



# patis'cœur fondant

# Patis'Cœur Fondant

*Complete mix powder to make delicious melting heart chocolate cakes with 26% of Belcolade chocolate.*

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:

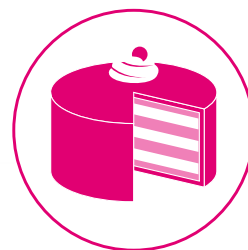
## The taste



## 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:

- Produced with real belgian chocolate for a great chocolate flavour (37% chocolate content into the preparation, 26% into the finished good).



### The **advantages** for consumers:

- Contains real Belcolade chocolate (26%)
- Meets the expectations of your customers concerning health and nutrition: does not contain any hydrogenated fats.



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



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



### The **benefits** for you:

Control of the backing time allow you to have 3 different recipes (with same process)

- Fast production time
- Maximum success rate
- Very easy to use :
  - Only 3 weighings
  - Constant quality
- Production can be frozen or stored to the fridge, and heated to the micro wave at the last moment.

## Recipe

# Chocolate Cake Finger

For 10 Cakes Silikomart Eclair 80

### CHOCOLATE CAKE

Patis'Coeur Fondant PatisFrance	250g
Eggs	63g
Water	63g
White eggs	75g
Sugar	20g
Drops 44% cocoa PatisFrance	75g

Mix the Patis'Coeur Fondant with the eggs and the water for 3 minutes at the maximum speed then add the drops; meanwhile whip the white eggs and the sugar. Once the eggs are whipped mix gently with the Patis'Coeur Fondant mixture and pour into the mould. Bake 20 minutes at 180°C.

### ROCK GLAZE

Pralicrac Caramel with Salted Butter PatisFrance	500g
Oil	50g
Dark Chocolate 64% PatisFrance	150g

Heat up the Chocolate at 45°C and then add the Pralicrac and the oil. Glaze the cake at 35°C to 40°C.

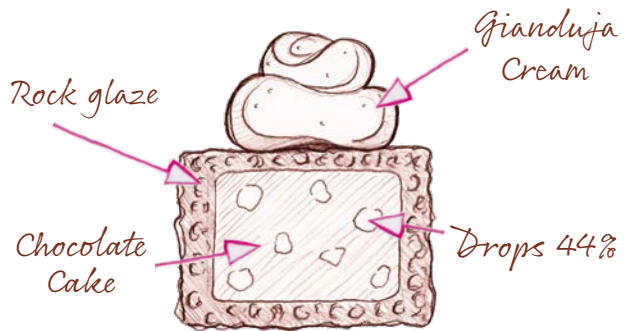
### GIANDUJA CREAM

Cream	200g
Gianduja PatisFrance	400g

Bring to boil the cream and pour on the Gianduja. Leave to cool down and whip.

### ASSEMBLY AND FINISHING:

- Unmold the fondant
- Glaze at 35°C-40°C
- Pipe the cream on top
- Decorate with Chocolate Sticks 44% PatisFrance



## Recipe

# Lemon chocolate origami

For 10 plates

### CHOCOLATE CAKE

Patis'Cœur Fondant PatisFrance	1000g
Water	250g
Eggs	250g
Sugar	80g
Egg whites	300g

Mix the Patis'Cœur Fondant with the eggs and the water for 3 minutes at the maximum speed; meanwhile whip the white eggs and the sugar. Once the eggs are whipped mix gently with the Patis'Cœur Fondant mixture and pour into a frame. Bake 35 minutes at 180°C. Cut into strips of 7 x 1 cm.

### ALMOND NAMELAKA

Beef Gelatin Powder PatisFrance	3g
Water	18g
Milk	100g
Praliné Almond 60% PatisFrance	50g
Glucose syrup	10g
Milk Chocolate 35% PatisFrance	170g
Cream	200g

Hydrate the gelatin in the water. Melt the chocolate at 40°C and mix with the glucose syrup. Add the praline and hot milk. Then mix until you get a complete emulsion. Add the melted gelatin and cold cream. Mix and store in a fridge for 12 hours.

### LEMON MARSHMALLOW

Beef Gelatin Powder PatisFrance	18g
Water(1)	90g
Water (2)	220g
Sugar	200g
Starfruit Lemon PatisFrance	220g

Hydrate the gelatin in the water (1). Make a syrup with the water (2) and the sugar. Add the hydrated gelatin and the lemon. Store in a fridge until complete jellification. Whip in the fastest speed of your mixer. Pour into a 1 cm frame and put a plastic sheet on top, leave in a freezer. Cut into strips of 7 x 2 cm.

### CHOCOLATE CRUMBLE

Butter	50g
Dark Chocolate 64% PatisFrance	10g
Almond Powder PatisFrance	40g

Sugar	50g
Flour	40g
Cocoa Powder PatisFrance	15g
Salt	1g
Chili powder	1g

Sand the butter and the flour together, add the sugar, the cocoa powder, the almond powder, the salt and the chili powder. Melt the chocolate and pour into the dough, crumble it and bake at 160°C during 17 minutes.

### LIME CREAM

Lime juice	450g
Butter	415g
Lime zest	30g
Sugar	415g
Eggs	415g
White Chocolate 30% PatisFrance	415g

Zest the lime, add the juice, the butter and bring to boil. Pour the eggs and the sugar. Cook it in the low heat until the cream become thick. At 35°C add the white chocolate and mix. Pour in 1.5 cm in a frame (40 X 30 cm) and put it in a freezer. Cut strips of 7 x 2 cm.

### ASSEMBLY AND FINISHING

- In a plate make a decoration whit a brush with the cocoa syrup
- Put in the center of the plate one strip of lime cream, put on top a strip of Marshmallow
- Put two strips of chocolate biscuit in both side of the lime cream, poached on top the namelaka
- Put the chocolate crumble in a free place of the plate
- Realize a quenelle of namelaka and put it on the crumble
- Make a thin chocolate triangle with the Dark Chocolate 64% Buttons PatisFrance





## Recipe

# Tea time

### MINI MADELEINES

Patis'Madeleine PatisFrance	500g
Butter at 45°C	185g
Eggs	320g
Chocolate Sticks 44% Cocoa PatisFrance	150g

Mix all the ingredients with a flat beater during 4 minutes at slow speed. Then add the chocolate cut in small pieces. Bake 7 minutes at 210°C.

### MINI CHOCOLATE CAKES

#### CHOCOLATE FONDANT

Patis'Coeur Fondant PatisFrance	500g
Eggs	125g
Water at 45°C	125g

Mix all the ingredients with a flat beater for 3 minutes. Bake 10 minutes at 180°C.

#### GIANDUJA CHANTILLY

Gianduja PatisFrance	300g
Cream	150g

Bring to boil the cream, and pour it into the Gianduja. When the mixture it's cold whip it.

### MINI COCONUT FINANCIERS

#### FINANCIERS

Friavit PatisFrance	500g
Water	250g
Butter at 45°C	250g

Mix all the ingredients, bake in a stick mold for 10 minutes at 230°C

#### COCONUT GANACHE

Cream	300g
Granulated Coconut PatisFrance	100g

Infuse the coconut into the hot cream for 30 minutes. Then filter it to obtain an infusion.

Infusion	175g
Butter	45g
White Chocolate 30% PatisFrance	250g

Bring at 80°C the infusion and the butter then pour into the chocolate. Pipe on top of the financiers sticks



## Recipe

# Chocolate fondant with a melted heart and Chocolate moelleux

### DIRECTION FOR USE

Patis'Cœur Fondant PatisFrance	1000g
Eggs (pasteurized)	250g
Water (45°C – 113°F)	250g

Mix the ingredients with a paddle for 3 min at medium speed.

FOR 65G PER MOULDS	CHOCOLATE FONDANT WITH A MELTED HEART	CHOCOLATE MOELLEUX
PAPER MOULDS	Convection oven: 8 min. 180C Deck oven : 9 min. 200°C	Convection oven: 12 min. 180C Deck oven: 12 min. 200°C
STAINLESS STEEL MOULDS	Convection oven: 6 min. 180°C Deck oven: 8 min 200°C	Convection oven: 8 min. 180°C Deck oven: 10 min 200°C

The cooking time is linear, for 80g of uncooked dough please adjust the cooking from the table above.

### TRICKS !

*Possibility to store in the fridge and heat up the product just before serving:*

*Oven : 4 min at 200°C.*

*Micro waves : 15 s (480 Watt).*



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