

Trend:

- Games around textures

New:

- Pralicrac Lemon
PatisFrance

Recipes:

- Creamy tartlet with two lemons
- Raspberry Cake
- Cookies 2.0

Interview:

- Jonathan Mougel



Instagram

PatisFrance_Export_Officiel

GAMES AROUND TEXTURES

France, a leading country in the bakery and patisserie industry, whose inhabitants are very attached to it.

Consumers are not ready to give up on their greed. Consumers love to enjoy themselves, they love gourmet products. They want to live a real consuming experiment and awaken all their senses.

Thus, in recent years, new products have emerged by playing on extra-gourmandise and the games around textures: crunchy, soft, crispy... so many possibilities that consumers love.

“ Consumers love to enjoy themselves ”

63% of French people think eating is first and foremost associated with pleasure. It is one of the highest scores in Europe.
(Source: Food 360° Study).

Every French consume an average of **173 desserts a year**. This figure makes France the most dessert-consuming country in Europe.
(Source: CHD Expert Study).

Almost **30% of French people** buy or consume a dessert from a bakery-patisserie store at least once a month.
(Source: CHD Expert Study).

These little pleasures must above all be good, but also healthy, and fit into a balanced and reasoned consumption mode: trend of quality products, Clean Label, responsible... It is about eating quality rather than quantity.





Focus on the product

NEW Pralicrac Lemon PatisFrance



THE CHARACTERISTICS OF THE PRODUCT

- Clean Label
- Made from Praliné Almonds and Lemon
- Made in France
- Available in buckets of 2 kilos
- Shelf life of 9 months



THE ADVANTAGES FOR CONSUMERS

- The promise of a tasty flavor and gourmet texture
- A product without flavoring, artificial coloring and palm oil



THE BENEFITS FOR YOU

- Ready to use
- Clean cut
- A wide variety of applications: as a dessert base, to spread on a cookie, as a filling in baking pastries or as a candy filling



Focus on the product

FIND A COMPLETE RANGE TO MEET YOUR NEEDS:

Crispy specialties:

PRODUCTS WITH NEW TEXTURES BASED ON OUR PRALINE EXPERTISE

PATISFRANCE
DEPUIS 1946



PRALIRAC GRAINES

Discover all the expertise of PatisFrance with a product combining chocolate, praline and a subtle seed mixture.

Bucket of 2 kg



PRALIRAC CARAMEL AU BEURRE SALÉ

A subtle blend of praline and chocolate with salted butter Isigny caramel chips with Guérande salt.

Bucket of 4.5 kg



PRALIRAC PÉCAN

A subtle crispy blend made of pecan nuts and milk chocolate.

Bucket of 2 kg



PRALIRAC NOIR

Subtle crunchy filling based on dried fruit and dark chocolate.

Bucket of 2 kg



PRALIRAC BLANC

A subtle blend of almond praline, pancake chips with a milky touch.

Bucket of 4.5 kg



PRALIRAC FRAMBOISE

A subtle crispy blend of praline and dried raspberries.

Bucket of 2 kg



PRALIRAC CHOCOLAIT

A subtle blend of hazelnut almond praline, pancake chips and milk chocolate.

Bucket of 4.5 kg



PRALIFIZZ

A subtle blend of lightly roasted almond praline, crispy cereals and sparkling sugar.

Bucket of 2 kg

CREAMY TARTLET WITH TWO LEMONS

By: Eric Rogard
Quantity: +/- 20 little cakes
Specific material: Square Silikomart® mold



SHORTBREAD

Flour	250 g
Butter	125 g
Whole eggs	50 g
Icing Sugar	125 g
Ground Almonds PatisFrance	50 g

Cream the butter with icing sugar and almond powder.
Add the eggs and flour and mix without corsing.
After resting, roll out the dough to 3 mm thick and then cut out squares using a grooved cookie cutter.
Bake on a Silpat® at 160° C for +/- 12 minutes.

TWO LEMONS CREMEUX

Starfruit Lemon PatisFrance	360 g
Lime zest	2 pc
Whole eggs	360 g
Caster sugar	340 g
Butter	400 g
Gelée Dessert PatisFrance	15 g

Poach the first 5 ingredients at 85° C and then add the gelée dessert. Mix.

BISCUIT FINANCIER

Frianvit PatisFrance	250 g
Water	125 g
Butter	125 g
Lime zest	1 pc

Melt the butter and mix all the ingredients.
Pour into a 30 x 40 cm frame.
Bake at 180° C for +/- 8 minutes.

LEMON MARSHMALLOW

Starfruit Lemon PatisFrance	370 g
Sugar	350 g
Powder gelatin	28 g
Water	140 g

Boil 300g of Starfruit and 175g of sugar to 110° C.
Mix the remaining sugar with the remaining Starfruit.
When the first preparation reaches 110° C, pour it over the second preparation with the pre-soaked gelatin.
Beat until the mixture is warm.
Place the marshmallow on a sheet of paper using a pocket with a plain socket.
Tie the marshmallow strips.

LEMON CRUNCHY

Pralicrac Lemon PatisFrance	400 g
------------------------------------	--------------

Gently soften the Pralicrac in a microwave and spread over 2 mm thick.
Cool the temperature down and then detail squares the size of the molds.

ASSEMBLY AND FINISHING

Pour the creamy mixture into the silicone molds, then insert a financier biscuit and pour the creamy mixture.
Close with the Lemon Pralicrac and freeze.
Glaze the cream with the **Glaze Miroir Neutral PatisFrance** colored in lemon yellow.
Place them on a shortbread and decorate with a marshmallow bow.

RASPBERRY CAKE

By: Bertrand Balay

Quantity: for ½ frames = 12 cakes

ALMOND BISCUIT

Patis'Joconde PatisFrance	1200 g
Eggs	240 g
Water	475 g

Beat the 3 ingredients with a whisk for at least 4 minutes on high speed.

Place 2 sheets in silicone mats. Weight 950 g per frame. (Mat Silmaé: réf 004387 Smooth mat Maé)

WHITE GANACHE

Patiscrem PatisFrance	625 g
White Chocolate 30% PatisFrance	1210 g
Invert sugar	75 g
Glucose DE60	155 g
Butter	60 g

Simmer the cream with the invert sugar and the glucose syrup. Pour over the white chocolate. Emulsify the ganache with a hand blender. At 35°C, add the butter and finalize the emulsion. Pour 680 g of ganache per layer.

RASPBERRY CRISP

Pralicrac Raspberry PatisFrance	1650 g
--	---------------

Put the Pralicrac in the microwave for a few seconds to ramolish it. Plan 3 layers of 550 g each.

RASPBERRY CAKE GLAZE

Frozen Raspberry	1320 g
Caster Sugar	330 g
Caster Sugar	200 g
Pectin NH PatisFrance	33 g

Heat up the raspberries and 330g of sugar at 40°C. Add the mix sugar/pectin as if it rained and give a boil for 2 minutes.

ASSEMBLY AND FINISHING

Divide the almond biscuit leaves in half lengthwise. On 3 half sheets, spread the Pralicrac and let it crystallize before assembly. With the help of a ½ stainless steel frame, assemble the cake according to the assembly diagram, alternating biscuit and ganache. Keep in a cool place. Detail 12 cakes. To glaze, make sure the glaze is hot.



COOKIES 2.0

Quantity: for 32 cookies

COOKIE DOUGH

Butter	480 g
Sugar	240 g
Eggs	330 g
Flour	950 g
Volcano PatisFrance	12.5 g
Salt	12.5 g
Pralirex Hazelnut PatisFrance	40 g

INCLUSIONS:

Dark Gianduja PatisFrance	120 g
Pecan nut	120 g
Milk Chocolate Chunks PatisFrance	QS

Mix all the ingredients with a beater on the leaf. Once the dough is homogeneous, add the Dark Gianduja cubes and the pecan nuts.

Make a pile of 8 cm of diameter and wrap it, then keep it in a cool place.

Cut each cookie to 50 g and place them in an openwork silicone cloth for easy baking. Finish spreading with the tips of your fingers.

On each cookie, place 3 pieces of chunks on top.

Bake at 180°C for 9 minutes.

(Cooking cloth: réf 010279 Fibermaé Hamburger Maé)

CUSTOMIZATION OF COOKIES

Semi-liquid caramel	QS
Sugar	180 g
Cream	180 g
Glucose Syrup PatisFrance	90 g
Butter	20 g
Flower of salt	6 g
Pralicrac Pecan PatisFrance	QS

Make a brown caramel with the sugar and glucose syrup.

Cook with the cream, butter and flower of salt.

Let cool down before using.

Using pockets, place small tips of trimmings.

ADVICE

All the success of the cookies lies in the cooking process. It's important not to cook them too much. They must stay soft in the center.



JONATHAN MOUGEL

His journey to the MOF title

Named Meilleur Ouvrier de France (Best Worker in France) in 2019, our pastry chef Jonathan Mougel shares with us his journey towards the accomplishment of a childhood dream.

After more than 30 hours of work at the Château de Ferrières in Seine-et-Marne, France, a feeling of lightness invaded Jonathan Mougel's mind. On October 24th, 2018, he became one of the Meilleurs Ouvriers de France in the Pâtisserie and Confectionary domain. An old dream was coming true.

Although the official title was not awarded until seven months later, on May 13th, 2019, his commitment to values of sharing, rigor and humility has been present in his professional life for much longer. Described by his colleagues as generous and humble, Jonathan is committed to the mission of transmitting his expertise in his role of demonstrator at PatisFrance-Puratos.

Between his numerous travels in France and abroad and his duties as part of the Research and Development team, this now 37-year-old Vosgian took some time to tell us about his journey towards the conquest of the blue white and red collar.



You set yourself the goal of becoming Meilleur Ouvrier de France when you were still very young. Where did you find the motivation to pursue such a project?

When I was very young, during my studies, I once set myself the goal of preparing for this competition. I discovered the Meilleur Ouvrier de France competition by reading professional reviews, and by going to trade fairs. I must have been 18... I quickly felt that this profession was a growing passion, so from this day on I did everything that was possible.

How did you feel when you learnt that you had earned the Meilleur Ouvrier de France title?

The moment of the results is really intense! After several hours of hardship, I felt incredible pressure. When I heard my name, I was invaded by feelings of pride and lightness.

How was your preparation? Have you encountered any difficulties?

The preparation went rather well overall, with some ups and downs, of course. It is necessary to find right balance between professional life, trainings and personal life. Moreover, it is also very important to manage moods, stress, time that passes quickly.

The first step was to reflect on the theme, design the pieces and test the tastings. The second step was based on the refinement of all of this: the creation of the material, the evolution of the work and sometimes the change of certain things. The third was only rehearsal and general organization. Between the preparation for the selection and the final, it represents about 16 months of work for this 2019 edition. The tests include a 3-hour written part, 18 hours of tests over 1.5 days for the selection and 31 hours over 3 days for the final.

Interview

Can you tell us about the recipes you prepared for the final of the competition?

We had four kinds of tastings to realize in 7 hours, plus a chocolate piece and a sugar piece, each one to realize in 11 hours and then 1h30 to finalize the buffet.

The tasting requirement included a minimum of 18 chocolate snacks in two different textures. I worked on a flower of salt cocoa shortbread, a soft chocolate, an orange compote and a chocolate ganache.

Among the classics of French Pâtisserie, I opted for the Saint-Honoré. This one had to contain the textures and taste of the past, but it could evolve visually. We had to make 18 pieces. This cake contained a caramelized puff pastry ring, rum custard, a small puff pastry topped with Chiboust cream, a thin shell of caramel and vanilla whipped cream.

We also had to make 18 sugar-free and gluten-free pastries. I favored a basic work with a puff pastry composed of a crispy hazelnut, a hazelnut cream, a pineapple, mango and lime marmalade and a coconut lime cream.

Finally, two autumn pastries for 12 people with seasonal fruits. I made an oblong tart made from sweet hazelnut paste, hazelnut almond cream, chestnut cream, quince confit, vanilla and lemon apple puck, chestnut vermicelli and finally brown chantilly.

You have worked for PatisFrance-Puratos for over 15 years now. Can you tell us a bit about your professional background?

I started when I was in 9th grade with an internship at the Pâtisserie du Tertre with Mr Perret. I then went to Gérardmer Hotel High School to learn the profession with a BEP CAP (Brevet d'Etude Professionnelle and Certificat d'Aptitude Professionnelle) with distinctions. I continued my studies with a BTM (Brevet Technique des Métiers) and a BM (Brevet de Maîtrise) pastry chef in Laxou with Mr Chaboissier and Serge Pierrel.

During a competition in Paris, I met Olivier Freliger who invited me for a demonstration in the East. I was 21 years old. It was after the master's qualification that I joined PatisFrance under the leadership of Claude Moreau and Pierre-Yves Adam.

I registered for the first time in the "Un des meilleurs ouvriers de France" (One of the best workers in France) competition in 2013, and I came to the final in 2015. I didn't get the title at this moment, but I was determined, and I registered again in 2017 for the final at the end of 2018. I was officially named Meilleur Ouvrier de France on May 13th, 2019.

Several demonstrators and even sales representatives at PatisFrance-Puratos come from families of bakers and confectioners. Is that your case? Where does your passion for patisserie come from?

I am not one of them. No one in my family comes from the food industry. I don't really know how this passion for pastry came about, but my parents remember that I mentioned this desire to make cakes quite early on.

What is your favorite pastry?

I am passionate about simple and honest pastry: the mille-feuilles is a perfect example. I also love working on tartlets, which can be very high-end little cakes when they are well made.

What about your favorite PatisFrance product?

It is not easy to reveal a single product among our entire range, which is quite complete. But if I had to choose one, I would definitely go for the raw hazelnut powder. I use it a lot in my recipes: in biscuits, cakes, creams or even petits fours. Its grain size is perfect. It brings roundness and character when roasted. Hazelnut is a universal perfume that blends with many other things.

Now that you have your blue white and red collar, what will be your next big project?

I want to make sure I wear this blue white and red collar as well as possible, honor what it represents and get even better.

