



pralirex hazelnut

Pralirex Hazelnut PatisFrance

A pure paste made from 100% hazelnut for an intense flavour



Today, consumers are looking for a healthier lifestyle. **66% of them consider that consuming less sugar in their pâtisseries would make them healthier.** However, taste is still the key factor in choosing and buying baked goods.

One of our missions is to offer you ingredients in line with market trends as well as consumer expectations.

We offer you our tasty Pralirex Hazelnut, which we have been manufacturing since 1946.



The characteristics of the product:

- Entirely natural recipes: 100% nuts with no added flavourings, colourings or preservatives
- Nuts rigorously selected
- A specific production process that preserves the delicious flavour and natural brown colour of the nuts
- Made in France, in our factory in Charmes
- **Available in buckets of 1.5 and 4.5 kg.**
- **Minimum shelf lives of 9 months.**



The benefits for you:

- A good taste of roasted hazelnuts
- Economical to use: between 10 and 15% of the total weight of the product depending on the specific purpose required
- Allow you to use a 'With hazelnut' label for sales purposes
- Ideals for all flavouring purposes: pastry cream, whipped cream, ice-cream, flan, cake...



The advantages for consumers:

- A rich and intense nutty flavour with low sugar content
- The promise of a product with a short ingredient list, which are good for their health.

Controlling the percentage of sugar in your finished products, while bringing the intensity of hazelnut to your products, it's so simple! On the basis of our praliné range, discover how to proportion your praliné and your Pralirex to create your own signature praliné, rich in nuts:

	Praliné with 65% of nuts		Praliné with 70% of nuts		Praliné with 75% of nuts		Praliné with 80% of nuts		Praliné with 85% of nuts	
	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex
Praliné 50% PatisFrance	70 g	30 g	60 g	40 g	50 g	50 g	40 g	60 g	30 g	70 g
Praliné 55% PatisFrance	78 g	22 g	67 g	33 g	56 g	44 g	44 g	56 g	33 g	67 g
Praliné Fluid Sweet Almond 59% PatisFrance	85 g	15 g	73 g	27 g	61 g	39 g	49 g	51 g	37g	63 g
Praliné Collection Hazelnut Piedmont PGI 62% PatisFrance*	92 g	8 g	79 g	21 g	66 g	39 g	53 g	47 g	39 g	61 g
Praliné à l'Ancienne 67% PatisFrance	Non relevant	Non relevant	91 g	9 g	76 g	24 g	61 g	39 g	45 g	55 g
Praliné Intense 69% PatisFrance	Non relevant	Non relevant	97 g	3 g	81 g	19 g	65 g	35 g	48 g	52 g

*Note: the name Praliné Hazelnut Piedmont PGI is not allowed if it is blended with another filling that does not have the same origin.

RECIPE

American Dream

Makes 24 cakes • Maé Pomponette mould - Ref.008820

CRUNCHY POPCORN

Belcolade Milk Selection 35% Cacao-Trace	129 g
Prali'Pop PatisFrance	342 g
Crousticrep PatisFrance	171 g

Melt the chocolate and stir in the praliné. Add Crousticrep. Spread between two baking sheets with 5 mm high confectionery rulers. Cut out 24 circles with a cookie cutter.

BROWNIES

Butter	282 g
Belcolade Dark Selection 65% Cacao-Trace	158 g
Eggs	225 g
Caster sugar	338 g
Flour	135 g
Chopped Pecan Nuts PatisFrance	188 g

Melt the butter and chocolate at 50°C. Add the eggs mixed with the sugar, then the flour. Place in a silicone cake tin. Sprinkle with pecan pieces. Bake at 170°C in a half frame.

CARAMEL ORANGE (15 G PER MOULD)

Patis'Omalt PatisFrance	185 g
Crystallised sugar	75 g
Liquid cream	135 g
Salt	1 g
Vanilla Bean PatisFrance	½ pc
Fresh butter	45 g
Belcolade Cocoa Butter Cacao-Trace	7 g
Orange juice	135 g
Orange zest	1 pc

Melt the Isomalt, add the sugar and bake at 180°C. Bring the heat down with the warm vanilla cream and orange juice, then bake again at 110°C. Add the butter and orange zest and mix. Pour into a black Flexipan®.

ORANGE PRALINÉ MOUSSE (70 G PER MOULD)

Milk	313 g
Cream	313 g
Egg yolks	144 g
Sugar	25 g
Beef Gelatin Powder PatisFrance	13 g
Water	75 g
Whipped cream	538 g
Praliné Tradition Hazelnut 50% PatisFrance	438 g

Heat the milk and cream with the orange zest inside, boil it down and add the hydrated gelatin. Pour over the praliné and mix. Add the whipped cream at 30°C.

SWEET AMBER GLAZE

Milk	150 g
Glucose	250 g
Belcolade Selection Amber Douceur 32% Cacao-Trace	500 g
Puratos Glassage Neutre	500 g
Beef Gelatin Powder PatisFrance	15 g
Water	90 g
Puratos Classic Vanilla	Q.S.

Heat the milk and glucose and pour over the chocolate. Add the softened rehydrated gelatin and the slightly heated glaze. Blend with a hand mixer. Keep aside at room temperature for 24 hours then use at 35°C maximum.

GOURMET GLAZE

Belcolade Origins Lait Vietnam 45% Cacao-Trace	700 g
Pralirex Hazelnut PatisFrance	150 g
Rapeseed oil	75 g
Chopped Almonds PatisFrance	126 g

Melt the chocolate. Add the hazelnut paste and rapeseed oil. Blend. Add the toasted chopped almonds. Set aside and use at 32°C.



RECIPE

Prali'Pop Bar

Makes 30 bars of 9 x 2 x 1.2 cm

ALMOND CRUMBLE BISCUIT

Cold butter	270 g
Semolina sugar	300 g
Almond Powder PatisFrance	300 g
Flour	360 g
Fine salt	12 g

Mix all the ingredients together until a dough forms. Roll out the dough to a thickness of 2 mm between two sheets of greaseproof paper for ease of use. Cut out 2 x 8 cm rectangles and place them on a baking tray with a Silpain®. Add a second Silpain® on top and bake at 165°C for 20 minutes. Leave to cool and set aside to dry before use.

GIANDUJA POP'

Prali'Pop PatisFrance	330 g
Pralirex Hazelnut PatisFrance	60 g
Belcolade Lait Origins Vanuatu 44%	120 g
Belcolade Cocoa Butter Cacao-Trace	10 g

Temper the chocolate to 28°C, then add the cocoa butter tempered to 30°C and the Prali'Pop. Allow the mixture to reach 27°C. Pour the mass onto a chablon to a height of 12 mm. Leave to crystallise at 17°C for 1 hour. Cut into 9 x 2 cm rectangles with a knife and place them on the crumble cake.

SALTED BUTTER CARAMEL

Semolina sugar	150 g
Glucose	50 g
Fresh cream	200 g
Salted butter	100 g

Caramelize the sugar and bring the temperature down with the glucose and the boiling cream. Reheat the mixture to 105°C and cool to 38°C before adding the salted butter. Mix everything with a hand mixer until you have a nice smooth, shiny and creamy texture. Strain the mixture and set aside at 4°C. Pipe the caramel directly onto the praliné bars using a fine nozzle.

COATING (FOR 1 BAR)

Belcolade Noir Sanaga 66% Cacao-Trace	25 g
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Temper the chocolate to 29.5°C and coat at 25°C.



www.puratos.fr

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