



PRALIREX PISTACHIO



Pralirex Pistachio PatisFrance



A pure paste made from 100% pistachio 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 Pistachio, 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 bucket of 1,5 kg.**
- **Minimum shelf lives of 9 months.**



The benefits for you:

- Economical to use: between 10 and 15% of the total weight of the product depending on the specific purpose required
- A good taste of roasted pistachios
- It allows you to reduce the sugar content of your patisseries
- Allow you to use a 'With pistachio' label for sales purposes
- Deals for all flavouring purposes: pastry cream, whipped cream, ice-cream, flan, cake...



** Pralirex Pistachio naturally has a brownish-green colour, very close to that of the original colour of the nuts used. The colour of the paste may vary from one batch to another depending on the pistachio harvest.*



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 pistachio 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 Pistachio 52% PatisFrance	73 g	27 g	63 g	38 g	52 g	48 g	42 g	58 g	31 g	69 g

RECIPE

100% Pistachio Tartlet

Makes 25 pieces of 60 mm

SHORTCRUST PASTRY

Butter	250 g
Icing sugar	170 g
Salt	2 g
Whole eggs	100 g
Pistachio in Powder PatisFrance	100 g
Flour	390 g

Mix with the paddle all the ingredients at low speed. Spread out at a 2 mm thickness and place in molds in circle. Bake at 160°C for 15 minutes.

PISTACHIO CREAM

Sugar	60 g
Pistachio in Powder PatisFrance	82 g
Butter	82 g
Whole eggs	82 g
Frozen raspberries	50 pcs

Mix the sugar and butter together. Add the pistachio in powder when the preparation is creamy then gradually add the eggs without incorporating too much air. Place 2 raspberries in each tartlet. Garnish the tart shells with 10 g of cream and bake at 160°C for another 8 minutes.

PISTACHIO CREMEUX

Cream	46 g
Honey	60 g
Beef Gelatin in Powder PatisFrance	2 g
Hydration water	12 g
Pralirex Pistachio PatisFrance	190 g
Vanilla Pod PatisFrance	1 pc
Cold cream	190 g
Fleur de sel	2 g

Heat the cream with the honey and vanilla. Add the hydrated gelatin then the Pralirex and the fleur de sel. Mix and add the cold cream while continuing to mix.

VANILLA WHIPPED GANACHE

Cream	133 g
Honey	47 g
Vanilla Pod PatisFrance	1 pc
White Chocolate 30% PatisFrance	93 g
Beef Gelatin in Powder PatisFrance	18 g
Hydration water	3 g
Cold cream	270 g
Pralirex Pistachio PatisFrance	75 g

Heat the cream and vanilla. Add the hydrated gelatin and the white chocolate, incorporate the cold cream and mix well. Let it set in the cold for half a day. Whip the ganache a little softer than a whipped cream. Garnish the sphere moulds of 55 mm with 20 g of whipped ganache. Pipe the Pralirex directly into the ganache.

PISTACHIO GLAZE

Miroir Plus Neutral PatisFrance	500 g
Starfix IP 40 PatisFrance	100 g
Water	75 g
Pralirex Pistachio PatisFrance	30 g
Anise green colouring	Q.S.

Bring to a boil the Miroir glaze, Starfix glaze and the water. Then add the Pralirex and the colouring. Let cool down at 40°C before glazing.

ASSEMBLY AND FINISHINGS

- Once tart shells are pre-baked, garnish them with 10 g of pistachio cream.
- Add 2 frozen raspberries and bake for 8 minutes.
- Let the tartlets cool down and garnish up to the edge with the pistachio cremeux and stock in the fridge.
- Once the ganache is whipped, poach in silicone sphere moulds the whipped ganache.
- Poach right in the center Pralirex Pistachio and freeze.
- Unmould and place a stick in the frozen ganache.
- Deep in the glaze at 40°C then let drain a few before placing on the cremeux.
- Decorate with some pistachio slivers.



**DISCOVER THE RECIPE
IN VIDEO!**

RECIPE

Pistachio Morello Snack

Makes 1 frame of 10 mm

CRUNCHY PISTACHIO

Pralicrac Pistachio PatisFrance	600 g
Belcolade Cocoa Butter Cacao-Trace	100 g
Fleur de sel (optional)	4 g

Soften the Pralicrac very slightly. Add the cocoa butter at 26°C. Mix until it reaches 28°C maximum. Pour into a 34 x 34 x 0.4 mm tin and leave to crystallise.

PISTACHIO GANACHE

Pralicrac Pistachio PatisFrance	270 g
DE60 Glucose PatisFrance	35 g
Belcolade Extra White Selection 34% Cacao-Trace	420 g
Pralirex Pistachio PatisFrance	100 g
Praliné Pistachio 52% PatisFrance	100 g
Belcolade Cocoa Butter Cacao-Trace	85 g
Butter	75 g

Temper the cream with the glucose syrup to between 30 and 32°C. Place the praline, pistachio paste and chocolate melted with cocoa butter between 32 and 34°C in the cutter. Add the cream and blend for 1 minute. Complete the emulsion by adding the butter in small pieces. Pour over the pistachio crisp, between 30 and 32°C maximum.

MORELLO FRUIT PASTE

Starfruit Morello Cherry PatisFrance	500 g
Semolina sugar	425 g
Glucose PatisFrance	25 g
Semolina sugar	50 g
Yellow Pectin PatisFrance	12 g
Citric acid solution	8 g
Puratos Classic Cherry	15 g
Kirsch	QS

Heat the Starfruit and sugar to 40°C. Stir in the 50 g sugar and pectin mixture.

Bring to the boil then add (without taking it off the boil) the glucose. Cook to 73° Brix on a refractometer or 105°C. Once cooked, add the citric acid and pour immediately onto a siliconised cloth. Once the fruit paste has cooled, blend it and loosen it slightly with the cherry flavouring paste and the Kirsch. Place on each snack bar.

Coat the bar with Belcolade Origins Arriba 66% chocolate.



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