

## SPECIAL EDITION

Spring & Summer Collection

e-mag of the French pastry trends  
**March - April 2018**

### Individual cakes

- Blueberry fingers
- Spring swirl

### Pies

- Passion fruit & coconut
- Chocolate & vanilla

### Verrines

- Apricot & peach
- Raspberry tiramisu

### Desserts

- Red berry Tatin
- Shades of red



Instagram

PatisFrance\_Export\_Officiel

## Individual cakes : Blueberry fingers



# Individual cakes : Blueberry fingers

Sylvain Lecomte  
For 20 fingers

## Rolled biscuit

Milk	70 g
Butter	50 g
Flour	70 g
Egg yolk	85 g
Egg	50 g
Egg white	150 g
Sugar	75 g
Red colouring	QS

Make a choux pastry using the milk, butter, flour and egg, add the colouring.

Make a meringue with the egg white and sugar.

Gently mix the choux pastry and the meringue mixture together with a spatula. Spread 500g of the mixture on a baking tray. Cook at 170°C for 10 minutes.

## Crunchy biscuit

Flour	300 g
Butter	240 g
Sugar	75 g
Salt	4.5 g

Put all of the ingredients into a mixer to prepare the mixture. Roll to 0.3cm thickness and create 2x12cm strips, cook at 160°C 15 min.

## Blueberry confit

Starfruit Blueberry PatisFrance	100 g
Frozen blueberries	200 g
Glucose	40 g
Nh Pectin PatisFrance	4 g

Heat the puree, the blueberries and the glucose at 40°C. Add the mixture of sugar and pectin then bring to the boil.

## Vanilla and lime mousse

Cream	440 g
Cocoa butter PatisFrance	70 g
White chocolate PatisFrance	400 g
Powdered Beef Gelatine PatisFrance	8 g
Hydration water	48 g
Vanilla Pods PatisFrance	3 pc
Lime zest	2 pc
Whipped cream	460 g

Hydrate the gelatine using the water.

Bring the cream to the boil with the vanilla and the lime zest, pour over the chocolate, the cocoa butter and gelatine, blend. At 25°C, add the whipped cream.

## Glaze

Miroir Plus Neutre PatisFrance	1000 g
Starfix Ip 40 PatisFrance	200 g
Starfruit Blueberry PatisFrance	300 g
Water-soluble violet colouring	As required
Silver dust	As required

Bring all the ingredients to the boil, blend then cover with clingfilm and leave to cool. Use at 35°C-40°C.

## Assembly and presentation:

- Use an acetate sheet to make a tube of 1cm in diameter, fill with blueberry confit and place in the freezer.
- Once the rolled biscuit has cooled down, allow it to come back to room temperature.
- Remove the confit from the acetate sheet and place on the edge of the biscuit then roll together as tightly as possible using baking paper before placing it in the freezer.
- Make another tube of 3cm diameter and 11cm long using an acetate sheet.
- Half fill it with vanilla and lime mousse then insert 10.8cm of the well-frozen rolled biscuit.
- Finish filling with mousse then place in the freezer until frozen.
- Remove from the acetate sheet then use a sieve to ensure that the tube of mousse provides a flat base.
- Dip the tube into the glaze, place on a baking sheet then put it on top of the biscuit.
- Decorate with chocolate



## Zoom product :

### Miroir Plus Neutre PatisFrance

Ready to use cold glaze

#### ADVANTAGES:

- Ideal for full glazing of desserts
- Ready to use, easy to use cold
- Remains stable over time
- Stability during freezing and thawing

Available in 8 kg packs

Shelf life of 18 months





## Individual cakes : Tourbillon printanier



# Individual cakes : Spring swirl

Sylvain Lecomte  
For 20 Babas

## Baba mixture

Flour	212 g
Eggs	150 g
Water	43 g
Salt	4 g
Sugar	13 g
Yeast	21 g
Cold melted butter	63 g

Mix all of the powdered ingredients together, add the butter and 100 g of egg.

Knead with the hook attachment until the mixture stops sticking to the bowl. Pour in the rest of the egg and the water; knead until the mixture has a smooth texture.

Fill a mini spherical mould with 3 cm of the baba mixture and leave to rise for 30 minutes at a temperature of 25°C. Then cook in the oven at 180°C until the core temperature reaches 91°C, which will take 10 – 15 minutes.

## Baba syrup

Water	300 g
Starfruit Strawberry PatisFrance	700 g
Sugar	250 g
Lime zest + juice	1 pc
Fresh basil	20 g
Powdered Beef Gelatine PatisFrance	5 g

Bring all the ingredients except the basil and the strawberry purée to the boil. Add the finely chopped basil and the strawberry purée and leave to cool to 60°C. Put the babas into the syrup until they have soaked up plenty of liquid.

## Strawberry confit

Starfruit Strawberry PatisFrance	600 g
Sugar	60 g
Nh pectin PatisFrance	6 g

Heat the puree at 40°C, add the mixture of sugar and pectin then bring to the boil.

## White lemon cream

Starfruit Lemon PatisFrance	200 g
Egg white	250 g
Sugar	200 g
Powdered Beef Gelatine PatisFrance	8 g
Hydration water	48 g
Butter	150 g
Whipped cream	700 g

Bring the lemon purée to the boil, add the egg whites and the sugar, bring to the boil again over a gentle heat.

Add the hydrated gelatine.

At 40°C, add the cubed butter and blend.

At 28°C, mix with the whipped cream.

## Lime crunch

Pralifizz PatisFrance	600 g
Lime zest	3 limes

Heat the Pralifizz in the microwave then add the zest, mix and spread a 0.8 cm thick layer between 2 baking sheets, cut a ring of 5cm on the outside and 2cm on the inside.

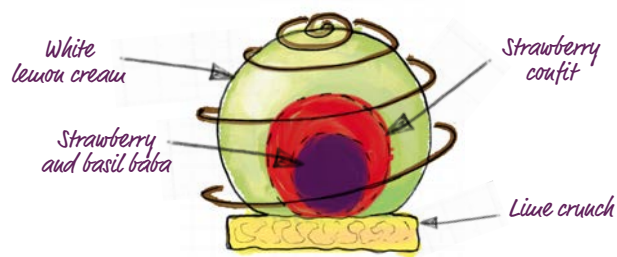
## Green glaze

Milk	350 g
Glucose Syrup PatisFrance	500 g
White chocolate PatisFrance	1000 g
Miroir Plus Neutre PatisFrance	1000 g
Powdered Beef Gelatine PatisFrance	35 g
Hydration water	210 g
Green colouring	As required

Bring the milk and glucose to the boil, add the hydrated gelatine and pour over the white chocolate. Blend and add the colouring and the Miroir while continuing to blend. Leave the mixture to stand for 12 hours and use at 35°C.

## Assembly and presentation:

- Prepare and cook the babas.
- Put them into the syrup and allow the excess to drip off them using a cooling tray; freeze the babas.
- Heat the strawberry confit until it becomes liquid, quickly put the babas into it then put them back into the freezer.
- Put some lemon cream into a spherical mould and place into the previous mixture.
- Finish garnishing the mould then freeze.
- Remove from the mould then place the sphere into the glaze, allow any excess to drip onto a baking sheet then place on the ring of lime crunch.
- Decorate using chocolate and sprinkle some lime and lemon zest onto the cake.



## Product Zoom :

### Pralifizz PatisFrance

Crispy and sparkling almond praline filling.

#### ADVANTAGES :

- A clear almond taste
- A crunchy and sparkling texture
- This praline is made on a line reproducing an artisanal method, which gives it a particular texture and an intense taste.

Available in buckets of 2 kg

Shelf life of 9 months



## Pies : Passion fruit & coconut





# Pies : Passion fruit & coconut

Sylvain Lecomte  
For 20 Tarts

## Almond & coconut streusel

Butter	150 g
Flour	133 g
Soft brown sugar	140 g
Raw Powdered Almonds PatisFrance	100 g
Grated Coconut PatisFrance	50 g
Fleur de sel	2 g

Mix all of the ingredients together using the beater attachment, leave to stand in a cool place then sift it to form a crumble mixture. Cook at 150°C for 20 minutes.

## Reconstituted biscuit

Cooked almond streusel	550 g
Crousticrep PatisFrance	200 g
Fleur de sel	2 g
Milk Chocolate PatisFrance	320 g

Gently mix all of the ingredients together and bind using the melted chocolate at 45°C. Spread out in 8cm pie dishes, lightly compressed then put into the refrigerator.

## Passion fruit confit

Starfruit Passion Fruit PatisFrance	420 g
Glucose Syrup PatisFrance	100 g
Sugar	60 g
Nh Pectin PatisFrance	6 g

Heat the Glucose and the Starfruit passion fruit at 40°C, add the mixture of pectin and sugar then bring to the boil. Pour into an 8cm pie dish then place in the refrigerator, remove from dish and freeze.

## Coconut cream

Nh Pectin PatisFrance	6 g
Sugar	30 g
Gelglace PatisFrance	2 g
Egg yolk	45 g
Coconut puree	410 g

Mix together the sugar, the pectin and the Gelglace. Heat the coconut puree and the egg yolks at 40°C then add the mixture of powdered ingredients. Boil and leave to cool. Blend to obtain a good emulsion and store at 4°C. Pipe small 4 g discs onto a guitar sheet.

## Passion fruit cream

Starfruit Passion Fruit PatisFrance	120g
Sugar	27 g
Egg	96 g
White Chocolate PatisFrance	70 g
Cocoa butter	6 g
Powdered Beef Gelatine PatisFrance	2 g
Hydration water	12 g

Boil together the Starfruit passion fruit, the sugar and the eggs. Pour the mixture onto the chocolate and the cocoa butter, add the hydrated gelatine and blend. Leave to cool to 4°C.

## Whipped passion fruit mixture

Sugar	100 g
Water	100 g
Starfruit Passion Fruit PatisFrance	120 g
Powdered Beef Gelatine PatisFrance	9 g
Hydration water	45 g

Heat the sugar and the water together with the hydrated gelatine then the Starfruit passion fruit and leave to stand in a cool place for around 12 hours. Whip with a beater for several minutes. Once the mixture is stiff, pipe 5cm balls onto the coconut cream discs then quickly place in the freezer.

## Shiny topping

Starfix Ip40 PatisFrance	100 g
Water	100 g
Gold dust	As required

Bring all of the ingredients to the boil then spray over the whipped passion fruit mixture while it is still frozen.

## Assembly and presentation:

- Remove the reconstituted biscuits from their moulds once they have cooled down.
- Place the passion fruit confit on top of it while it is still frozen.
- Place glazed whipped passion fruit mixture in the centre of each tart.
- Then alternately pipe beads of coconut cream and passion fruit cream around the edge.
- Decorate using grated coconut that has been dried out in the oven.



## Product Zoom :

### Starfruit

Fruit purées composed of 90% fruits and 10% sugar. Their flash pasteurization preserves the aroma and the color of the fruit.

#### ADVANTAGES:

- 19 flavors
- Very convenient conditioning
- Storage facility
- No aroma, no colorant and no preservative
- The puree is pasteurized to keep all their flavors
- Storage conditions : room temperature

Available in doypack of 1 kg

Shelf life of 14 months



## Pies : Chocolate & vanilla





# Pies : Chocolate & vanilla

Sylvain Lecomte  
Makes 2 tarts of 180mm-diameter

## Sablé disc

Flour	300 g
Butter	240 g
<b>Starchy Icing Sugar PatisFrance</b>	<b>80 g</b>
Fleur de sel	4 g
<b>Vanilla Pods PatisFrance</b>	<b>1 pod</b>

Mix the butter and sugar together, add the rest of the ingredients then roll out until 0.3cm thick.  
Cut out 4 discs with a diameter of 180 mm.  
Cook for 15 minutes at 160°C.

## Chocolate cream

<b>Dark Chocolate 60% PatisFrance</b>	<b>140 g</b>
<b>Glucose Syrup PatisFrance</b>	<b>10 g</b>
Milk	100 g
<b>Beef Gelatine Powder PatisFrance</b>	<b>3 g</b>
Water	18 g
Cream	200 g

Melt together the chocolate, the glucose and the milk.  
Add the hydrated gelatine.  
Blend while adding in the cold cream.  
Store at 4°C for 12 hours.

## Seed crunch

<b>Pralicrac Grains PatisFrance</b>	<b>230 g</b>
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Spread 115 g of Pralicrac between two sablé discs.

## Vanilla Mousse

Milk	70 g
<b>Vanilla Pods PatisFrance</b>	<b>2 pods</b>
Egg yolk	60 g
Sugar	70 g
<b>Beef Gelatine Powder PatisFrance</b>	<b>4 g</b>
Water	24 g
Mascarpone	170 g
Cream	360 g

Boil together the vanilla and milk, add the eggs and the sugar, cook at 85°C.

Add the hydrated gelatine, blend and leave to stand for at 4°C for 12 hours.

Put the mascarpone, the cream and the jellified custard into a mixer, beat at medium speed until a mousse consistency is obtained.

## Assembly and presentation:

- Pipe out dots of chocolate cream on top of the assembled sablé biscuit discs following a random pattern, using a plain nozzle.
- Pipe out dots of vanilla mousse following a random pattern using a star tip nozzle.
- Make chocolate discs and batons to decorate the tart.



## Zoom produit :

### Pralicrac Grains PatisFrance

All of PatisFrance's knowledge and skills in a product which combines chocolate and a subtle mixture of seeds (squash, sunflower, quinoa), to meet the demands of the latest consumer trends.

#### ADVANTAGES:

- Adds a crunchy touch to your recipes
- Provides original combinations of textures
- Ready to use
- Easy to slice
- Product manufactured in our Charmes factory.

**Available in 2kg buckets**  
**Shelf life of 9 months**



## Verrines : Apricot & peach



# Verrines : Apricot & peach

Sylvain Lecomte  
Makes 10 verrines

## Sponge

Gen'Mix PatisFrance 250 g  
Eggs 175 g  
Water 50 g  
Heat the eggs with the banana at 30°C. Beat with the Preparation for Sponge Cake and cook in a 180mm diameter ring mould for 30 min at 180°C.

## Peach compote

Peaches in Syrup PatisFrance 270 g  
Starfruit White Peach PatisFrance 170 g  
Vanilla Beans PatisFrance 1 bean  
NH Pectin PatisFrance 4 g  
Sugar 15 g  
Cut the peaches into cubes. Heat the cubes, the Fruit Puree and the vanilla to 40°C. Add the sugar and pectin mixture than boil for 1 minute. Set aside in a cool place.

## Verbena and saffron jelly

Water 300 g  
Sugar 75 g  
Saffron 0.5 g  
Dried verbena 7 g  
Beef Gelatine Powder PatisFrance 6 g  
Water 36 g  
Boil the water, the sugar, the saffron and the verbena. Leave to infuse for 10 minutes. Melt the hydrated gelatine and mix with the syrup. Leave in a cold place before use.

## Apricot mousse

Starfruit Apricot PatisFrance 150 g  
Délice crem PatisFrance 23 g  
Whipped cream 230 g  
Mix the Fruit Puree and the Délice crem. Heat to 35°C and add the whipped cream.

## Peach Mousse

Starfruit White Peach PatisFrance 150 g  
Délice crem PatisFrance 23 g  
Whipped cream 230 g  
Mix the Fruit Puree and the Délice crem. Heat to 35°C and add the whipped cream.

## Apricot Macaron

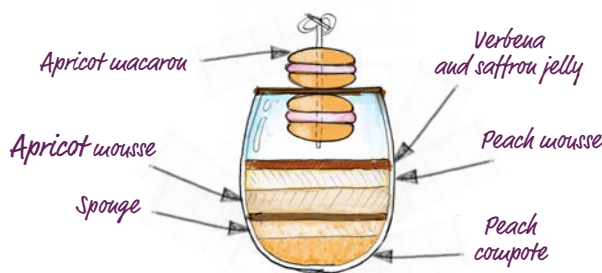
Patis'Macaron Extra PatisFrance 500 g  
Water at 50°C 100 g  
Yellow Colouring QS  
Mix all the ingredients together with a paddle beater for 4 minutes on medium speed. Use an icing bag to shape the macarons onto a silicone baking tray and cook at 135°C for 22 minutes.

## Macaron garnish

Starfruit Apricot PatisFrance 200 g  
Catania PatisFrance 120 g  
White Chocolate 30% PatisFrance 200 g  
Bring the Fruit Puree and the Catania to the boil at 80°C. Pour over the white chocolate and blend.

## Assembly and finishing:

- Place 40g of peach compote into a verrine.
- Cut the sponge into cubes and place onto the compote.
- Place a very thin disc of chocolate onto the sponge.
- Use an icing bag to place the apricot mousse (35g) then the peach mousse (35g) and place in the freezer to set.
- Pour 25g of verbena and saffron jelly onto the frozen mousse.
- Garnish the mini macarons with the garnish, leave in a cold place to set then make a hole in 2 macarons using a needle.
- Put a cocktail stick into the 1st macaron, add a disc of chocolate then place the second macaron.
- Lay a flower onto the jelly and finally add the chocolate and macaron to the verrine.



## Product Zoom :

### Patis'Macaron Extra PatisFrance

#### ADVANTAGES:

- Product made from "pure fruit" almonds
- A delicious taste of roasted almonds
- A crunchy texture on the outside, soft on the inside
- Easy to use:
  - Only 2 products to weigh
  - Fast completion time
  - Maximum success rate
  - Consistent quality
  - Possibility of making different colours in one batch
  - No crusting time
  - You can freeze your empty shells or your garnished macarons in a sealed container and get them out when required.

Available in 5 kg bags

Shelf life of 9 months





## Verrines : Raspberry tiramisu



# Verrines : Raspberry tiramisu

Sylvain Lecomte  
Makes 10 verrines

## Vanilla sponge

Gen'Mix PatisFrance 250 g  
Egg 175 g  
Hot water 75 g  
Mix all of the ingredients together and whip for 6 minutes at high speed. Cook on a tray for 7 minutes at 220°C.

## Poaching syrup

Starfruit Raspberry PatisFrance 200 g  
Water 100 g  
Sugar 50 g  
Mix and warm up.

## Raspberry puree

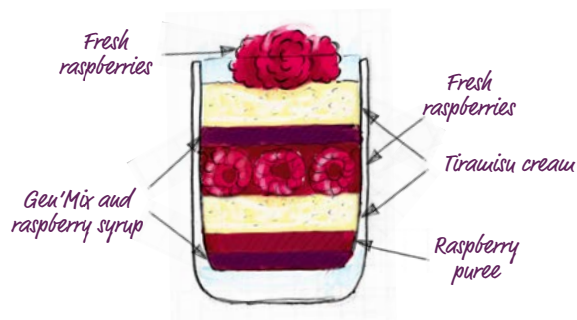
Raspberry Filling with Seeds PatisFrance 200 g  
Lime 1 lime  
Starfruit Raspberry PatisFrance 30 g  
Grate and squeeze the lime, mix the juice and zest with the other ingredients and set aside in the fridge.

## Vanilla tiramisu cream

Egg yolk 80 g  
Vanilla Pods PatisFrance 1 pod  
Brown sugar 130 g  
Mascarpone 325 g  
Egg white 120 g  
Beat together the egg yolks, vanilla and brown sugar. Add the mascarpone and stir delicately. Stir in the whipped egg white.

## Assembly and presentation:

- Cut out discs of sponge so that they will fit at the bottom of the verrines and place a disc in each.
- Pour some warm syrup on top (10 – 15g).
- Pipe some of the stewed raspberry mixture on top of this (15 – 20g).
- Then pour on 25 g of tiramisu cream.
- Place a few raspberries into the verrine.
- Put in another disc of sponge, pour syrup over it and garnish with 40g of tiramisu cream.
- Decorate with 2 or 3 fresh raspberries and some lemon zest.



## Product Zoom :

### Raspberry Filling with Seeds PatisFrance

Filling stable during cooking without pieces

#### ADVANTAGES :

- Cooking stability
- Good fruit content (min 35%)
- Very good restitution of the flavour and colour
- Characteristic texture of a fruit jam
- Freeze/thaw stability
- Multi-application product

Available in 4.5 kg buckets

Shelf life of 12 months



## Desserts : Red berry Tatin





# Desserts : Red berry Tatin

Sylvain Lecomte  
Makes 20 servings

## Flaky pastry

Flour	625 g
Salt	12.5 g
Water	225 g
<b>Margarissime PatisFrance</b>	<b>600 g</b>

Mix the flour, salt, water and 100 g of butter together using a dough hook.

Fold 6 times and roll to a thickness of 0.4 cm using caster sugar instead of flour. Roll the tight dough and put it in the freezer few minutes. Cut out very thin sections of dough. Place on baking paper and bake between 2 baking trays for 8 minutes at 210°C.

## Caramel Tatin

Sugar	500 g
<b>Vanilla Pods PatisFrance</b>	<b>1pc</b>
Butter	100 g
<b>Nh Pectin PatisFrance</b>	<b>10 g</b>

Make caramel using the sugar and add the vanilla and butter when the caramel has finished cooking. Pour onto a silicon tray and leave to cool. Spray with the pectin once the mixture has cooled.

## Raspberry insert

<b>Starfruit Raspberry PatisFrance</b>	<b>500 g</b>
Lime juice	35 g
Sugar	30 g
Xanthan gum	6 g
Frozen raspberries	150 g

Mix together all of the ingredients except the frozen raspberries, add them then store the mixture at 4°C.

## Vanilla cream

<b>Diplomat Pastry Cream PatisFrance</b>	<b>225 g</b>
Milk	500 g

Whip all the ingredients together with a beater.

## Assembly and finishing:

- Peel around 30 Golden Delicious apples.
- Remove the core with an apple corer then use a mandolin to cut slices of 0.5 cm thickness.
- In a frame of 40 X 30 cm, sprinkle a layer of powdered caramel then place a layer of apples on top of it.

- Repeat the previous step until the apples are around at 3 – 4 cm of high, cook for 25 minutes at 180°C.
- Once it is cooked, leave to cool in the freezer.
- Remove the Tatin from the mould when it is freeze.
- Use a pastry ring to produce discs: 2 discs of 25 mm diameter, 1 disc of 60 mm diameter, 1 disc of 30 mm diameter in the middle of the 60 mm diameter disc.
- Use a spray to glaze using the Starfix IP40 PatisFrance mixed with the gold powder.
- Place the Tatin onto the disc of flaky pastry.
- Mix the raspberry insert then place into the hole in the Tatin.
- Pipe the cream onto the top of the Tatin.
- Decorate with a raspberry and lime zest.

## Product Zoom :

### Diplomat Pasrty Cream PatisFrance

#### ADVANTAGES

- Taste and texture comparable to a traditional recipe: Presence of 'Premium' ingredients (vanilla seeds & natural Bourbon vanilla flavouring)
- Light texture & easy to slice
- Not too sweet tasting
- Quick and easy to use: identical usage as for a cold process pastry cream (450g for 1 litre of water)
- For the same density or the same volume, this solution has a better nutritional profile than a pastry cream or a mousseline
- Multi-application: recommended in containers (verrine) and decors (choux, St. Honoré cake)
- Good stability for freezing/thawing

**Available in 10kg bags**

**Shelf life 12 months**



## Desserts : Shades of red



# À l'assiette : Shades of red

Sylvain Lecomte  
For 5 servings

## Biscuit de Reims

Eggs	300 g
Sugar	250 g
Flour	330 g

**Volcano Baking Powder PatisFrance** 7 g

Red colouring Sufficient Quantity

Beat the eggs, the colouring and the sugar together.

Sieve in the flour and the Volcano Baking Powder.

Cook on a rimmed baking sheet at 180°C for 20 minutes.

## Raspberry cream

**Starfruit Raspberry PatisFrance** 250 g

Egg yolks 75 g

Eggs 100 g

Sugar 50 g

**Beef Gelatine Powder PatisFrance** 4 g

Water 24 g

Butter 125 g

Heat up the Starfruit. Add water to the gelatine. Mix the eggs, the egg yolk and the sugar until white.

Cook the eggs and the Starfruit at 85°C.

Pour in the gelatine and the butter.

Blend it until the mixture has a smooth texture.

Pour into a ring mould.

## Wild Berry compote

**Satrfuit Wild Berries PatisFrance** 150 g

Sugar 20 g

**NH Pectin PatisFrance** 2.5 g

Heat the Starfruit at 40°C. Mix the sugar and the pectin together then bring to the boil along with the Fruit Puree.

## Strawberry sorbet

**Starfruit Strawberry PatisFrance** 140 g

Water 140 g

Sugar 40 g

**Atomized Glucose PatisFrance** 13 g

**Gelglace PatisFrance + Sugar** 2.5 g + 10 g

Heat the water with the strawberry at 40°C then add the powdered ingredients.

Cook at 85°C then leave to mature for 12 hours in a cold place. Pass through ice-cream maker.

## Assembly and finishing:

- Remove the raspberry cream from the mould then glaze it with Miroir Plus Red Fruit PatisFrance mixed with the gold dust. Place onto the plate.
- Cut up small cubes of biscuit and create a "little garden" on the plate with the biscuit cubes, the remains of the raspberry cream and the wild berry compote.
- Form the sorbet into a sausage shape and place onto the plate.
- Scatter a few fresh raspberries, redcurrants and wild strawberries across the plate.
- Add some dark chocolate decorations to provide a touch of contrast.

## Product Zoom :

### Miroir Plus Red Fruit PatisFrance

#### ADVANTAGES:

- Easy to use
- Ideal for full glazing of your desserts
- Sets quickly, does not run
- Wild Strawberry Flavour
- Long lasting
- Easy to slice
- Retains its shine after freezing/thawing
- Allows you to create precise decorations
- Suitable for delicate or fragile preparations

Available in 2.5kg buckets

Shelf life of 12 months







# PATISFRANCE<sup>®</sup>

*SOURCE DE SÉDUCTION*



*PatisFrance\_Export\_Officiel*

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