



gianduja collection
Lait noisette
piémont

Gianduja Collection Lait Noisette Piémont Cacao-Trace PatisFrance



An unctuous paste made with 39% finely ground hazelnuts from Piedmont and 45% Cacao-Trace certified Belcolade milk chocolate from Cameroon.

Combining hazelnuts and chocolate has always been a staple of sweet gastronomy. The Italian cousin of praliné, Gianduja is used today in all its forms: whether it is used to flavor a mousse or a ganache or as a filling for chocolate, it has a clear effect and adds deliciousness to all products.

The latest study by Taste Tomorrow shows that consumers are keen to understand how the food they eat is produced. **71% of consumers want to know where ingredients come from and how they are produced.**

To make this new Gianduja, we have chosen **hazelnuts of Piedmontese origin**, the finest hazelnuts with a proven reputation, as well as **Belcolade Origins Cameroon 45% Cacao-Trace chocolate**. A chocolate characterised by an intense cocoa aroma and a slight bitterness which gives it a powerful taste enhanced by notes of raw milk, caramel and nuts.

This combination of our two areas of expertise has enabled us to create the **Gianduja Collection Lait Noisette Piémont Cacao-Trace**. Set yourself apart by adding authentic tastes and flavors that are both comforting and delicious to your creations!



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



The **characteristics** of the product:

- A perfect balance with 39% of hazelnuts from Piedmont
- Made with milk chocolate from Cameroon, Cacao-Trace certified
- A soft and flexible texture
- **Available in 5-kg bucket**
- **Shelf life of 12 months**



The **benefits** for you:

- Ready to use
- A flexible texture that makes it easy to use at room temperature
- Time-saving thanks to the easiness of use
- A differentiating product thanks to its taste and story-telling
- Wide range of applications in patisserie and chocolate-making: pastry cream flavoring, filling of pastries, chocolate decoration, filling of chocolate bonbon...



The **advantages** for consumers:

- The promise of a tasty and unique gianduja
- Contains real Belcolade Cacao-Trace certified chocolate
- A product which helps to reinforce their trust in what they consume, particularly in the traceability of the product thanks to the ingredients from well-known origins

RECIPE

Baba Duja

Makes 20 individual babas

BABA ON POOLISH

Fresh yeast	13 g
Warm water	60 g
Oatmeal flour	250 g
Pastry Flour PatisFrance	60 g
Salt	5 g
Sugar	37 g
Eggs	180 g
Melted butter	125 g

Make a poolish using the yeast, warm water and the 62 g of flour. Let the fermentation process start for an hour at room temperature. Add the eggs to the poolish then the flour, salt and sugar. Leave to ferment again for an hour. Before using the mixture, add some cold melted butter. Use a nozzle to place 30 g of the mixture into a Mae innovation mould. Allow to expand for 1 hour at 27°C. Bake at 170°C in a ventilated oven for 15 minutes.

LEMON SOAKING SYRUP

Water	400 g
Sugar	200 g
Lemon zests	1 pc
Starfruit Citron PatisFrance	150 g
Vanilla Pod PatisFrance	1 pc

Bring to a boil all the ingredients.

WHIPPED HAZELNUT PIEDMONT GANACHE

Liquid cream (1)	190 g
Beef Gelatin in Powder PatisFrance	3,25 g
Hydration water	20 g
Gianduja Lait Collection Noisette Piémont	
Cacao-Trace PatisFrance	140 g
Liquid cream (2)	317 g

Hydrate the gelatine using cold water and leave to expand at a positive cold temperature. Bring the cream to the boil (1) and pour onto the Gianduja, then blend. Add the gelatine once it is hydrated and has dissolved. Add the cream (2), blend and leave to crystallise for 12 hours at a positive cold temperature. Pipe out using a 20 mm diameter micro-fluted nozzle.

HAZELNUT MILKY COATING

Milk Chocolate 45% PatisFrance	700 g
Pralirex Noisette PatisFrance	150 g
Canola oil	90 g

Melt the chocolate. Add the hazelnut paste and the colza oil. Blend. Temper the coating. Use at 33°C.

SWEET PASTRY

Butter	250 g
Inverted sugar	25 g
Icing sugar	100 g
Almond in Powder PatisFrance	75 g
Salt	3 g
Eggs	100 g
Pastry Flour PatisFrance	450 g

Mix the powdered ingredients together dry using a flat or regular beater. Add the cold butter cut into cubes using a flat beater until the mixture has the consistency of breadcrumbs. Add the eggs. Knead until the mixture is homogenous but avoid making it too heavy. Leave to rest for at least 4 hours at 4°C in cooking film. Roll to a thickness of 2 mm then cut out circles with a diameter of 7 cm. Bake at 150°C for 10 minutes in a ventilated on a Silpain® and a baking tray with holes in. When the bases have cooled, add a film of cocoa butter to slow down the moistening process.

ASSEMBLY & FINISHINGS :

- Soak the babas in the cold syrup overnight.
- The next day drain the babas.
- Pipe 10 g of **Praliné Collection Noisette Piémont IGP 62% PatisFrance** using a piping bag and a 10 mm diameter plain nozzle.
- Freeze the babas.
- Soak the lower part of the baba in the gourmet coating at 33°C, then place the baba on the pastry base.
- Pipe out a rose of Gianduja whipped cream using a 20 mm diameter micro-fluted nozzle.
- Finish off with the milk chocolate decoration.



RECIPE

Gianduja Cupcake

Makes 16 individual cakes



CAKE

Patis'Madeleine PatisFrance	500 g
Eggs	320 g
Butter	185 g

In a blender, mix for 5 minutes. Pour 60 g into each 70 mm diameter round silicone mold. Bake in a fan oven at 180°C for 23 minutes.

LEMON SYRUP

Water	400 g
Semolina sugar	200 g
Lemon zest	1 pc
Starfruit Citron PatisFrance	150 g
Vanilla Pod PatisFrance	1 pc

Bring all ingredients to the boil.

ASSEMBLY & FINISHINGS:

- Bake the cakes.
- Soak the cakes on a rack with the hot lemon syrup, then leave to drain.
- Poach 10 g of Praliné Collection PGI Hazelnut 62% PatisFrance in the centre of the cake.
- Poach a rosette of Gianduja Collection Lait Noisette Piémont Cacao-Trace PatisFrance with a micro fluted tip of 18 mm diameter.

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