

**Clean(er) labels**

**Pralirex  
Pistachio 100%  
PatisFrance**

**Recipes**



**Instagram**

PatisFrance\_Export\_Officiel

## Healthier, simpler Clean(er) labels to restore trust

**Clearly identifiable organic, natural or preservative-free labels and a reduced list of ingredients; this is what today's consumers are looking for.**



For several years, consumers have been paying greater attention to what they are eating. They are looking to consume more wisely and are more and more suspicious of processed products. The Taste Tomorrow study carried out by Puratos furthermore identified “food being under pressure” as one of its key observations of consumer behaviour. This observation highlights the somewhat negative view that French people hold towards food production, with half of them fearing that it is becoming a less natural process.

Restoring this trust first and foremost involves total transparency regarding the ingredients used to produce food. This is the issue tackled by Clean Label, reacting to the trend for reassuring consumers by providing clear labelling and more natural production with a reduced list of ingredients. We are keen to make a commitment to this new direction and develop

our products accordingly. This will notably involve a reduction in the number of additives, replacing them with more natural alternatives or even removing them altogether whenever possible.

At Puratos, we prefer to speak of “clean(er) label”, a way of underlining the way this approach can evolve to adapt to ever-changing requirements. Colourings and additives are the main enemies whereas the basic products, those that are found in all forms of cooking (flour, sugar, eggs, oils...), are guarantees of quality and authenticity. Our ultimate aim is to provide more natural products while conserving their technical characteristics.

A new era is dawning, that of smarter and more meaningful consumption.





## Interesting **statistics:**

**52%**

of French people are seeking to consume more smartly.

**73%**

of French people say that the composition of products/list of ingredients is an important factor in what they choose to buy.

**64%**

of French people state that they choose products that contain more natural ingredients.

*Source : Kantar Worldpanel*

## Product zoom :

### Pralirex Pistachio PatisFrance

Made out of 100% pistachio nuts, pure products of the pistachio tree, rigorously selected for their delicious flavour.

The recommended dosage is between 10 and 15% depending on the application.

#### ADVANTAGES :

- Contains 100% pistachio nuts providing it with a genuinely intense pistachio flavour.
- A specific manufacturing process, which preserves the good taste and colour of the pistachio nuts.
- No flavour, no colouring and no preservatives.
- Adds flavour for a variety of uses: Ice creams, custard creams, pastries, etc.
- Pistachio designation.

**Available in buckets of 1.5 kg.**

**Shelf life of 9 months.**





# Recipe



## Pistachio and Pears dessert

By: Sébastien PIERRON

Quantity: makes 6 desserts

### Pistachio dacquoise

Egg white	360 g
Sugar	160 g
<b>Powdered Pistachios PatisFrance</b>	<b>320 g</b>
Flour	60 g
Icing sugar	250 g
<b>Chopped Pistachios PatisFrance</b>	<b>80 g</b>

Whip the egg white then add the sugar to stiffen. Sieve the powdered ingredients together then mix them straight into the egg white mixture. Pipe onto a baking tray using a number 8 piping nozzle. Sprinkle with chopped pistachios. Sieve icing sugar onto the biscuit before cooking. Cook in a convection oven at 180°C for 17 minutes.

40 x 60 baking tray.

### Pistachio cream

Milk	670 g
Egg yolk	100 g
Egg	50 g
Gelatine powder	7,5 g
Water	45 g
<b>White Chocolate PatisFrance</b>	<b>70 g</b>
<b>Pistachio Praline PatisFrance</b>	<b>140 g</b>
<b>Pistachio Pralirex PatisFrance</b>	<b>85 g</b>

Bring the milk to the boil and pour onto the eggs and egg yolks. Cook together. Add the hydrated gelatine. Pour over the praline and the pistachio pastry. Add the white chocolate and blend. Set aside. Use the pistachio cream the next day.

180 g per insert.

### Sweet pistachio pastry

Butter	120 g
Sugar	100 g
Egg	50 g
Flour	170 g
<b>Powdered Pistachios PatisFrance</b>	<b>50 g</b>
Starch	20 g

Mix together the butter and the sugar, add the pistachios. Stir in the eggs and then the flour that has been sieved with the starch. Roll the pastry out in a thin layer between two sheets of baking paper. Store in a cool place. Cook in a deck oven at 160°C for 20 to 25 minutes. After cooking, break the pastry up into crumbs.

### Pear puree

<b>Pears in syrup PatisFrance</b>	<b>900 g</b>
<b>Starfruit Lemon PatisFrance</b>	<b>30 g</b>
Butter	15 g
Vanilla	1 g
Pectin	7,5 g
Brown sugar	45 g

Chop the pears into small pieces. Put the pears into a saucepan along with the Starfruit Lemon and the split and grated vanilla pod. Bring to the boil. Add the mixture of brown sugar and pectin. Cook for 2 minutes over a low heat. When it has finished cooking, add the butter. Pour into an insert mould, 150 g per portion.

### Pistachio crunch

Sweet pistachio pastry crumbs	500 g
<b>Crousticrep PatisFrance</b>	<b>100 g</b>
<b>Pistachio Praline PatisFrance</b>	<b>380 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>50 g</b>

Melt the cocoa butter. Using a beater, mix together the praline, the crousticrep, the pastry crumbs and the melted cocoa butter. Roll out into a thin layer. Cut discs with a 16 cm diameter and a weight of 70 g.

# Recipe

## Pistachio mousse

Milk	410 g
<b>Patiscrem PatisFrance</b>	<b>410 g</b>
Egg yolk	165 g
Sugar	40 g
Gelatine powder	20 g
Water	120 g
<b>Whipped Patiscrem PatisFrance</b>	<b>1050 g</b>
<b>Pistachio Pralirex PatisFrance</b>	<b>200 g</b>
<b>Pistachio Praline PatisFrance</b>	<b>770 g</b>

Make a custard, add the hydrated gelatine when it has finished cooking. Pour the mixture over the praline and the pistachio pastry. Complete the mixture with the whipped cream.

350 g per mould.

## Decorative macaroon

Pistachio macaroon mixture	1080 g
Egg whites at room temperature to hydrate the pistachio mixture	200 g
Egg white for meringue	200 g
Sugar	540 g
Water	180 g

Cook the sugar and the water at 118°C, beating the egg whites until stiff while the mixture heats up. When the sugar mixture has reached the required temperature, pour it onto the egg whites. Beat the meringue then leave to cool. Hydrate macaroon mixture. Add the Italian meringue piece by piece. Perform the macaronage. Place onto a Silpat sheet. Sprinkle with powdered pistachios. Leave until a skin forms. Cook in a convection oven at 135°C for 21 minutes. When they are removed from the oven, place them onto a cooling tray.

## Glaze

**Miroir Plus Neutral PatisFrance** As required

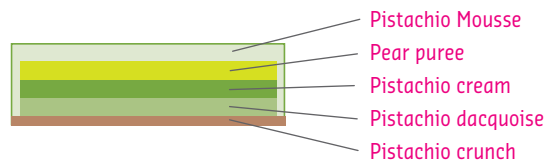
Heat the glaze to between 35 and 40°C, blend, glaze the dessert.

## Assembly

Reverse assembly: apply film to the mounting ring. Place an acetate sheet around it. Cut out discs of biscuit, add the pistachio cream and then the pear puree. Freeze. Weigh and pour on 300g of pistachio mousse. Add the insert. Smooth off the excess pistachio mousse. Complete with the disc of pistachio crunch.

## Presentation

Glaze the dessert, add **Pistachio Sticks PatisFrance**. Place 3 pistachio macaroons on the top, 2 decorative elements made with **55% Dark Chocolate PatisFrance** and Whole **Pistachios PatisFrance**.





# Recipe



## Pistachio, lemon and ginger dessert

By Elisa CORALLO  
Quantity for 3 18cm desserts

### Reconstituted biscuit

Sablé biscuit crumbs	250 g
Lime zest	1 lime
<b>Chopped pistachios PatisFrance</b>	<b>50 g</b>
Butter	175 g

Roast the pistachios in deck oven at 160°C. Grate the lime zest over the biscuit crumbs, add the chopped pistachios and the melted butter. Weigh out 155g of the mixture per 16cm circle. Spread out and compact. Freeze.

### Pistachio madeleine biscuit

<b>Patis'Madeleine PatisFrance</b>	<b>330 g</b>
Egg	210 g
Oil	120 g
<b>Pralirex Pistachio 100% PatisFrance</b>	<b>100 g</b>

Mix the first three ingredients together for around 3 minutes at medium speed then stir in the Pralirex pistachio. Pour into a 35x55 baking tin. Cook in a deck oven at 210°C for 7-8 minutes. Flatten the biscuit when it comes out of the oven. Cut out 6 16cm diameter discs. Store in freezer.

### Lemon and ginger confit

Candied lemon peel	270 g
Lime juice	25 g
Lemon juice	30 g
Grated ginger	3 g

Heat the lemon and lime juice and leave it to infuse with the ginger for around ten minutes. Filter if required. Blend the candied lemon peel and pour in the infused juice little by little. The mixture needs to have a fairly smooth texture, so it can be spread over the biscuit.

### Pistachio cream

<b>Patiscrem PatisFrance</b>	<b>262 g</b>
Caster sugar	26 g
Egg yolk	39 g
Egg	26 g
Gelatine	3 g
Hydration water	16 g
<b>Pralirex Pistachio 100% PatisFrance</b>	<b>58 g</b>
<b>White Chocolate 30% PatisFrance</b>	<b>68 g</b>
Butter	52 g

Make a custard using the first four ingredients. Incorporate the hydrated gelatine. Pour over the white chocolate and blend without incorporating any air bubbles. Stir in the Pralirex pistachio 100%. When the mixture is at 40°C, stir in the butter.

### Pistachio mousse

Milk	383 g
Sugar	70 g
Egg yolk	90 g
<b>Dessert Jelly PatisFrance</b>	<b>53 g</b>
<b>Pralirex Pistachio 100% PatisFrance</b>	<b>110 g</b>
<b>Whipped Patiscrem PatisFrance</b>	<b>460 g</b>

Make a custard using the first 3 ingredients. Then add the dessert. Then add the Dessert Jelly and the Pralirex pistachio. At 30°C, stir in the whipped cream.



# Recipe

## Glaze

Miroir Plus Neutre Glaze PatisFrance	1000 g
Water	50 g
Green colouring	QS g
Orange colouring	QS g

Mix all of the ingredients together then bring to the boil.  
Use the glaze at 30-35°C.

## Assembly

Make three 18cm diameter discs of reconstituted biscuit (155 g/disc). Place in the freezer. Make the pistachio madeleine biscuit, cut out 6 16cm diameter discs and place in the freezer. Place 1 disc of madeleine biscuit into a 16cm diameter dessert ring. Spread 100g of lemon and ginger confit over the biscuit and then cover with a second disc straight away. Store in the freezer. Make the pistachio cream and immediately pour 170g of the mixture per dessert ring, directly over the madeleine biscuit. Freeze. Assemble from top down in 18cm diameter dessert circles (height 4.5 cm): garnish the rings with 350g of mousse, place the insert and cover with a very fine layer of mousse. Immediately place the reconstituted biscuit on top and freeze.

## Presentation

Glaze at 30- 35°C onto the frozen dessert.  
Decorate with chopped pistachios and chocolate decorations.

