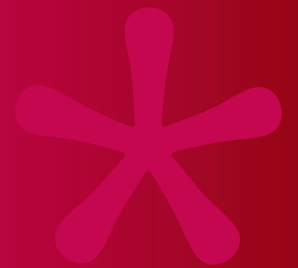




PRALICRAC exotic



Pralicrac Exotic PatisFrance



Crispy filling with almond praliné, coconut and passion fruit for an exotic taste that stands out.

According to the latest Taste Tomorrow study, consumers enjoy discovering new flavours and new taste experiences in pastries and chocolates.

In fact, more than 80% of French consumers seek out unusual, exotic or surprising flavours.

One of our key aims is to provide you with ingredients that match market trends and consumer expectations.

We have therefore developed the Pralicrac Exotic with a crispy texture and a good fruity taste for an irresistible pleasure.



Recipe Vervain Pineapple Choux : page 4



Characteristics of the product :

- Filling made with almond praliné (11% of almonds)
- Contains 15% of coconut and 6% of passion fruit inclusions
- A crunchy texture thanks to puffed riced balls
- Made in France, in our factory in Charmes
- **Available in 2kg bucket.**
- **Minimum shelf life of 9 months.**



Advantages for the consumer:

- The promise of a delicious taste and a rich texture
- A product free from palm-oil, aroma and artificial colouring (NAFNAC)



Benefits for you :

- Ready and easy to-use
- Easy to slice
- Wide range of applications: bases of deserts, logs, biscuits, garnishing for chocolate bonbons ...

RECIPE

Exotic tartlet

Makes 25 pieces

SWEET PASTRY

Flour	200 g
Butter	160 g
Egg yolks (hard-boiled)	50 g
Icing sugar	70 g
Grated raw hazelnuts PatisFrance	25 g

Cream the butter with the icing sugar and powdered hazelnut. Add the eggs then the flour and stir, ensuring that the mixture remains light. Cut out circles with a diameter of 9.5 cm. Cook on a Silpain® tray at 160°C for approximately 12 minutes.

EXOTIC FILLING

Mango	385 g
Starfruit Exotic PatisFrance	172 g
Desert Jelly PatisFrance	36 g
Lime juice	44 g
Vanilla Powder PatisFrance	2 pcs

Cut the mango into small cubes then simmer with the Starfruit, lemon juice and vanilla for 2 minutes. Add the desert jelly. Place the mixture into 7.5 cm pastry rings.

MOUSSE

Milk	450 g
Natural Vanilla Aroma PatisFrance	32 g
Sugar	27 g
Egg yolks	54 g
Dessert Jelly PatisFrance	54 g
White Chocolate 30% PatisFrance	195 g
Patiscrem PatisFrance whipped	570 g
Lime zest	1 pc
Orange zest	½ pc

Make a custard using the milk, zests, sugar, vanilla aroma and egg yolks. Stir in the desert jelly, then pour over the chocolate. Blend. Add the whipped cream at 34°C.

EXOTIC CRUNCH

Pralicrac Exotic PatisFrance	350 g
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Slightly soften the Pralicrac Exotic in the microwave, then roll out to 2 mm thickness. Leave to cool and cut out 7.5 cm discs.

EXOTIC GLAZE

Starfruit Exotic PatisFrance	250 g
Starfruit Lemon PatisFrance	50 g
Glucose Syrup PatisFrance	75 g
Sugar	100 g
NH Pectin PatisFrance	5 g
Beef Gelatin in Powder PatisFrance	5 g
Water	30 g
Miroir Plus Neutral PatisFrance	150 g

Heat the fruit purées with the glucose at 40°C, then add the sugar / pectin mixture. Bring to the boil and add the hydrated gelatin then the glaze. Blend.

ASSEMBLY AND FINISHING: UPSIDE-DOWN ASSEMBLY

- Using an 8.5 cm pastry ring, pour out 40 g of mousse then place a piece of exotic filling on top before adding a disc of crunch.
- Freeze.
- Glaze and place on a disc of sable biscuit.
- Decorate using the remaining mousse.



RECIPE

Vervain Pineapple Choux

Makes 12 choux

CHOUX PASTRY

Water	130 g
Milk	130 g
Butter	115 g
Salt	4 g
Caster sugar	3 g
Flour	150 g
Eggs	270 g

Stir together the water, milk, butter, salt and sugar then bring the mixture to the boil. Add the flour and dry out the pastry firstly on the heat then using an electric mixer. Add the eggs. Pipe the choux pastry onto a Silpat® baking tray. Cook in the oven for 20 minutes at 180°C with vents closed, then for 40 minutes at 165°C with vents open.

CRAQUELIN

Butter	125 g
Brown sugar PatisFrance	150 g
Pastry Flour PatisFrance	150 g

Stir the ingredients together without making the mixture too dense. Roll out to 2 mm thickness between two sheets of grease-proof paper and place in the freezer. Cut out into the required shape and place on the choux pastry balls before cooking.

PINEAPPLE AND LIME CONFIT

Starfruit Pineapple PatisFrance	500 g
Lime zest	1.5 pc
Sugar	75 g
NH Pectin PatisFrance	8 g

Heat the fruit purée and the zest then stir in the sugar / pectin mixture. Cook for 2 minutes and pour into a half-sized frame covered with film. Pipe out 22 g of confit per choux pastry ball.

EXOTIC CRUNCH

Pralicrac Exotic PatisFrance QS
Slightly soften the Pralicrac Exotic in the microwave then roll out to 3 mm thickness between pastry rulers. Set aside in the fridge and cut out discs with a diameter of 5 cm.

VERVAIN WHIPPED CREAM

Dry vervain	6 g
Patiscrem PatisFrance	430 g
Mascarpone	110 g
Sugar	60 g
Vanilla Natural Aroma PatisFrance	20 g

Leave the vervain to infuse into the cream at a low temperature for 24 hours. Strain the infusion and make up the weight if required. Add the other ingredients then whip the cream.

ASSEMBLY AND FINISHING :

- Glaze the half-sized frame of pineapple confit using the **Miroir Plus Neutral PatisFrance**.
- Glaze the choux pastry balls and blend the remaining confit.
- Cut the top off the choux pastry balls then add a very thin layer of whipped cream.
- Stick the disc of crunch to this and add 22 g of confit to each choux pastry ball.
- Add an attractive rosette of whipped cream and top with the choux pastry cap cut off earlier.
- Add the glazes and decorate with a vervain leaf.

Find all the other crispy references of the PatisFrance dried fruit specialties range.

Products with a unique texture based on our praliné know-how.



Pralicrac Salted butter caramel



Pralicrac Pécan



White Pralicrac



Pralicrac Pistachio



Pralicrac Raspberry



Dark Pralicrac



Pralicrac Milk Chocolate



Pralifizz



Pralicrac Seeds



Pralicrac Lemon



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