fruit, yuzu
PGI: Protected Geographical Indication

In 1999, Eddie Benghanem was recruited by Christophe Felder, the pastry chef at the Parisian palace Le Crillon. In 2001, he joined the team at the Four Seasons George V before moving to the Hôtel Ritz Paris where he worked as the head pastry chef until August 2008. Eddie is now the head pastry chef at the Trianon Palace Versailles. With his wealth of impressive experience, Eddie swiftly became one of the most renowned pastry chefs of his generation. With Eddie Benghanem, everything is clear and precise. Here, Eddie reinterprets the strawberry tart whilst maintaining its original spirit and flavour.

Originally from the French city of Nantes and trained at the polyvalent Gascogne school of hotel and tourism, Benjamin de la Lézardière is passionate about cocktails and gastronomy. He is particularly inspired by molecular gastronomy, and has written a huge number of molecular mixology recipes. He is now a consultant and trainer in the craft, heading up a bartender agency. He has chosen to create a Mara des Bois strawberry from Périgord cocktail for Maison Ponthier, inspired by the region that is so dear to him.

Complete recipes available on ponthier.net
Maison Ponthier selected the Charlotte strawberry from Périgord because its strong fruity flavour, similar to that of the wild strawberry but not very acidic, distinguishes it from other varieties. Its extremely fragrant fruit is velvety with average firmness. In fact, the Périgord strawberry is produced in a defined geographical area of Périgord located in the centre of the French department. This area is called Périgord Blanc because of its chalky limestone plateaus with white and grey ground that is often covered by a clay-limestone layer that supports the strawberry. Thanks to its opening onto the ocean, Périgord also enjoys little variation in temperature, enabling the strawberries to grow and ripen evenly.

**Harvest period:** late August to early September  
**Flavour combinations:** white peach, tomato, passion fruit, yuzu  
**PGI:** Protected Geographical Indication

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Born in Bergerac, Julien Alvarez began his career as a pastry chef in the kitchens of the Château de Monbazillac, where his father led the team. Prepared for competitions by his mentor Thierry Dieumegard, he won the World Pastry Champion Award in 2011 and the title of Best Promising Pastry Chef in 2014 (Relais Desserts). In 2014, he became the head of patisserie at the hotel The Peninsula Paris where he serves up desserts that are simple and authentic on the palate. Recently appointed as head of the prestigious brand Café Pouchkine, he continues to delight us with new gourmet creations. His Charlotte strawberry from Périgord dessert illustrates this perfectly.

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Driven by the desire to pass on his knowledge, Henri Di Nola has been teaching passionately at the Marseille hotel school for nearly 20 years. He is also the national president of the Association des Professeurs Enseignant en Bar (APEB - Association of Teachers of Bar Skills) and Meilleur Ouvrier de France (Best Craftsman of France) Bartender 2015. He is revered by his colleagues and students. Henri has created a wonderfully fresh cocktail for Ponthier based around the Charlotte strawberry from Périgord.

Complete recipes available on ponthier.net
Maison Ponthier selected the particularly delicious and refreshing "Label Rouge" Quercy Greengage Plum because it provides the complete assurance of high quality. The "Label Rouge" is used to certify a production process that requires lots of expertise and labour. In fact, after several stages of manually harvesting the fruit at optimal ripeness, it is sorted, graded and monitored in terms of its sugar content, which must be over 17% in order to achieve certification. There are also Red Label requirements for environmental protection: responsible soil irrigation and fertilisation, and treatments that do not harm beneficial insects and are carried out only when considered necessary. All this care helps to sustain the magic of a fruit that offers a firm yet very delicate flesh. Juicy and fragrant, it delivers sweet and slightly tart flavours.

**Harvest period:** August  
**Flavour combinations:** hazelnut, vanilla, matcha tea  
**Label Rouge:** quality label

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**Antony Terrone** was passionate about patisserie from a very young age, and cut his teeth alongside the greatest names in French patisserie. From Guy Savoy to Pascal Caffet (MOF), it was between 2005 and 2008 that he established his reputation in the prestigious Hôtel Ritz Paris. There he met head pastry chef Eddie Benghanem, whom he assisted at Trianon Palace Versailles. Praised for his level of technical skill, Terrone was named the vice-champion of plated desserts at the France Dessert Championship in 2007. Today he is the executive head pastry chef at The Peninsula Paris, serving up creations that are both authentic and innovative, reflected by his Greengage, hazelnut and Matcha tea dessert.

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**From luxury bars to palaces,** Aurélie Panhelleux is the first woman to preside over the legendary FORVM and now ranks among the top 50 bartenders in France. Today the co-founder of CopperBay in Paris creates potions that are served exquisitely in gleaming bottles. The recipe Aurélie has created for Maison Ponthier was inspired by Claude Monet’s "Le Déjeuner sur l’herbe" (The Luncheon on the Grass) and by the scene of a family picnic beside a pond where greengages and other plums grow at the water’s edge.

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Greengage plum, hazelnut and matcha tea dessert  
*by Antony Terrone*  

‘Déjeuner sur l’herbe’ Cocktail  
*by Aurélie Panhelleux*
For Maison Ponthier, it truly was love at first sight with the Victoria Pineapple, which is considered to be the best pineapple in the world. This variety, smaller than African and South American pineapples and yet sweet and fruitier, was introduced to Réunion in 1668 due to the island’s hot and humid climate, which could benefit the fruit’s growth. In fact, in view of its weak root system the pineapple is more easily cultivated in loose soil. Now an icon of the island, the Victoria Pineapple is harvested ripe and ready, with a golden colour and a beautiful bright yellow flesh. Its average size is no more than 11.4cm tall and 8.8cm wide.

**Harvest period:** November

**Flavour combinations:** coconut, mango, passion fruit, black sesame

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**Acidity**

**Bitterness**

**Sugar**

**Length of flavour**

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Passionate about the world of patisserie and ice cream, chef Stéphane Augé won a bronze medal at the France Junior Dessert Championship at the age of 18. Stéphane began his career as a certified teacher. Concurrently, he prepared for and passed the extremely challenging Meilleurs Ouvriers de France competitive exam as an ice-cream maker in 2007. Since 2009, he has also trained students at the Ecole Nationale Supérieure de la Pâtisserie (National School of Patisserie) and provides culinary consulting services to companies. In his signature recipe, Stéphane chose to marry Victoria pineapple with the sweetness of black sesame seeds.

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**Pink Pineapple Cocktail**

by Etienne Descoings

Etienne Descoings’ various experiences and travels around the world have enabled him to discover the best distillery techniques and trends in the world of bars. Etienne has worked on the island of Réunion and has a soft spot for using fruits, vegetables, herbs and spices in his creations. It’s therefore completely natural for him to create a cocktail with exotic accents using a purée made using the Victoria Pineapple from Réunion. Etienne currently teaches at the Paul Augier Hotel and Tourism School in Nice and is the founder and director of Bespoke Cocktails & Spirits.
Our specificities

15 days shelf life after defrosting for fruit purées

The traceability of fruits’ origin and variety

The systematic monitoring of pesticide residues

The flavour and colour of fresh fruit harvested when ripe

The highest quality certifications: IFS (superior level) & BRC (grade A)

FROZEN 1KG

30 months shelf life from production date, store at -18°C (0°F). After defrosting, store at +2°C/+4°C.

For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.

*With the exception of kiwi, green apple, melon and watermelon purées: after defrosting, use within 5 days.