

**SPECIAL  
EDITION**

**Christmas Collection**

e-mag of the French pastry trends  
**September - October 2019**

Taste and  
creation around  
an ingredient



Instagram

PatisFrance\_Export\_Officiel

# Merry Christmas under the sign of ingredients gourmands and creative

Our Pastry and Chocolate Chefs  
(Mathias Gautron & Eric Rogard)  
reveal their creations to you  
under the sign of emblematic  
ingredients in patisserie such as:

**CHOCOLATE, DRY FRUIT** and  
**FRUIT.**

You will discover through the  
taste, the aromatic profile and  
the texture extraordinary flavours  
such as chocolate, pistachio and  
hazelnut, or pear and blueberry  
in this wonderful Christmas  
collection.





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## DRY FRUIT COLLECTION

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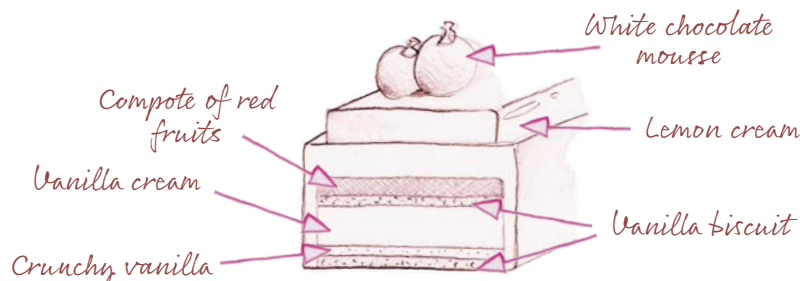
**Snowflake**





By : Mathias Gautron

Quantity: 5 Logs - Mold: Square logs Mallard and Ferrières 60x40



## Vanilla Biscuit

Ground Almonds PatisFrance	375 g
Brown sugar	220 g
Egg whites	105 g
Egg yolks	165 g
Liquid Vanilla PatisFrance	12 g
Vanilla Bean PatisFrance	2 g
Fine salt	1,5 g
Butter	306 g
Pastry Flour PatisFrance	168 g
Volcano PatisFrance	10 g
Trimoline	75 g
Patiscrem PatisFrance	105 g
Egg whites	420 g
Vergeoise sugar	125 g

Mix the almond powder with brown sugar, egg whites, egg yolks, vanilla beans and salt without rising. Add the butter mixed with hot cream and trimoline. Whip the whites with the vergeoise sugar. Add a part to the first mixture. Add the sifted flour with the volcano. Finish with the rest of the mounted whites. Bake in two 36x54 mm frames at 170°C for about 25 minutes. (1 kg per plate) with a Silicon sheet on top.

## Crunchy Vanilla

Roasted Blanched Almonds PatisFrance	300 g
Roasted Blanched Hazelnuts PatisFrance	300 g
Butter	75 g
White Chocolate 30% PatisFrance	42 g
Flower of salt	2 g
Crousticrep PatisFrance	200 g
Vanilla Powder PatisFrance	8 g

Roast the dried fruits at 150°C for 30 minutes. When cold, crush the dried fruits in a food processor and cut it with the vanilla until it becomes a smooth paste. Add the chocolate and mix. Mix by hand the Crousticrep preparation and the grated flower of salt on the stamen. Spread on guitar sheet and then place on vanilla biscuit.

## Vanilla Cream

Milk	825 g
Tonka	0,5 g
Sugar	108 g
Egg yolks	112 g
Elgel PatisFrance	60 g
Pectin NH PatisFrance	3 g
Crème Fraîche	240 g
Flower of salt	1 g
Vanilla Powder PatisFrance	2 g

Make an infusion in the milk with the grated Tonka and vanilla. Filter and make a custard cream with the sugar, pectin, egg yolks and cream powder. Add the crème fraîche and flower of salt. Mix and pour over the crispy white chocolate vanilla. Take in the extreme cold.

## Compote of Red Fruits

Starfruit Raspberry PatisFrance	510 g
Starfruit Strawberry PatisFrance	270 g
Yuzu	30 g
Caster sugar	204 g
Pectin NH PatisFrance	24 g
Cointreau	15 g

Heat the Starfruit to 40/50° C, add the sugar, then mix with the pectin and bring to a boil. Add the gelatin mass. Cool quickly below 40° C, add the alcohol, mix and store in the cold (4° C) to let the pectin work completely. Then mix to soften and place on the vanilla biscuit. Freeze.

## White Chocolate Mousse

Patiscrem PatisFrance	240 g
Whole milk	240 g
Vanilla Bean PatisFrance	3 g
Egg yolks	92 g
White Chocolate 30% PatisFrance	1000 g
Cocoa Butter PatisFrance	45 g
Patiscrem PatisFrance	700 g

Make an infusion in the milk and cream with the vanilla. Filter and make a custard with the egg yolks. Pour over the chocolate and mix. At 32°C, add the tempered cocoa butter. Finish with the whipped cream. (400 g per mold). The rest of the mousse must be filled in spheres of two different sizes.

## Lemon Infused Cream

Patiscrem PatisFrance (1)	810 g
Sugar	130 g
Egg yolks	165 g
Gelatin Powder PatisFrance	12 g
Hydration water	70 g
Patiscrem fouettée PatisFrance (2)	180 g
Lime zest	2 g
Lemon zest	2 g

Heat the cream with the zest. Mix the sugar and yolks together. Cook the whole thing at 82°C. Mix the mixture with the hydrated gelatin. Strain through a chinois sieve, filter and blend. Let cool to 30°C and add the whipped cream (2). Casting in a 36x56 frame. Freezing. Cut 7 strips of 5 cm wide.

## White Chocolate Glaze

Full-cream milk	150 g
Glucose syrup	250 g
Gelatin Powder PatisFrance	15 g
Hydration water	80 g
White Chocolate 30% PatisFrance	400 g
Miroir Plus Neutral PatisFrance	500 g

Boil the milk, glucose syrup. Add the gelatin mass and pour over the chocolate. Mix. Add the icing. Keep in a cool place. After 12 hours, heat to 35°C and mix.

## White Chocolate Spray

Cocoa butter PatisFrance	250 g
White Chocolate 30% PatisFrance	250 g
Grape seed oil	5 g

Melt all the ingredients at 35°C and mix.

## Log ends

White Chocolate 30% PatisFrance	750 g
Icing sugar	75 g
Miroir Plus Neutral PatisFrance	75 g
Glucose	300 g

Heat the glucose to 40°C and mix it with the glaze and icing sugar. Melt the chocolate at 32°C and add it to the first composition. Allow to crystallize for 12 hours before use. Spread in silicone molds to make the log ends.

## Assembly and finishing:

- Place the vanilla biscuit in a 36 x 54 frame.
- Cover with crunchy vanilla.
- Pour the vanilla cream.
- Place a vanilla biscuit on top.
- Spread the red fruit confit.
- Cut out 5 strips of 7 cm each. Pour the white chocolate mousse into the gutters and place the insert strip. Freezing.
- Unmold and spray cocoa butter and White Chocolate as well as the spheres.
- Pour the lemon cream into a 36 x 54 frame. Freeze.
- Cut 5 strips of 5 cm long and glaze them with the White Glaze and the spheres. Place the ice strip in the center of the log.
- Decorate with glitter and silver leaf.

## Elgel PatisFrance

Hot process preparation for custard cream freeze stable

### ADVANTAGES

- Delicious eggy taste with notes of fresh milk and vanilla
- Smooth and melting texture without adapting the recipe
- Easy to use
- Saving time
- Freeze/thaw stable
- Can be used in a pasteurizer

Available in bags of 5 kg

Shelf life of 12 months







By: Eric Rogard

Quantity: 5 molds - Specific material: gouttière uni PatisFrance. - Décorelief mold: BUB08

## Chocolate Cake

Butter	135 g
Full-cream milk	50 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>50 g</b>
<b>Catania PatisFrance</b>	<b>100 g</b>
Sugar	100 g
Trimoline	43 g
Whole eggs	166 g
Flour	150 g
<b>Volcano PatisFrance</b>	<b>5 g</b>
<b>Cocoa Powder PatisFrance</b>	<b>33 g</b>
<b>Cocoa Drops PatisFrance</b>	<b>50 g</b>

Make a ganache with chocolate and milk. At 30°C, add the butter and beat with a mixer. In a cutting robot, mix the Catania with the sugar and gradually add the eggs. Once this mass is homogeneous, go up to the mixer.

Gently mix the 2 masses with the maryse.

Incorporate the flour, cocoa powder and sifted yeast and finally the drops. Bake on a 60X40 sheet for about 20 min at 170°C.

## Crunchy Chocolate

<b>Pralicrac Dark PatisFrance</b>	<b>950 g</b>
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Gently soften the Pralicrac in the microwave, then spread on the biscuit. Detail strips of 50cm long and 7.5cm large.

## Confit passion muscade

Starfruit Passionfruit PatisFrance	1000 g
Maci	20 g
Caster sugar	300 g
Pectin Nh	10 g
<b>Beef Gelatin Powder PatisFrance</b>	<b>8 g</b>
Water	48 g

Heat the Starfruit to 40°C, then add the sugar-pectin mix and bring to a boil. Add the previously hydrated gelatin powder. Pour in a gutter-like mold.

## Roasted Bananas

Whole bananas	2000 g
Brown sugar	200 g
Butter	100 g
Brown rum	100 g

Make a dry caramel, reduce with butter. Roast the bananas in the caramel. Flambé with rum and finish cooking in the oven at 150°C for about 10 minutes. Drain and cool. Arrange the bananas in the confit. Freezing.

## Chocolate mousse

Patiscrem PatisFrance	1000 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>860 g</b>
<b>Whipped Patiscrem PatisFrance</b>	<b>1000 g</b>
Maci	40 g

After having brewed the maci, heat the cream to 80°C and pour over the chocolate. Mix. At 35°C, add the whipped cream.

## Chocolate Glaze

Milk	100 g
Patiscrem Patiscrem	50 g
Glucose	250 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>380 g</b>
<b>Miroir Plus Neutre PatisFrance</b>	<b>560 g</b>

Heat the milk, cream and glucose, pour over the chocolate. Mix. Add the mirror. Mix.

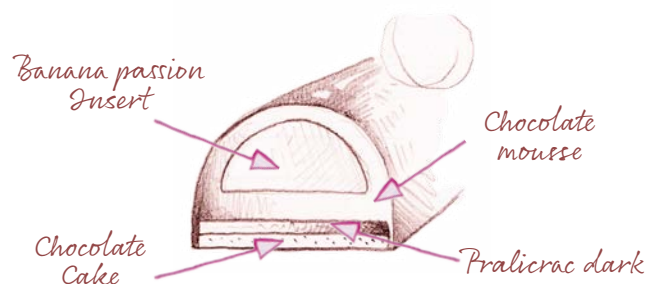
## Assembly

Place 570 g of chocolate mousse in the mold and then place the insert and the Pralicrac biscuit base. Freeze.

## Finishing

Heat the glaze to 35°C. Then glaze the logs.

Decorate with a stylized chocolate banana.



## 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 buckets of 8 kg

Shelf life of 18 months







DRY FRUIT  
COLLECTION

# Persian Delight



By: Éric Rogard

Quantity: 3 logs - Specific material: silicone mold kit dolce Sogno 1500

## Pistachio Cake

Raw Hazelnut PatisFrance	365 g
Green Pistachio PatisFrance	140 g
Pistachio paste PatisFrance	195 g
Brown Sugar (1)	415 g
Egg whites	140 g
Egg yolks	110 g
Icing sugar	90 g
Fine salt	2 g
Vanilla Bean PatisFrance	2 g
Fresh butter	415 g
Flour	235 g
Volcano PatisFrance	14 g
Egg whites	555 g
Brown sugar (2)	85 g

Mix the roasted hazelnut powder, pistachio powder, brown sugar (1), icing sugar, salt, scraped vanilla bean, egg whites and yolks, then hot butter. Stir in the sifted flour with the baking powder, add the sparkling whites with the sugar (2), in 3 times. Divide the mass in half and spread on a 60 x 40cm plate. Bake in a ventilated oven at 160°C for about 10 minutes.

## Raspberry cremeux

Starfruit Raspberry PatisFrance	270 g
Egg yolks	86 g
Whole eggs	108 g
Sugar	80 g
Gelatin Powder PatisFrance	8 g
Water	48 g
Butter	108 g

Make a custard with the first 4 ingredients and add the previously hydrated gelatin. At 40°C, add the butter and mix.

## Pistachio Mousse

Milk	188 g
Egg yolks	47 g
Sugar	34 g
Gelatin Powder PatisFrance	4 g
Water	24 g
Pralirex Pistachio PatisFrance	75 g
Mascarpone	140 g
Patiscrem PatisFrance	280 g

Make a crème anglaise with the first 3 ingredients and add the previously hydrated gelatin. Cool down. Add the mascarpone and Pralirex. Cool down. Whip this mixture and then add the whipped cream.

## Raspberry Compote

Raspberry Filling With Seeds PatisFrance	240 g
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## Crunchy Pistachio

Pralicrac Pistachio PatisFrance	450 g
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Gently soften the Pralicrac in a microwave oven and spread it 3mm thick. Detail rectangles of 11 x 29.30 cm.

## Pistachio Velvet

Cocoa Butter PatisFrance	100 g
White Chocolate PatisFrance	100 g
Water-soluble green coloring agent	QS
Water-soluble yellow coloring agent	QS

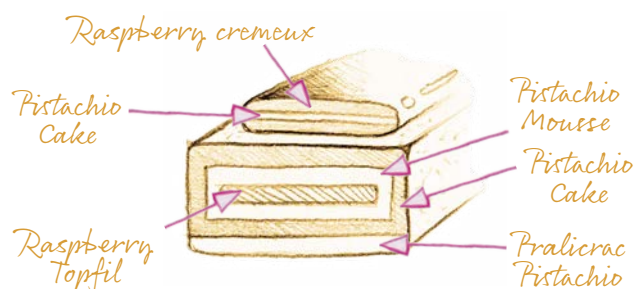
Melt the cocoa butter with the chocolate. Add the colorings, mix.

## Assembly

Cut a sheet of pistachio cake in half. Spread the raspberry compote on half of it and cover. Cut rectangles of filled cakes 29 x 9 cm. With the second sheet, cut out 26 x 6.5 cm rectangles of cakes. Place 230 g of pistachio mousse in the base mold and insert a rectangle of filled cake. Place 30 g of foam to fix the Pralicrac. Freezing. In the cushion mold, place creamy raspberry cream and then a rectangle of cake. Freezing.

## Finishing

Spray the velvet on the base of the cake and then glaze the cushion with the **Miroir Plus Red Fruit PatisFrance**. Place the cushion on the base and then a white chocolate leaf on the cushion.



AVAILABLE FROM OCTOBER 1<sup>ST</sup>!

## Pralicrac Pistache PatisFrance

Crunchy filling with almond praline and pistachio.

### ADVANTAGES AND BENEFITS :

- Contains 22% of pistachios
- No palm oil, no colouring and no artificial flavouring
- Easy to use and ready to use
- Adds a crunchy touch to your recipes
- Allows to play with texture in many applications (logs, desserts, chocolates, verrines, pies...)
- Clean cut
- Product made in France in our factory in Charmes.

Available in buckets of 2 kg

Shelf life of 9 months





DRY FRUIT  
COLLECTION

Aveline



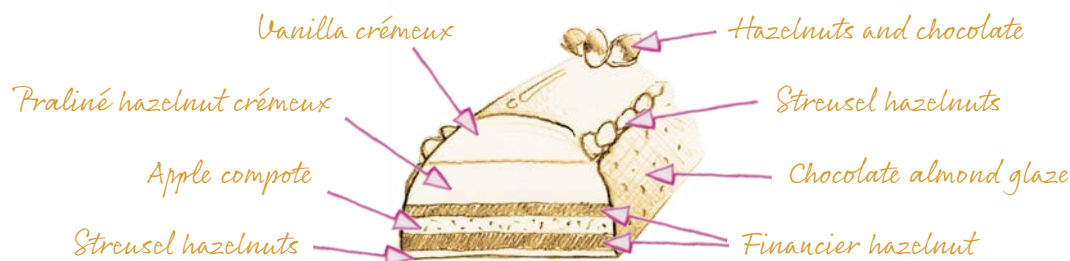


## DRY FRUIT COLLECTION

# Aveline

By : Mathias Gautron

Quantity: 5 logs squared mold Mallard et Ferrières.



### Streusel Hazelnuts

Butter	344 g
Brown Sugar	168 g
Vergeoise	95 g
<b>Hazelnut in Powder PatisFrance</b>	<b>440 g</b>
Flower of salt	5 g
Flour T55	308 g

Mix all the ingredients together. Sift the dough and place it in a 36x54 frame (about 1000 g). Keep the rest to make the perimeter of the log. Bake in the oven at 145°C for 15 minutes.

### Apple compote

Golden Apple Brunoise	1300 g
Caster sugar (1)	170 g
Butter	60 g
Caster sugar (2)	42 g

Caramelize the sugar (1) dry and cook with the butter. Add the apples, then the sugar (2). Leave to simmer over low heat. Store in a cold place.

### Financier Hazelnut

<b>Frianvit PatisFrance</b>	<b>875 g</b>
Water	437 g
Hazelnut butter	437 g
<b>Pralirex Hazelnut</b>	<b>123 g</b>

Melt the butter to obtain a hazelnut butter. Mix the Frianvit, butter at 60°C and water with the leaf in a mixer for 3 minutes at medium speed. Then add the Pralirex Hazelnut. Pour the hazelnut financier over the hazelnut streusel (about 910 g). Put in the deep cold. Place the apple tatin compote on top and cover with hazelnut financier. Bake at 160°C for 20 to 25 minutes.

### Caramel

Crystal sugar	140 g
All-flower honey	9 g
<b>Patiscrem PatisFrance</b>	<b>230 g</b>
Full-cream milk	40 g
<b>Gelatin Powder PatisFrance</b>	<b>3 g</b>
Hydration water	15 g
Flower of salt	1,5 g

Cook the sugar and honey at 175°C. Cool down with the cream and then cook at 140°C. Add the milk, gelatin and flower of salt. Mix and store.

### Praliné Hazelnut Crémeux

<b>Praliné Hazelnut PatisFrance</b>	<b>225 g</b>
<b>Patiscrem PatisFrance</b>	<b>180 g</b>
Whole milk	405 g
<b>Vanilla Bean PatisFrance</b>	<b>1 g</b>
Egg Yolks	72 g
<b>Elgel PatisFrance</b>	<b>45 g</b>
Butter	425 g
Mass of gelatin powder	112 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>67 g</b>
Flower of salt	3 g
<b>Whipped Patiscrem PatisFrance</b>	<b>540 g</b>

Make a pastry cream with the first 6 ingredients. Add the gelatin mass after cooking and the butter with the Pralirex Hazelnut and flower of salt and mix immediately add the whipped cream. Pour into the square log molds straightaway (610 g per mold) and place the insert.





## DRY FRUIT COLLECTION

# Aveline

### Vanilla Crèmeux

(classical log mold)

<b>Patiscrem PatisFrance</b>	<b>120 g</b>
Whole milk	450 g
Caster sugar	140 g
<b>Vanilla Bean PatisFrance</b>	<b>3 g</b>
Egg Yolks	50 g
Elgel PatisFrance	30 g
Butter	280 g
<b>Gélatine Poudre PatisFrance</b>	<b>12 g</b>
Hydration water	60 g
Flower of salt	3 g
<b>Whipped Patiscrem PatisFrance</b>	<b>360 g</b>

Make a pastry cream with the first 6 ingredients. Add the gelatin mass after cooking and the butter and mix. Immediately add the whipped cream. Pour into the log mold straightaway (500 g per mold). Freeze.

### Chocolate Hazelnut Glaze

<b>Cocoa Butter PatisFrance</b>	<b>80 g</b>
Clear butter	260 g
<b>Milk Chocolate 35% PatisFrance</b>	<b>660 g</b>
<b>Roasted Diced Hazelnuts PatisFrance</b>	<b>200 g</b>

Melt all the ingredients at 35° C and add the roasted diced hazelnuts.

### Assembly and finishing

- Detail 5 strips of 6.5 cm wide in the frame.
- Glaze the log strip on the edges with the Hazelnut Chocolate Glaze.
- Glaze at 38° C the vanilla crèmeux mold with **Miroir Plus Neutral PatisFrance**.
- Put the latter at the center of the Hazelnut Financier strip.
- Decorate the edges with the remaining hazelnut streusel, lightly sprinkled with **Sucraneige PatisFrance**.

### Frianvit PatisFrance

Preparation for soft almond cake and financiers

#### ADVANTAGES:

- Produced from "pure fruit" almonds from the almond tree
- Fine particle size for simple and fast mixing
- Good volume efficiency
- Allows a long shelf life of finished products
- Once cooked, your creations can be frozen
- Before cooking, you can add fruit in syrup, dried fruit, chocolate pieces or flavour your dough.
- After cooking, you can flavour your petits fours with alcohol or honey

Available in bags of 5 kg

Shelf life of 9 months







By : Mathias Gautron

Quantity: 5 Bûches - Mold : Oblong Lacor 68580 (7x20) - Ovale bombé Jr Pillow silikomart - Ref: 32801870065



## Cocoa Shortcrust (Oblong Lacor 7 x 20)

Butter ointment	150 g
Ice sugar	54 g
Flower of salt	1 g
Flour (T65)	120 g
<b>Cocoa Powder PatisFrance</b>	<b>19 g</b>

Mount the butter ointment, sugar and salt together. Stir in the flour and cocoa powder previously sifted, then mix. Garnish the circles with a piping bag with 65 g of dough per pie. Bake in a preheated oven at 145°C for 20 minutes. Put to cool down.

## Chocolate biscuit

Hazelnut butter	75 g
<b>Dark Chocolate 71% PatisFrance</b>	<b>52 g</b>
Egg whites	120 g
Salt	1 g
Caster sugar	52 g
Egg yolks	52 g
Corn starch	30 g
<b>Ground Almonds PatisFrance</b>	<b>30 g</b>

Make a hazelnut butter and filter when it's cold. Using a Bain-marie, melt together chocolate and butter at 60°C. Mix the sugar with the salt and egg whites and let it melt. Beat the egg whites, to obtain the texture of a compact/intense cream. Stir the egg yolks into the meringue. Pour the chocolate into the meringue and mix. Gently add cornstarch and almond powder. Garnish the bases with shortcrust pastry with 80 g of biscuit per pie. Bake in a preheated oven at 180°C for 10 minutes. The falls in the oven 60°C during 2h. Finish with a reserved screen.

## Crispy Pecan

<b>Pralicrac Pecan PatisFrance</b>	<b>400 g</b>
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Melt at 32° C and spread 80 g of Pralicrac on the chocolate biscuit.

## Mascarpone Mousse

<b>Patiscrem PatisFrance</b>	<b>75 g</b>
<b>Vanilla Bean PatisFrance</b>	<b>1 g</b>
Caster sugar	18 g
Egg yolks	15 g
<b>Gelatin Powder PatisFrance</b>	<b>1,2 g</b>
Hydration water	5 g
Mascarpone	75 g
<b>Whipped Patiscrem PatisFrance</b>	<b>137 g</b>

Infuse the vanilla in the cream and blanch the egg yolks with the sugar separately. Cook everything at 82°C and add the gelatine. Mix. Keep in a cool place. Gently whip the cream with the mascarpone and mix with the first mass at 30°C. Immediately pour 65 gr into the bottom of each mold.

## Caramelized pecan nuts

Water	20 g
Crystal sugar	105 g
Crushed pecan nuts	155 g
Butter	4 g

Make a blond dry caramel. Decay with hot water and then cook again at 155°C. Add the unroasted pecan nuts and color them with the caramel. Be careful not to overheat. Add the butter at the end. Clear away.



## Pear Jelly

Water	375 g
Sugar	75 g
Pear Brandy Stoessle	38 g
Gelatin mass	90 g
<b>Pear in Light Syrup PatisFrance</b>	<b>300 g</b>
<b>Golden Leaf PatisFrance</b>	<b>Q.S</b>
<b>Cherries in Light Syrup PatisFrance</b>	<b>Q.S</b>

Cut the pears in syrup into small cubes. Poach 110 g of cubes in the cherry juice for 2 hours. Wring it all out on Tork paper. Boil the water and sugar and add the gelatin mass. At 35°C, add the pear brandy and mix. Store. Place 100 g of jelly at the bottom of the mold and a quarter of a gold leaf. Place 22 g of cherry pear and 40 g of plain pear. Take it all in the extreme cold.

## Pear compote

Pear brunoise	300 g
Caster sugar (1)	40 g
Butter	10 g
Caster sugar (2)	5 g
Pectin	4 g

Caramelize the sugar (1) dry and decay with the butter. Add the pears, then the sugar (2) and mix with the pectin. Leave to simmer over low heat. Set aside in the cold.

## Dark Chocolate Mousse

Full-cream milk	125 g
<b>Patiscrem PatisFrance</b>	<b>125 g</b>
Caster sugar	30 g
Egg yolks	50 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>200 g</b>
<b>Whipped Patiscrem PatisFrance</b>	<b>290 g</b>

Make a custard cream with milk, cream, caster sugar and egg yolks. Strain through a chinois sieve on chocolate, mix until a ganache is obtained. At 35-38°C, add the soft whipped cream.

## Dark Chocolate Glaze

Full-cream milk	150 g
Glucose Syrup	250 g
<b>Gelatin Powder PatisFrance</b>	<b>15 g</b>
Hydration water	80 g
<b>Milk Chocolate 35% PatisFrance</b>	<b>400 g</b>
<b>Miroir Plus Neutral PatisFrance</b>	<b>500 g</b>

Boil milk and glucose syrup. Add the gelatin mass and pour on the chocolate. Mix. Add the glaze. Store in a cool place. After 12h, heat up to 35° C and mix.

## Assembly and finishing

- Place 60 g of dark chocolate mousse on the pear jelly.
- Lower the mascarpone mousse insert and sprinkle with caramelized pecan nuts.
- Add the remaining mousse (about 100 g) and close with the Pralicrac Pécan and chocolate biscuit.
- Take in the extreme cold.
- Glaze the bottom of the log in the milk chocolate glaze and immediately level off the base.
- Stick the biscuit crumbs to the edges before placing them on the base.
- Make a disc of dark chocolate on the log with **Dark Chocolate 71% PatisFrance**.

## Pralicrac Pecan

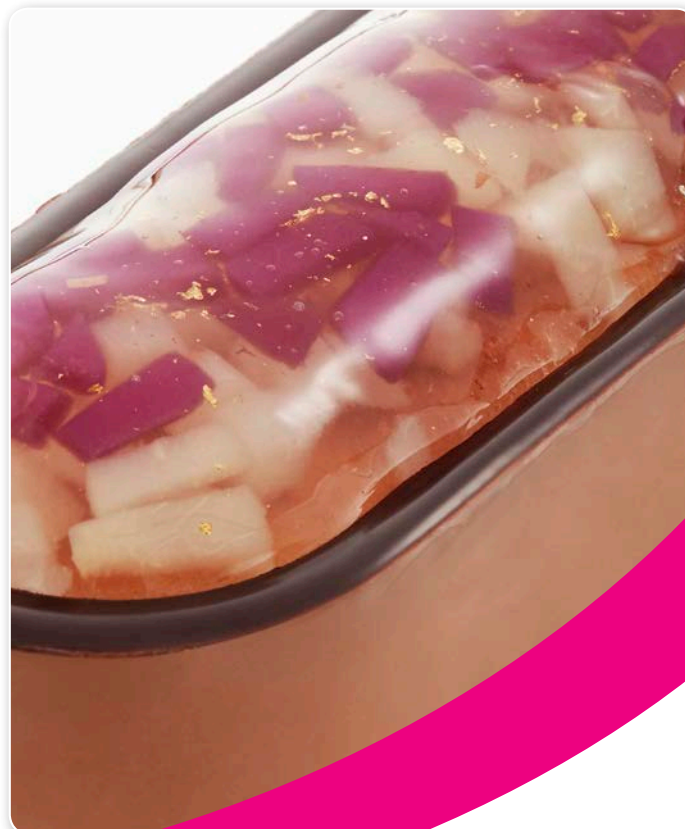
Subtle crunchy filling based on pecan nuts and milk chocolate.

### ADVANTAGES:

- Pecan nut base.
- Contains real chocolate.
- Incomparable crunchiness.
- Easy to cut.

Available in 2 kg packs

Shelf life of 9 months

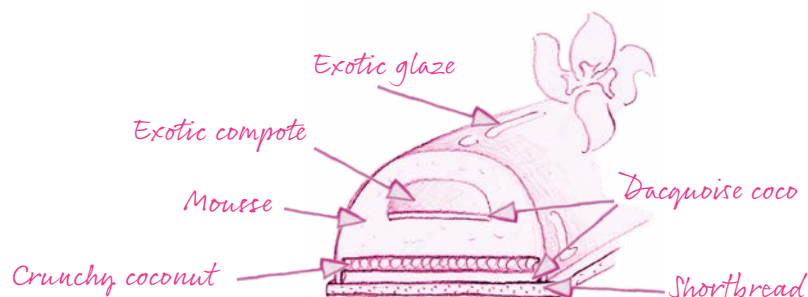








By : Mathias Gautron  
Quantity: 3 Molds



## Shortbread with semi-salted butter and Combava Hazelnut

Roasted Ground Raw Hazelnuts PatisFrance	200 g
Ground Blanched Almonds PatisFrance	100 g
Flour	300 g
Brown sugar	160 g
Semi-salted butter	260 g
Combava	1 zest

Put all the ingredients together in a crumble state. Laminate to 4 mm, cut rectangles of 9 x 24 cm. Bake on Silpain® at 165° C for 15 minutes.

## Coconut Dacquoise

Egg Whites	300 g
Caster sugar	80 g
Ice sugar	270 g
Ground Blanched Almonds PatisFrance	108 g
Ground Coconut	160 g
Combava	½ zest
Candied ginger in brunoise	50 g

Beat the egg whites with the caster sugar. Add the powders sifted with the Combava zest and the ginger previously cut in small cubes. Spread on a 38 x 58 mm silicone sheet and cover with another sheet. Bake in a ventilated oven at 180°C for about 20 minutes.

## Crunchy Coconut

White Chocolate 30% PatisFrance	360 g
Roasted Coconut PatisFrance	180 g
Crousticrep PatisFrance	160 g
Coconut oil	20 g

Temper the chocolate and add the powders. Mix and spread the crunchy mixture over 21 cm wide over the still warm dacquoise. Then cut out 3 strips of 7 cm wide and 3 strips of 5 cm wide.

## Soho Jelly (3 inserts)

Water	250 g
Sugar	50 g
Soho	25 g
Gelatin mass	60 g

Boil the water and sugar and add the gelatin mass. At 35°C add the Soho and mix.

## Exotic Compote

Butter 82%	20 g
Brown sugar (1)	20 g
Lime juice	55 g
Mango Brunoise Irwin	490 g
Lime zest	1 g
Orange zest	1 g
Vanilla Bean PatisFrance	1 g
Flower of salt	1 g
Fresh passion fruit	115 g
Starfruit Mango PatisFrance	100 g
Pectin NH	5 g
Brown sugar (2)	5 g
Fresh zesty ginger	2 g

Melt the butter and brown sugar (1). Cool the temperature down with lemon juice, mix. Add the mango cubes, vanilla, zest, flower of salt, Starfruit Mango. Pour the brown sugar (2) with the pectin as if it rained. Simmer for a few minutes without crushing the small pieces. Add the passion and ginger. Film and store in the cold. Mix 270 g of compote and 125 g of Soho jelly. Then place a 5 cm wide strip of dacquoise. Freeze it all.



## Mousse (730 g per mold)

<b>Patiscrem PatisFrance</b>	<b>360 g</b>
Whole milk	300 g
Egg Yolks	120 g
Caster sugar	120 g
<b>Elgel PatisFrance</b>	<b>80 g</b>
Butter	60 g
Lemon zest	3 g
Lime zest	3 g
<b>Liquid Vanilla PatisFrance</b>	<b>30 g</b>
<b>Vanilla Bean PatisFrance</b>	<b>2 g</b>
Gelatin preparation	126 g

## Meringue

Egg whites	200 g
Glucose	150 g
Trimoline	150 g
<b>Whipped Patiscrem PatisFrance</b>	<b>1000 g</b>
Mascarpone	200 g

Make a pastry cream and put the gelatin preparation and zest at the end of cooking. For the meringue, heat the glucose and invert sugar and pour over the whites. Whip the cream with the mascarpone. Add to the whipped cream the pastry cream at 35°C and then the meringue. Pour directly into the mold by half. Remove the exotic insert. Cover with light mousse and fill with coconut dacquoise.

## Exotic Glaze

<b>Glucose PatisFrance</b>	<b>30 g</b>
Caster sugar	65 g
<b>Starfruit Passion PatisFrance</b>	<b>180 g</b>
<b>Starfruit Mango PatisFrance</b>	<b>255 g</b>
Lime juice	75 g
Caster Sugar	12 g
Pectin NH	8 g
<b>Miroir Plus Neutre PatisFrance</b>	<b>150 g</b>
Sparkling gold	1 g

Lightly caramelize glucose and sugar. Cool the temperature down with Starfruit. Incorporate the sugar and pectin already mixed in a rainy way. Return a broth for 2 minutes. Add the miroir and mix. Use it while it's hot at 65°C.

## Assembly and finishing:

- Poach the light cream in the molds.
- Insert the exotic compote.
- Add the light cream.
- Place the biscuit and the crispy. Take in the extreme cold.
- Place the mousse on the grids.
- Heat the jelly to 70°C without incorporating air bubbles.
- Glaze the logs and immediately level off the base.
- Place the hazelnut combava shortbread.
- Make white chocolate decorations for the decoration.

## Starfruit PatisFrance

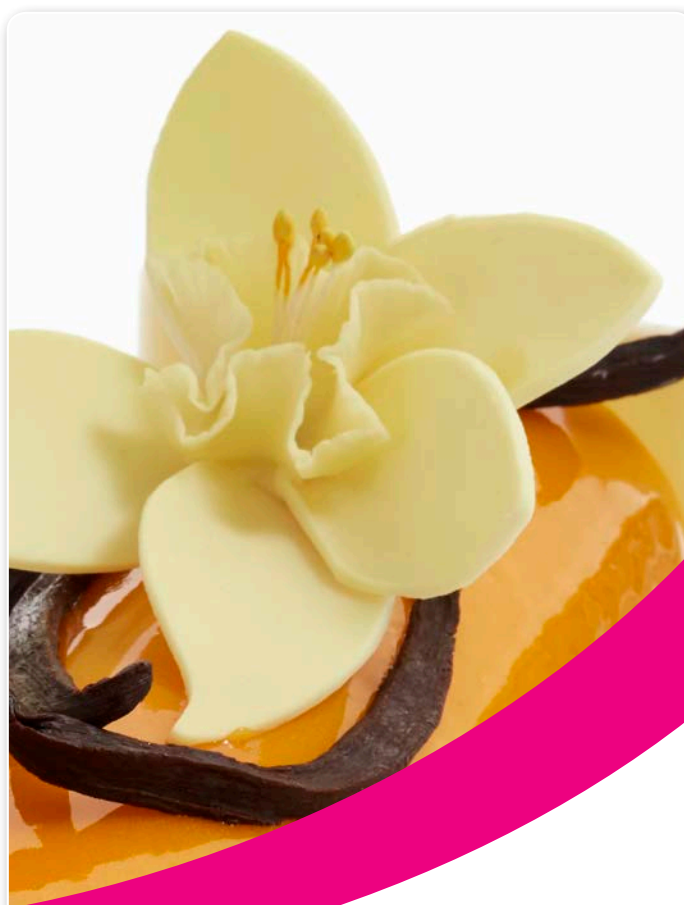
Fruit purées composed of 90% fruits and 10% sugar. Their flash pasteurization preserves the aroma and the color of the fruit.

### ADVANTAGES:

- 19 flavors
- Very convenient conditioning
- Storage facility
- No flavoring, no coloring 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







FRUIT  
COLLECTION

# Advent Crown







By: Eric Rogard

Quantity: 3 - Specific material: Saturne silicone mold silikomart

## Meringue

Egg whites	100 g
Caster sugar	200 g
Icing sugar	200 g
Blueberries	125 g

Beat the whites with the caster sugar, then add the icing sugar gently with a maryse. Make wreath 18 cm in outer diameter and 8 cm in inner diameter. Make 14 cm rings in diameter piping with a plain nozzle of 15. Arrange the blueberries on the meringues. Using a plain socket of 3, set up flakes. Sprinkle with icing sugar. Bake at 90°C.

## Joconde Biscuit

Patis'Joconde PatisFrance	500 g
Water	175 g
Eggs	100 g
Broken chestnuts	100 g

Mix the Patis'Joconde, water and eggs with a whisk. Beat for 6 minutes at high speed. Spread on Silpat 60x40, place the chestnut chips on top, then bake at 185°C in a ventilated oven for 7 minutes.

## Blueberry compote

Blueberries	850 g
Starfruit Lemon PatisFrance	150 g
Gelée Dessert PatisFrance	90 g
Caster sugar	90 g

Boil the blueberries and sugar, then add the Dessert Jelly and Starfruit.

## Custard Cream

Milk	160 g
Patiscrem PatisFrance	160 g
Whole eggs	60 g
Vanilla Bean PatisFrance	1p

Poach all ingredients at 85°C.

## Vanilla Mousse

Custard Cream	200 g
White Chocolate 30% PatisFrance	330 g
Cocoa Butter	15 g
Patiscrem PatisFrance	245 g

Pour the hot custard over the chocolate and cocoa butter, mix. At 32°C, mix with the whipped cream.

## Blueberry Glaze

Miroir Plus Neutral PatisFrance	500 g
Water	25 g
Blueberries	QS

Boil the Miroir and water. Mix lightly with the blueberries. Set aside in the cold. Use between 35 and 40°C.

## Brown vermicelli

Chestnut cream	100 g
Chestnut paste	100 g
Chestnut purée	100 g
Butter	100 g
Rum	25 g

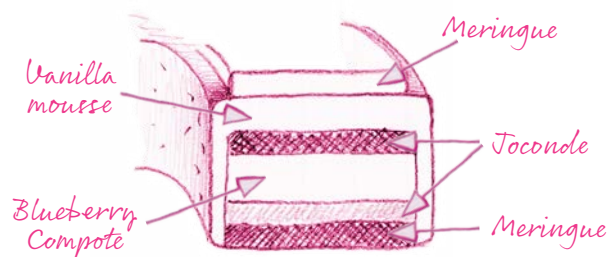
Mix the cream, purée and chestnut paste. Add the soften butter and rum. Mount the assembly to the drummer.

## Assembly

Place vanilla mousse at the bottom of the pan, then a wreath of joconde biscuit, blueberry compote, a wreath of joconde biscuit, vanilla mousse and then a wreath of meringue. Freezing.

## Finishing

Frost the dessert and place a meringue wreath previously covered with brown vermicelli. Decorate with a few fresh blueberries, a flake and brown decorations.



## Patis'Joconde PatisFrance

Ideal pastry preparation to make in only 3 weighs a delicious Joconde almond biscuit.

### ADVANTAGES :

- Very easy to use: 1 tank, 3 ingredients and only 3 weighs.
- Fast completion time, only 7 minutes.
- Constant quality.
- Produced from "pure fruit" almonds from the almond tree.
- Rich in almonds (28 %), good almond taste and presence of grains.
- Good spreading on plate.
- Possible in sheets.
- Freezing and defrosting stability.
- Pure butter denomination.

Available in 5 kg bags

Shelf life of 9 months





MAGIC OF THE  
3 COLLECTIONS

# Infinity





# MAGIC OF THE 3 COLLECTIONS

# Infinity

By : Mathias Gautron & Eric Rogard

Quantity: 1 log - Mold: Truffles 120 Silikomart

## Shortbread with semi-salted butter and Combava hazelnut

Noisette Poudre Brute Torréfiée PatisFrance	200 g
Amande Blanche Poudre PatisFrance	100 g
Flour	300 g
Brown sugar	160 g
Semi-salted butter	260 g
Combava	1 zest

Sand all ingredients together. Laminate to 4 mm, cut rectangles of 8 x 30 cm. Bake on Silpain® at 165°C for about 15 minutes.

## Nashi (for a sphere)

### Refer to the recipe p 12 & 13

Cocoa shortbread paste	5 g
Chocolate fondant biscuit	10 g
Crunchy pecan	10 g
Mascarpone Mousse	20 g
Caramelized pecan	3 g
Pear jelly	20 g
Poached pears	20 g
Chocolate mousse	40 g
Milk Chocolate Glaze	30 g

Place the jelly at the bottom of the mussels and place the poached pears.

Place a little chocolate mousse and insert the frozen mascarpone mousse with the caramelized pecans.

Arrange the remaining chocolate mousse and fill with the chocolate biscuit. Freeze.

Place the sphere until it freezes and sprinkle immediately.

Place on the shortbread.

## Irwin (for a sphere)

### Refer to the recipe p 14

Dacquoise coco	20 g
Crunchy coco	15 g
Soho jelly	20 g
Exotic compote	20 g
Light mousse	40 g
Glaze	30 g

Place the jelly at the bottom of the pan and place the very cold exotic compote. Freeze.

Add the mousse and finish with the crunchy and dacquoise. Freeze.

Frost and sprinkle, then place on the shortbread.

## Persian Delight (for a sphere)

### Refer to the recipe p 8

Pistachio Cake	20 g
Pralicrac Pistachio PatisFrance	15 g
Raspberry Cake	20 g
Pistachio Mousse	40 g
Miroir Plus Red Fruits PatisFrance	30 g
Raspberry Cremeux	20 g

Place the raspberry cremeux at the bottom of the pan and then the pistachio mousse. Insert the compote and fill with the cake and Pralicrac. Glaze.

## The Guinean (for a sphere)

### Refer to the recipe p 7

Chocolate Cake	20 g
Banana insert	30 g
Pralicrac Chocolate PatisFrance	15 g
Chocolate Mousse	40 g
Chocolate Glaze	30 g

Place the chocolate mousse at the bottom of the mold and insert the passion and banana insert. Place the Pralicrac and fill with the chocolate cake. Glaze.

## Blueberry Crown (for a sphere)

### Refer to the recipe p 17

Meringue	15 g
Chestnut Joconde	20 g
Blueberry Compote	20 g
Vanilla mousse	40 g
Blueberry Glaze	30 g

Place the blueberry compote at the bottom of the pan. Place the joconde biscuit and then the vanilla mousse. Close with the meringue. Glaze.



MAGIC OF THE  
3 COLLECTIONS

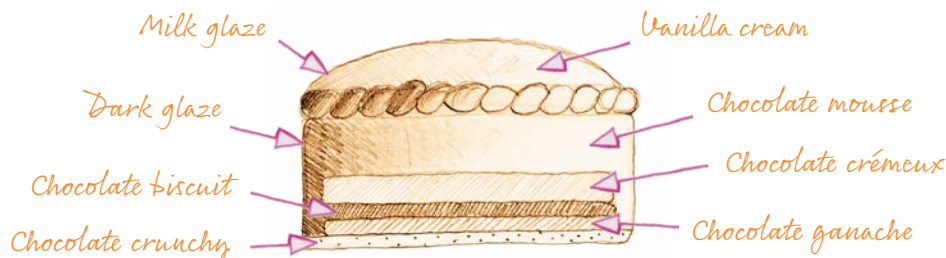
# Chocolate madness





By : Mathias Gautron

Quantité : 3 entremets de 18 cm - Dôme : Moule SIL'MAE 12125



### Hazelnut Streusel

Butter	65 g
Flour	50 g
<b>Cacao Powder PatisFrance</b>	<b>10 g</b>
Brown sugar	20 g
Vergeoise	15 g
<b>Ground Roasted Hazelnuts PatisFrance</b>	<b>45 g</b>
Flower of salt	1 g

Mix all the ingredients together in the mixer bowl with the leaf until a homogeneous paste is obtained. Sift through a silicone sheet and keep in the freezer. Cook everything for 25 minutes at 145° C.

### Chocolate Crunchy

<b>Dark Chocolate 64% PatisFrance</b>	<b>38 g</b>
Butter	24 g
Streusel hazelnuts	190 g
<b>Crushed Dark Chocolate 72% PatisFrance</b>	<b>50 g</b>
<b>Praliné à l'Ancienne PatisFrance</b>	<b>55 g</b>
Flower of salt	1 g

Melt the cover and add the butter and the Praliné. Add the hazelnut streusel, chocolate chips and flower of salt. Spread in circles of 16 cm diameter (118 g per circle). Store.

### Chocolate Biscuit

<b>Almond Paste Catania PatisFrance</b>	<b>215 g</b>
Caster sugar	65 g
Egg yolks	105 g
Whole eggs	75 g
Egg whites	126 g
Caster sugar	65 g
Flour	50 g
<b>Cocoa Powder PatisFrance</b>	<b>25 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>50 g</b>
Butter 82%	50 g

Gradually loosen the marzipan Catania with the caster sugar and then the eggs in the bowl of the mixer with the leaf. Whisk to the ribbon. Beat the egg whites and squeeze with the caster sugar. Sift together the cocoa and flour. At the same time, melt the butter with the dark chocolate. Stir the powders into the marzipan-egg mixture. Gently stir in the egg whites. Finish by incorporating the melted butter and dark chocolate. Spread the mixture on a 40x60 silicone sheet covered with a silicone sheet and bake at 180° C in a ventilated oven for 14 minutes. Set aside for assembly. Detail 16 cm discs.

### Dark Chocolate Ganache

<b>Patiscrem PatisFrance</b>	<b>110 g</b>
Trimoline	18 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>90 g</b>

Bring the cream and trimoline to 90°C. Pour over the Vietnam chocolate and make an emulsion. Mixer. Poach 70 g in the 16 cm circles on the crisps and place a disc of chocolate biscuit on top.

### Chocolate Cremeux

<b>Patiscrem PatisFrance</b>	<b>100 g</b>
Full-cream milk	100 g
Trimoline	20 g
Egg yolks	45 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>65 g</b>
<b>Milk Chocolate 35% PatisFrance</b>	<b>35 g</b>

Boil the milk, cream and trimoline. Add the egg yolks and cook everything at 82° C. Strain through a chinois sieve on the two chocolates and make an emulsion. Mix and pour 120 g over the biscuits. Freeze.

## Chocolate Mousse

Milk	105 g
Patiscrem PatisFrance	105 g
Egg yolks	105 g
Trimoline	60 g
Dark Chocolate 72% PatisFrance	225 g
Whipped Patiscrem PatisFrance	480 g

Heat up the cream, milk and trimoline. Cook at 82° C with the egg yolks. Pour over the Vietnam chocolate and make an emulsion. Mix. Stir in the foamy cream at 40°C. Use immediately. (350g / mold)

## Vanilla Cream

Patiscrem PatisFrance (1)	270 g
Sugar	43 g
Egg yolks	55 g
Gelatin Powder PatisFrance	4 g
Hydration water	23 g
Whipped Patiscrem PatisFrance (2)	60 g
Vanilla Bean PatisFrance	1 g

Heat up the cream (1) with the vanilla bean. Mix the sugar and the yolks. Cook everything at 82° C. Mix everything with the hydrated gelatin. Strain through a chinois sieve and mix. Let cool down at 28° C and add the whisked cream (2). Pour 150 g in every mold.

## Dark Chocolate Glaze

Whole milk	150 g
Glucose syrup	250 g
Gelatin Powder PatisFrance	15 g
Hydration water	80 g
Dark Chocolate 72% PatisFrance	380 g
Miroir Plus Neutral PatisFrance	500 g

Boil milk and glucose syrup. Add the gelatin mass and pour on the chocolate. Mix. Add the glaze. Store in a cool place. After 12H, heat up to 35° C and mix. (150g / mold)

## Milk Chocolate Glaze

Whole milk	150 g
Glucose syrup	250 g
Gelatin Powder PatisFrance	15 g
Hydration water	80 g
Milk Chocolate 35% PatisFrance	400 g
Miroir Plus Neutral PatisFrance	500 g

Boil milk and glucose syrup. Add the gelatin mass and pour on the chocolate. Mix. Add the glaze. Store in a cool place. After 12H, heat up to 35° C and mix.

## Assembly and finishing

- On a tray covered with guitar sheets, mount it upside down on circles of 18 cm diameter and 4 cm high. Pour the chocolate mousse and lower the insert. Freeze.
- Glaze the edges of the dessert with the dark chocolate glaze.
- Glaze the vanilla dome with the milk chocolate glaze and put this one at the center of the dessert.
- Decorate with tiny strips of dark chocolate.

## Praliné Tradition à l'Ancienne 67%

Praline with 67% roasted dried fruits (hazelnuts and almonds) with a very grainy texture and caramelized notes.

### ADVANTAGES :

- Made with hazelnuts fruit and pure almonds from the almond tree.
- Made on a line reproducing a traditional method revealing an intense taste.
- A grainy texture that gives it this very «authentic» texture.

Available in bucket of 5 kg

Shelf life of 9 months



TO DELIGHT  
YOUR GUESTS

# Snowflake





By : Mathias Gautron

Quantity: 12 Pieces - Mold: CHK09 DECORELIEF

## Blueberry Soft Caramel (2 frames of 15 cm)

Patiscrem PatisFrance	450 g
Trimoline	45 g
Glucose	315 g
Sugar	292 g
Starfruit Blueberry PatisFrance	300 g
Starfruit Raspberry PatisFrance	50 g
Butter	17 g
Cacao Butter PatisFrance	12 g

Cook together cream, inverted sugar, glucose and sugar at 112° C. Add the boiling fruit purée and cook the caramel until it reaches the small ball. (Get a 950 g weight). Immediately add butter and cocoa butter. Pour on a frame and let cool down for 12 hours. Cut out small squares of 2 x 2 cm, and immediately pack.

## Milk Chocolate Soft Caramel (2 frames of 15 cm)

Patiscrem PatisFrance	500 g
Sugar	350 g
Glucose	350 g
Trimoline	50 g
Vanilla Bean PatisFrance	1 g
Milk Chocolate 35% PatisFrance	300 g
Butter	40 g
Flower of salt	1 g

Infuser la crème avec la vanille. In a saucepan, melt the glucose, invert sugar and sugar. Strain through a chinois sieve the boiling cream on the sugars and continue to cook until the small ball. Add the milk chocolate and butter mixed with flower of salt. Mix and pour on a 18 cm frame. Store at 17° C for 12 hours. Cut out small squares of 2 x 2 cm, and immediately pack. Detail small oval shapes and glaze them in the White Chocolate 30% PatisFrance to represent a calisson.

## Two-layers Gianduja

Milk Gianduja PatisFrance	200 g
Cocoa Butter PatisFrance	5 g
Crousticrep PatisFrance	10 g
Dark Gianduja PatisFrance	200 g
Cocoa Butter PatisFrance	5 g
Crousticrep PatisFrance	10 g

Temper the Gianduja Milk at 27°C. Melt the cocoa butter at 30°C and mix it with the Crousticrep. Mix everything together in a food processor and cut and straighten into square shapes. Temper the Black Gianduja at 27°C. Melt the cocoa butter at 30°C and mix it with the Crousticrep. Mix everything together in a food processor and immediately place it on the Gianduja Milk. Set aside at 17°C for 12 hours.

## Liquorice

Flour T45	135 g
Potato starch	135 g
Glucose DE 60	90 g
Caster sugar	135 g
Gelatin 180 bloom	90 g
Water	340 g
Pure liquorice juice	75 g
Salt	7 g
Pastis	60 g
Sugar	300 g

The day before, dissolve the liquorice juice in hot water and keep in the oven. Sift the flours. Put the gelatin to swell in cold water. Cook the caramel dry, cook with water and hot liquorice. Add the gelatin. Add salt, pastis and sugar. Pour over the flour, mix. Cook at 90°C in a mixer. Let cool to 45°C and straighten. Place in the pocket provided with a 1 cm railway socket on silicone sheet. Let dry for about 1 hour and roll.

## Flake base (For 1 piece)

**Dark Chocolate 60% PatisFrance** 300 g

Temper the dark chocolate at 30° C (temperamental). Pour it in 3 different snowflake shapes. Let crystallize. In a blender, mix the Dark Chocolate in order to obtain a chocolate paste. Take 60 g and shape a tube and bend it into a capital J shape. Let it crystallize. On the main flake, stick the base of the chocolate J and place the two remaining flakes on each edge. Set aside at 17°C.

## Assembly and finishing

Put on each flake one candy of each kind.

## Gianduja 36%

Unctuous paste with Belcolade milk chocolate Cacao Trace and 36% of hazelnuts.

### ADVANTAGES :

- Milk chocolate, certified Cacao-Trace, our sustainable cocoa program.
- 100% cocoa butter and natural vanilla.
- Subtle blend of roasted hazelnuts for an intense taste.
- Made in France, in our factory in Charmes (88)
- Ready-to-use solution.
- Soft texture that makes it easy to use at ambient temperature.

Available in 5kg buckets.

Shelf life of 12 months.



All the team  
wish you  
a Merry Christmas

