



PRALICROC

Pralicroc



Ready-to-use crispy filling with a delicious taste of dried fruits.

According to a recent Taste Tomorrow study, taste is more than just flavour - texture is now a key component too. Consumers pay as much attention to a special, delicious, appealing texture as to flavour. They are thus now 66% willing to try food with different textures.

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

We have therefore developed the Pralicroc with an incomparable crispness to create new textures and surprise your customers.



The characteristics of the product:

- Filling made with more than 30% of almond and hazelnut praliné
- Made with almonds pure fruit of the almond tree and hazelnuts pure fruit of the hazelnut tree
- A unique crispy texture
- Free from artificial aroma and coloring



The advantages for consumers:

- The promise of a delicious taste and a greedy texture
- A product free from artificial aroma and coloring



This PatisFrance product is manufactured and processed in our French factory in Charmes, Lorraine.

- Available in 4-kilo bucket
- Minimum shelf life of 12 months
- Store in a dry and cool place (< 20°C)



The benefits for you:

- Ready and easy-to-use
- Easy to slice
- Endless source of inspiration and creativity
- A wide diversity of applications: bases of deserts, logs, biscuits, garnishing for chocolate bonbons...

RECIPE

Summer Tart

Makes 8 tarts for 6 persons - Mould: Ring de Buyer® 25 x 8 x 2 cm

SWEET PASTRY

Flour	500 g
Blanched Almond in Powder PatisFrance	100 g
Icing sugar	200 g
Caster sugar	50 g
Butter	250 g
Eggs	100 g
Salt	8 g
Pralicroc PatisFrance	70 g

Make a sweet pastry by mixing the ingredients then store in the fridge. Spread out to a 3 mm thickness and line the circles. Bake at 170°C for 18 minutes. Spread out the Pralicroc on the baked tart bottoms.



TIP!

Place a thin layer of icing paste or cocoa butter on the tart base, before spreading the Pralicroc, to protect it from humidity and keep it crispy.

BISCUIT

Icing sugar	240 g
Blanched Almond in Powder PatisFrance	360 g
Flour	20 g
Egg whites (1)	60 g
Eggs	240 g
Butter	170 g
Egg whites	100 g
Sugar	30 g
Olive oil	100 g
Jasmin tea	Q.S.

Mix the powdered ingredients, add the eggs and the egg whites (1) then beat with an electric mixer. Add the whipped egg whites with the sugar and add the melted butter. Pour in Flexipan® of 60 x 40 cm and bake at 170°C for 15 minutes. Cold-brew the tea into the oil for 24 hours.

ABRICOT COULIS

(7 G PER QUENELLE)

Starfruit Apricot PatisFrance	380 g
Desert Jelly PatisFrance	30 g

Heat the Starfruit at 40°C then add the Desert Jelly. Garnish the quenelle mould and freeze.

LIGHT VANILLA CREAM

(22 G PER QUENELLE)

Water	1000 g
Desert Jelly PatisFrance	40 g
Classic Vanilla PatisFrance	20 g
Light Cream PatisFrance	450 g

Mix all the ingredients in a mixer at high speed for 4 minutes. Garnish the quenelle Flexipan® by placing in the center the mini apricot quenelle. Freeze.

ASSEMBLY AND FINISHINGS

- Spread out the Pralicroc in the bottom of the pies.
- Place a 21 x 6 cm strip of biscuit on the Pralicroc.
- Soak the biscuit with the perfumed oil, then smooth with the light cream.
- Glaze the quenelles with Puratos Mirror Glassage Neutral and arrange them on the tart in a staggered pattern.
- Decorate with some apricots, biscuit cubes, mint leaves and raw almond flakes.



RECIPE

Pralicroc Bonbons

Makes 100 bonbons

COLORED COCOA BUTTER

Belcolade Cocoa Butter	200 g
Fat-soluble dye	14 g

Melt the two ingredients at 45°C and mix. Use between 27 and 30°C.

RED COCOA BUTTER

Belcolade Cocoa Butter	200 g
Belcolade Noir Ebony	200 g
Red fat-soluble dye	14 g

Melt the three ingredients at 45°C and mix. Use between 27 and 30°C.

CRUNCHY

Pralicroc PatisFrance	450 g
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Melt the Pralicroc between 24 and 27°C. Fill the bonbons and let them crystallize.



TIP!

Add 15 to 25% of chocolate with the Pralicroc to get a firmer texture in mouth.

FINISHINGS

- First, work the colored cocoa butter decors into polycarbonate moulds.
- Using a coating gun, make a special dark grainy appearance and spread on top a thin layer of red colored cocoa butter.
- Once the decor is crystallized, using a soft brush, place some gold powder on the bonbons.
- Mould with the **Belcolade Noir Arriba**.



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