

## **Trend:**

- A healthier future

## **Our solutions:**

- **More Fruits :**  
Starfruit
- **More Nutritional Benefits :**  
Dried fruits
- **Less Sugar :**  
Pralirex

## **Recipes:**

- Passion Fruit and Raspberry Éclair
- Citrus Fruit Verrine
- Healthy Snack
- Pistachio Cherry Finger
- Hazelnut Raspberry Snack



Instagram

PatisFrance\_Export\_Officiel

## A HEALTHIER FUTURE



Today's consumers want to live a healthier lifestyle and nutrition has become one of their top priorities. So they have changed their eating habits by focussing on eating more healthy ingredients and fewer ingredients that are seen as undesirable.

The focus on «Healthier eating and Wellness» began a few years ago now, but it has been reinforced by the sanitary crisis. Indeed, **73%\* of consumers across the world are now saying that they are planning on eating more healthy food** and 59%\* of them are paying more attention to their health.

While there are several ways of addressing this trend, whether it is by providing greater transparency regarding ingredients used in products, organic and local ingredients, underlining that products come “with added” healthy ingredients or “free” of undesirable ingredients, in this edition we look into the three major trends that consumers are now endorsing:

**Eating more fruits,  
natural sources of sugar,**  
endorsed by 63%\*\* of consumers



**Eating more food source  
of nutritional benefits,**  
endorsed by 62%\*\* of consumers



**Eating less sugar for  
more intense flavour,**  
endorsed by 56%\*\* of consumers



As they genuinely seek a diet with a better nutritional profile, consumers no longer simply want to cut out or reduce undesirable nutrients, but they also want to enhance their diets with healthy ingredients.

However, despite the fact that consumers want to eat more healthily, healthy food should never compromise on taste or texture. This is why they opt for ingredients such as **fruit fillings, dried fruits and cocoa** which are viewed as products that are both healthy and flavoursome. This is all the more true during a time of crisis, when consumers also want to get comfort from sweet treats. Eating pastries is and will always remain a genuine treat!

At PatisFrance, we fully respect this desire for healthier and enjoyable consumption. Therefore, in this edition we present some of our solutions for a healthy eating and inspiring recipes to help you respond to the three current expectations that consumers have.

\*Source: FMCG Gurus - April 2020

\*\*Source: [www.tastetomorrow.com](http://www.tastetomorrow.com) - Article Polarization in times of quarantine: which way will the consumer's behaviour go? - 15th April 2020

# Our solutions : More Fruits

AVAILABLE FROM  
JULY DEPENDING  
ON FLAVOURS



## PatisFrance Fruit Purées, natural sources of sugar

### Discover the **NEW** Starfruit range

Even more natural fruit purées with the real taste of fruit ... for more intense and authentic pleasures



#### THE CHARACTERISTICS OF THE PRODUCT:

- Recipes are still as natural: 90% of fruits and only 10% of sugar
- Free of colourings, artificial flavours and flavour enhancers
- Fruits are selected and picked when fully ripe to obtain exceptional products with optimum quality
- A unique and delicate pasteurisation procedure to preserve the original taste, colour and texture of the fruits
- Made in France

Available in 1 kg brick

Minimum shelf-lives between  
12 and 14 months



#### BENEFITS FOR YOU:

- Ready-to-use
- Easy-to-use with no need to defrost
- Easy storage at room temperature and a convenient packaging with a reclosable cap
- Wide range of applications: deserts, mousses, pastry creams, coulis...



#### THE ADVANTAGES FOR CONSUMERS:

- Fruit purées with a delicious fruity flavour and low in sugar
- The promise of a product with a short ingredient list, which are good for their health
- A variety of textures, colours and flavours make fruit purées an excellent way of producing enjoyable food.

### DISCOVER OUR WHOLE RANGE OF FRUIT PURÉES:

#### APRICOT



#### LITCHI



#### PINEAPPLE



#### BLACKCURRANT



#### BLUEBERRY



#### LEMON



#### STRAWBERRY



#### WILLIAM PEAR



#### RASPBERRY



#### MORELLO CHERRY



#### TANGERINE



#### BANANA



#### MANGO



#### PASSION FRUIT



#### EXOTIC FRUITS



#### WHITE PEACH



#### GREEN APPLE



#### RED BERRIES





## PASSION FRUIT AND RASPBERRY ÉCLAIR

Makes 20 pieces

### CHOUX PASTRY

Milk	130 g
Water	130 g
Butter	115 g
Flour	150 g
Whole eggs	270 g
Salt	4 g
Sugar	3 g

Make a choux pastry using all of the ingredients. Pipe out 20 éclairs.

### PASSION FRUIT PASTRY CREAM

Purecrem CL PatisFrance	450 g
Starfruit Passion Fruit PatisFrance	800 g
Milk	200 g

Using an electric mixer with a whisk, mix the three ingredients together at high speed for 4 minutes.

### RASPBERRY COMPOTE

Starfruit Raspberry PatisFrance	300 g
Glucose Syrup PatisFrance	40 g
Sugar	40 g
NH Pectin PatisFrance	6 g
Starfruit Lemon PatisFrance	7 g

Heat the raspberry purée with the glucose at 40°C. Add the sugar and pectin mixture. Boil for 2 minutes then add the lemon purée.

### COLOURED MARZIPAN

Catania Almond Paste PatisFrance	300 g
Liquid egg yolk colouring PatisFrance	QS

Roll the yellow-coloured marzipan to a thickness of 2 mm, then cut out strips to be placed on the éclairs.

### GLAZE

Miroir Plus Neutral PatisFrance	150 g
Passion fruit seeds	QS

Mix the two ingredients together.

### ASSEMBLY AND FINISHING :

- Fill the éclairs first with some raspberry compote then with the passion fruit pastry cream.
- Place the marzipan strips.
- Glaze the éclairs.



AVAILABLE FROM  
SEPTEMBER 2020

Do you want to take the next step in Healthiness by making clean(er) label finished products ?

Use our pastry cream with its short and clean(er) list of ingredients!

### Purecrem CL PatisFrance

#### BENEFITS :

- No additive, artificial flavouring or colourings (NAFNAC)
- A creamy texture
- Easy-to-use: just add water and only 2 ingredients (use milk for a premium version)
- Excellent stability for freezing/thawing and for cooking
- 'Pure Butter' label can be used
- Wide diversity of applications with a single recipe: pie, éclair, choux, mille-feuille...
- Made in France, in our factory in Charmes

Available in 10 kg bag.

Minimum shelf life of 12 months.



## CITRUS FRUIT VERRINE

Makes 20 verrines

### TANGERINE COULIS

<b>Beef Gelatin Powder PatisFrance</b>	<b>8,5 g</b>
Hydration water	51 g
<b>Starfruit Tangerine PatisFrance</b>	<b>800 g</b>

Hydrate the gelatin until it dissolves then stir together with the fruit purée.

### LIGHT VANILLA CREAM

Milk	250 g
<b>Délicecrem PatisFrance</b>	<b>70 g</b>
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
<b>Patiscrem PatisFrance</b> whipped	<b>600 g</b>

Using a mixer with a whisk attachment, mix the milk, Délicecrem and vanilla pod together for 4 minutes. Then stir in the whipped cream.

### CRUMBLE

Butter	100 g
Sugar	100 g
Flour	60 g
<b>Almond Powder PatisFrance</b>	<b>60 g</b>

Lightly rub all of the ingredients together. Place onto a baking tray and cook at 160°C for 15 minutes.

### ASSEMBLY AND FINISHING :

- Pipe out 25 g of tangerine coulis at the bottom of the verrine.
- Then add 30 g of crumble on top of this.
- Add a layer of light vanilla cream.
- Place a second layer of crumble on top followed by a second layer of light cream.
- Add a few pieces of fresh oranges to decorate.



# Our solutions : More nutritional benefits



## PatisFrance Dried Fruits, a healthy option and source of nutritional benefits\*



Since 1946, we have been making nut products in our French factory in Charmes, located in the Vosges region. Historical expertise that is preserved and handed down by our local team, which focuses on the quality of the products as well as the production process. Ultimately, these high standards are reflected in exceptional products with optimum quality.

Our dried fruits are in perfect accordance with consumers' expectations on health and well-being, while adding a special taste, texture and greediness to all your creations.

Within our wide range, we supply almonds, hazelnuts, pistachios, walnuts, pine nuts and coconuts available in different forms and packages.



- A well-harnessed expertise, from dust removal to the packaging of dried fruits
- Dried fruits are selected and picked when fully ripe
- Quality and food safety: processing site has BRC and IFS certifications
- Made in France, in our factory in Charmes

Packages from 1 kg to 25 kg



- A wide range of dried fruits available in different forms
- Provide innovative flavour and delightful texture to vary up your creations
- Traditional flavours to surprise your customers



- As a source of nutritional benefits\*, dried fruits are essential components of many diets, especially for athletes and vegetarians
- A variety of shapes, textures, colours and flavours make dried fruits an excellent way of producing enjoyable food

### ALMONDS

One of the essentials in pastry making, almond will stimulate your creativity thanks to the wide range of forms we make available to you: raw, blanched, whole, flaked, chopped, powdered, slivered, almond/sugar mix...

### HAZELNUTS

Our hazelnuts are picked when they are fully ripe and then graded, sorted and processed in our factory. Much sought after for chocolate products, hazelnuts are used in a lot of sweet pastries. We offer you a wide range: raw, blanched, whole, sliced, slivered and in powder.

### PISTACHIOS

Their intense taste and their bright colour bring a touch of excellence to your pastries. They are available in the form you require: shelled, slivered, in powder or in sticks.

### WALNUTS

We select for you the "Extra" Class large walnut pieces and walnut halves from some of the best sources available in order to guarantee a maximum of flavour. They are ideal for your cakes as well as your chocolates.

### PINE NUTS

Besides their excellent nutritional qualities, pine nuts are delicious in deserts and in salted meals. We provide you with a full range in terms of flavour, size and colour.

### GRATED COCONUT

Our grated coconut is ideal for pastry thanks to its very fine grain size and its beautiful white colour.

\*Rich in essential fatty acids, proteins, vitamins, fibres and minerals.



## HEALTHY SNACK

Makes 30 pieces - Silikomart® Éclair Mould

### HEALTHY SNACK

Rolled oats	215 g
<b>Slivered Almonds PatisFrance</b>	<b>115 g</b>
<b>Blanched Hazelnuts PatisFrance</b>	<b>80 g</b>
Flax seeds	15 g
Amaranth seeds	15 g
Chia seeds	15 g
<b>Dried figs PatisFrance (soft)</b>	<b>75 g</b>
<b>Lemon juice PatisFrance</b>	<b>40 g</b>
Sunflower oil	60 g
Honey	185 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
<b>Cranberries PatisFrance</b>	<b>125 g</b>
<b>Green pistachios PatisFrance</b>	<b>105 g</b>
<b>Golden raisins PatisFrance</b>	<b>80 g</b>
<b>Milk couverture chocolate 35% PatisFrance</b>	<b>600 g</b>

Roast the first 6 ingredients together for 10 minutes at 165°C. Blanch the figs for 2 minutes then drain. Blend them and add the lemon juice, oil, honey and vanilla pod.

Mix all the ingredients and place 35 g in each silicon mould.

Bake in the oven for 10 to 12 minutes.

### ASSEMBLY AND FINISHING:

- Once cooled down, unmould the snacks.
- Pour in each mould some tempered milk chocolate and directly stick the snack. Place 20 g of chocolate in each bar.
- Let crystallize before unmolding.



Our solutions : Less sugar



# PatisFrance

## 100% Pure Nut Pastes,

an intense flavour and low in sugar



With its very rich flavours, our Pralirex range adds intensity to all of your recipes while also limiting the proportion of sugar in the finished product.



### THE CHARACTERISTICS OF THE PRODUCT:

- Nuts rigorously selected for the quality of their flavour
- Entirely natural recipes: 100% nuts with no added flavourings, colourings or preservatives
- A specific production process that preserves the delicious flavour and natural brown colour\* of the nuts
- Made in France, in our factory in Charmes

Available in buckets of 1,5 kg.

Minimum shelf lives of 9 months.



### BENEFITS FOR YOU:

- Economical to use: between 10 and 15% of the total weight of the product depending on the specific purpose required
- Allow you to use a 'With walnut' or 'With pistachio' label for sales purposes
- Ideals for all flavouring purposes: pastry cream, whipped cream, ice-cream, flan, cake...



### THE ADVANTAGES FOR CONSUMERS:

- Rich nutty flavour with low sugar content
- The promise of a product with a short ingredient list, which are good for their health



\* Pralirex Pistachio naturally has a brownish-green colour, very close to that of the original colour of the nuts used. The colour of the paste may vary from one batch to another depending on the pistachio harvest.





## PISTACHIO CHERRY FINGER

Makes 16 pieces - Debuyer® Mould

### SWEET PASTRY

Butter	250 g
<b>Inverted Sugar PatisFrance</b>	<b>25 g</b>
Icing sugar	100 g
<b>Almond Powder PatisFrance</b>	<b>75 g</b>
Salt	3 g
<b>Pastry Flour PatisFrance</b>	<b>450 g</b>
Eggs	100 g

Soften the butter and temper the ingredients. Using a mixer with a flat beater, slowly beat the softened butter then stir in the inverted sugar, icing sugar, powdered almonds and salt. Add a small amount of the flour then gradually add the eggs. Add the rest of the flour without making the pastry too dense. Set aside in the fridge. Bake blind at 155°C for 15 minutes and glaze the tartlets. Continue cooking for a few minutes.

### SWEET PASTRY GLAZE

Egg yolks	100 g
<b>Patiscrem PatisFrance</b>	<b>20 g</b>

Glaze the inside and outside of the tartlets when they are halfway through cooking to make them impermeable.

### PISTACHIO CRÈME BRÛLÉE

<b>Patiscrem PatisFrance</b>	<b>295 g</b>
Milk	65 g
<b>Pralirex Pistachio PatisFrance</b>	<b>35 g</b>
Sugar	60 g
<b>NH Pectin PatisFrance</b>	<b>40 g</b>
Egg yolks	65 g

Heat the cream, milk and Pralirex to 40°C then sprinkle in the sugar/pectin mixture. Bring to the boil while stirring the mixture constantly. Take it off the heat, stir in the egg yolks and blend the mixture. Pipe 25 g into each tartlet.

### CHERRY CONFIT

<b>Starfruit Cherry PatisFrance</b>	<b>440 g</b>
Sugar	66 g
<b>NH Pectin PatisFrance</b>	<b>6 g</b>

Heat the fruit purée and stir in the sugar/pectin mixture. Cook for 2 minutes then set aside in the fridge. Once it has cooled, blend the mixture. Pipe out 28 g of confit per tartlet.

### PISTACHIO WHIPPED CREAM

<b>Patiscrem PatisFrance</b>	<b>230 g</b>
<b>Gelatin Powder PatisFrance</b>	<b>5 g</b>
Hydration water	30 g
<b>White chocolate 30% PatisFrance</b>	<b>170 g</b>

### Pralirex Pistachio PatisFrance

70 g

### Patiscrem PatisFrance

230 g

Boil the cream and add the gelatin mixture. While hot, pour over the white chocolate and Pralirex. Blend the mixture and add the second part of liquid cream while blending. Set aside in the fridge for 24 hours before whipping.

### ASSEMBLY AND FINISHING:

- Pour the warm crème brûlée into the tartlet cases then set aside in the freezer.
- Blend the confit and pipe some on top of the crème brûlée, then smooth out.
- Beat the pistachio whipped cream and pipe out using a plain tip.
- Use a melon ball to create holes in the piped mixture.
- To decorate, pipe out dots of confit on top of the piped mixture and sprinkle some **Slivered Pistachios PatisFrance** on top.



## HAZELNUT RASPBERRY SNACK

Makes 60 snacks – Maé Mould – Réf 005024

### BRETON SABLÉ BISCUIT WITH CHIA SEEDS

Egg yolks	80 g
Caster sugar	160 g
Salt flower	5 g
Butter	180 g
<b>Pastry Flour PatisFrance</b>	<b>225 g</b>
<b>Baking Powder Volcano PatisFrance</b>	<b>8 g</b>
Chia seeds	60 g

Using a mixer, beat the egg yolks with the sugar and salt flower until the mixture is white. Add the softened butter followed by the flour, which needs to be sieved along with the baking powder. Stir in 8 g of chia seeds per biscuit. Cook at 160°C for 15 minutes.

### RASPBERRY FRUIT PASTE

<b>Starfruit Raspberry PatisFrance</b>	<b>500 g</b>
Sugar	425 g
<b>Yellow Pectin PatisFrance</b>	<b>12 g</b>
Sugar	50 g
<b>Glucose Syrup PatisFrance</b>	<b>25 g</b>

Heat the fruit purée to 40°C. Add 50 g of the sugar and the pectin while stirring the mixture. Bring to a boil and add the rest of the sugar. Bring to a boil again then add the glucose. Cook at 73°C Brix on the refractometer or at 106°C.

Once cooked, cool immediately in a stainless-steel bowl and cover with cling film. Stir regularly until the mixture reaches room temperature. Blend before placing onto the snack bars.

*This recipe does not contain any acidic substances so as not to excessively activate the pectin.*

### GIANDUJA HAZELNUT GARNISH

<b>Dark Gianduja PatisFrance</b>	<b>1100 g</b>
<b>Pralirex Hazelnut PatisFrance</b>	<b>320 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>80 g</b>
Cocoa nibs	300 g

Melt the Gianduja and the cocoa butter then add the cocoa nibs. When the mixture reaches between 24 and 27°C, make 60 bases using 30 g per base.

### ASSEMBLY AND FINISHING :

- Place the 60 bases into silicon moulds with the gianduja hazelnut garnish.
- Remove the bars from the moulds once they have crystallised.
- Once the Breton sablé has been kneaded, place it directly on top of the bases.
- After cooking, while the sablé biscuits are still slightly hot, place the gianduja hazelnut bars so that they stick to the sablé biscuit.
- Place five raspberry fruit pastes on top of each bar.
- Coat these snack bars using **Dark couverture chocolate 64% PatisFrance**.

