



patis' madeleine

Patis'Madeleine

Complete mix powder to make French madeleines.

According to the Taste Tomorrow study, pastry consumption is perceived as a pleasure for consumers. They are therefore not willing to compromise on quality and taste.

The 3 main factors taken into account by consumers when buying a pastry are:

The taste



The healthiness



The freshness



One of our missions is to offer you ingredients that are in line with market trends and consumer expectations.



The **characteristics** of the product:

- Great traditional taste of butter and eggs, with a hint of vanilla
- Consistent shape with characteristic "bump"
- Acti-Fresh INSIDE.



The **advantages** for consumers:

- Discover the authentic taste of French madeleines
- The madeleine is often consumed at breakfast, as an afternoon snack for children or at a coffee break.



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



- Available in bag of 10 kg.
- Shelf life of 9 months.
- Store in a dry cool place (5-20°C, hygrometry = 60% max).



The **benefits** for you:

- For cost control different types of fat can be used
- Fast production time
- Maximum success rate
- Very easy to use :
 - Only 3 weighings
 - Constant quality
- Optimized preservation compared to a traditional recipe
- Allows the use of the designation "pure butter" when using only butter as fat in the recipe

Recipe

Madeleine biscuit

MADELEINE BISCUIT

Patis'Madeleine PatisFrance	400g
Butter	160g
Sea salt	5g
Yolk eggs	50g

Sand the butter and the Patis'Madeleine. Add the sea salt and the eggs.

Lower at 0,3 cm and store in the fridge.

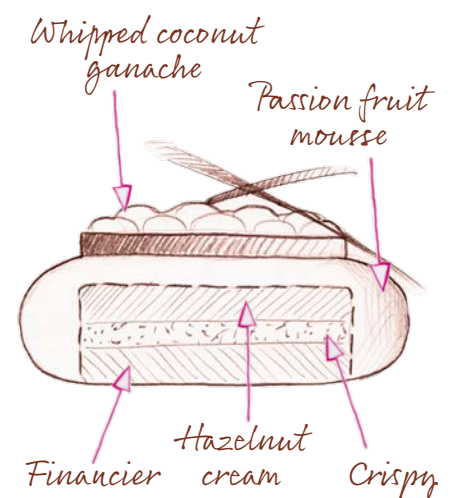
ALMOND PRALINE

Almond Fluid Praline PatisFrance	150g
Milk Chocolate 35% PatisFrance	40g

Melt the chocolate, add the praline and crystalize them at 24°C.

ASSEMBLY

- Once the biscuit are cold, detail in 30Ø disk, bake on a silicone mat during 15 minutes at 170°C.
- Pipe the almond praline on one biscuit and put a second on top like the macarons.
- Leave to set and deep into crystallized chocolate, put on a transfer sheet for the decoration.



Recipe

The passion of hazelnut

For 3 disk of 180 Ø or 3 Silikomart® Eclipse mold

MADELEINE PRALINE BISCUIT

Patis'Madeleine PatisFrance	250g
Butter	160g
Water	80g
Praline Hazelnut PatisFrance	100g

Boil the water and the butter, pour over the Patis'Madeleine mix and add the Praline. Pour in a frame and bake at 220°C for 12 minutes. Cut 3 disks of 160 mm of diameter.

CRISPY

Pralicrac Caramel and Salted Butter PatisFrance	300g
---	------

Spread 100 g per disk.

HAZELNUT CREAM

Délicecrem PatisFrance	65g
Milk	370g
Praline Hazelnut PatisFrance	60g
Pralirex PatisFrance	35g
Milk Chocolate 35% PatisFrance	40g
Cocoa Butter PatisFrance	55g
Whipped cream	400g

Mix the milk and the Délicecrem to make a custard cream. Melt the chocolate and cocoa butter, Add the Praline and the Pralirex, mix them with the custard cream and heat up at 30°C. Add the whipped cream and pour into a 160 mm of diameter ring. Put in the freezer.

COCONUT INFUSION

Granulated Coconut PatisFrance	250g
Cream	800g

Blend together and leave 24h before use or heat the cream at 50°C blend with the coconut and leave infuse for 2h.

PASSION FRUIT MOUSSE

Starfruit Passion Fruit PatisFrance	330g
Sugar (1)	60g
Elsay PatisFrance	30g
Cocoa Butter PatisFrance	100g
White Chocolate 30% PatisFrance	110g
Whipped cream	1000g
Egg whites	120g
Sugar (2)	250g
Water	80g

Boil the Starfruit, the sugar (1) and the Elsay together. Pour on the cocoa butter and the chocolate. Mix. Cook

the sugar (2) and water at 124°C pour over the egg whites and whip them. Once the Passion fruit cream is at 25°C add the whipped cream and the meringue.

WHIPPED COCONUT GANACHE

Coconut infusion	600g
White Chocolate 30% PatisFrance	150g

Filter the coconut infusion. Heat 150 g with the chocolate. Add 450 g of cold infusion mix and cool down. Whip the ganache and poaching inside a 140 mm of diameter ring.

YELLOW GLAZE

Miroir Plus Neutral PatisFrance	1000g
Water	100g
Yellow dye	0.5g

Dissolve dyes in water; mix with the Miroir Plus Neutral and bring to boil. Glaze at 35°C.

ASSEMBLY AND FINISHING:

- Cover the mold with the passion fruit mousse to avoid bubbles and fill to the half
- Put the frozen hazelnut cream
- Add a bit of mousse
- Seal with the Madeleine and Crispy and put back in the freezer
- Unmold and place a 140 mm of diameter ring in the center. Glaze around it and remove the ring
- Put in center the Whipped ganache
- Decorate with a chocolate circle, small strips, and some coconut chips



Recipe

Amarena cake

For 1 piece mold silikomart (kit Bubble Crown)

CAKE BASE

Patis'Madeleine PatisFrance	130g
Flour	62g
Sugar	50g
Almond Powder PatisFrance	25g
Eggs	115g
Butter at 45°C	125g
Amarena Cherry PatisFrance	100g

Mix all the ingredients together without the amarena for 3 minutes at medium speed.

Fill the mold with 300 g of cake, add the amarena coated with flour and fill again with 200 g of cake.

Bake 40 minutes at 160°C.

Once baked, flip over to have a flat surface.

AMARENA SYRUP

Amarena syrup	200g
Water	90g
Starfruit Cherry PatisFrance	90g

Mix the syrup from the amarena cherry with the water and starfruit and soak with a brush a bit the cake before flip over.

PISTACHIO CREAM

Pralirex Pistachio PatisFrance	125g
Praliné Pistachio PatisFrance	25g
Dark chocolate 64% PatisFrance	75g
Butter	25g

Mix the Pralirex and Praline pistachio together, add the dark chocolate at 45°C.

Crystalize at 24°C and whip with the butter.

Mold the bubble crown mold and put in the freezer.

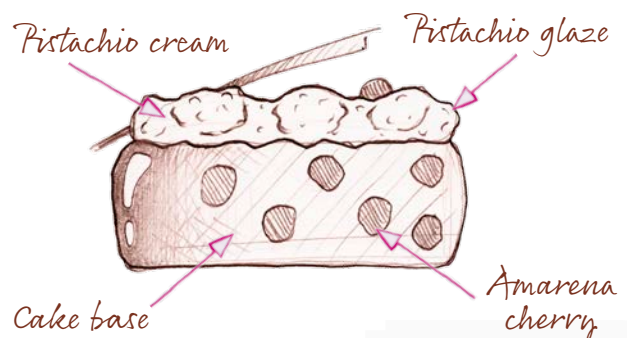
PISTACHIO GLAZE

White chocolate 30% PatisFrance	100g
Oil	20g
Chopped Green Pistachios PatisFrance	30g
Green fat soluble dye	QS

Heat up at 40°C the white chocolate colored in green then add the oil and the granulated pistachio. Glaze at 30 - 35°C the frozen pistachio cream.

ASSEMBLY AND FINISHING

- Unmold the Amarena cake glaze it with the Starfix IP 40 Red PatisFrance
- Put on top the pistachio cream
- Decorate with silver sheet and chocolate sticks .



Recipes

Madeleines

DIRECTION FOR USE

Patis'Madeleine PatisFrance	500 g
Eggs	320 g
Hot melted butter (50-55°C) or Hot melted margarine (50-55°C) or Oil or Mimetic Incorporation	185 g

Mix all the ingredients with a paddle mixer attachment for 4 min at slow speed. Measure 25g per Madeleine using a piping bag. Bake immediately - no resting time necessary.



FOR 65G PER MOULDS	DECK OVEN (DAMPERS CLOSED)	CONVECTION OVEN (DAMPERS CLOSED)
FLEXIBLE MOULDS ON OVEN RACK	230°C - 11 min	210°C - 9 min 30s
STAINLESS STEEL MOULDS	250°C - 9 min	210°C - 8 min

With 500 g of Patis'Madeleine you can produce 40 madeleines, or 400 madeleines with a bag of 5 kg.

The original madeleine is delicious on its own, but you could also propose many different aromatization and inclusions ...

Recipes for 500 g of Patis'Madeleine (40 madeleines of 25 g)

	FLAVORS	INGREDIENTS	In g	DIRECTION OF USE
AROMATIZATION	PISTACHIO	Pralirex Pistachio PatisFrance	75 - 100	Add the inclusion on the madeleine mixture.. Bake 7 minutes at 210°C.
	CHOCOLATE	Pretachoco PatisFrance	80	
	HAZELNUT	Pralirex Hazelnut PatisFrance	75 - 100	
	PRALINÉ ALMOND	Almond Praline Fluid 50% PatisFrance	150	
	STRAWBERRY	Strawberry Filling PatisFrance	200	
	ORANGE BLOSSOM	Orange Blossom Water PatisFrance	50 - 60	
	CARAMEL	Liquid Caramel PatisFrance	75 - 100	
INCLUSIONS	PISTACHIO	Diced Pistachios PatisFrance	100	
	CHOCOLATE	Drops 44% PatisFrance	75 - 100	
	PECAN NUTS	Pralicrac Pecan PatisFrance	200 - 250	
	GIANDUJA	Gianduja PatisFrance	1 cube of 5 g per madeleine	

www.puratos.fr

PatisFrance - Puratos - Parc d'affaires Silic - 40 rue de Monthéry -BP 80179 - 94 563 Rungis Cedex - France
T : 01 45 60 83 83 - F : 01 45 60 40 30 - E : patisfrance@puratos.com

 *PatisFrance_Export_Officiel*


SOURCE DE SÉDUCTION