

PATISFRANCE
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**SPECIAL
EDITION**

Patis'info

e-mag of the French pastry trends
January - February 2020



Instagram

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EASTER

AT EASTER LET YOUR IMAGINATION RUN FREE!

For everyone, Easter is synonymous with joy, good food and time spent with family or friends. It is one of those times of the year, along with Christmas, when sweet treats are an essential item on the menu. An interlude when we are allowed give in to all sorts of temptations!

For you it is also a highlight of the year and one of the times when you can let your imagination run free.

In this special edition, our pastry chefs and chocolate makers put forward a series of mouldings, pastries and other treats based on the theme of :

”In The Ocean and focusing on our latest innovations. ”

We therefore invite you to jump into this universe and use their creations to inspire you to make Easter a time of treats.



CHOCTOPUS!

By Grégory Geffard

MOULDING

Milk Chocolate 35% PatisFrance As required

An 8cm diameter disc

A 4cm half sphere

A 15cm starfish (ref: CW2124 from Chocolate World)

A 10cm egg

MILK CHOCOLATE MIXTURE FOR SPRAY GUN

Milk Chocolate 35% PatisFrance 100 g

Cocoa Butter PatisFrance 80 g

Natural orange colouring (optional) 1 g

Melt the two ingredients then blend them.

Use at 29°C.

ROCK SUGAR

Sugar 500 g

Water 170 g

Royal icing 70 g

Cook the sugar and the water at 140°C.

Add the royal icing and stir vigorously.

Place immediately onto a greased baking tray and leave to cool.

ASSEMBLY AND PRESENTATION

- Melt part of the starfish then commence assembly
- Stick the egg onto the starfish and make the mouth
- Stick the model onto the semi sphere and use it as a stand for the model
- Spray the whole model with the spray gun mixture
- Decorate by adding two eyes and a few pieces of rock sugar onto the base.



Recipe



PRALINE STARFISH

By Grégory Geffard

SESAME SABLE BISCUIT

Butter	300 g
Caster sugar	160 g
Fine salt	6 g
Flour	480 g
Volcano PatisFrance	10 g
Egg	50 g
Roasted sesame seeds	80 g
Ground ginger	As required

Make the sable pastry by mixing all of the ingredients together. Roll between two acetate sheets to a thickness of 3mm then cut out the shapes you require. Cook on a Silpain® at 170°C for around 15 minutes.

LIGHT VANILLA CREAM

Milk	250 g
Delicecrem PatisFrance	70 g
Concentrated Madagascar Vanilla Extract	3 g
Patiscrem PatisFrance whipped	300 g

Put first 3 ingredients together in the mixer and beat using the whip attachment for 4 minutes. Then stir in the whipped cream.

LIGHT PRALINE CREAM

Milk	250 g
Delicecrem PatisFrance	70 g
Praline Almond-Hazelnut 55% French Origin PatisFrance	140 g
Patiscrem PatisFrance whipped	400 g

Put the first 2 ingredients into the mixer and beat using the whip attachment for 4 minutes. Add the praline. Then stir in the whipped cream

CHOUX PASTRY

Milk	500 g
Water	500 g
Salt	20 g
Sugar	20 g
Butter	400 g
Flour	600 g
Egg	900 g

Boil the first 5 ingredients together. Add the flour to complete the mixture then dry out. Add the egg gradually.

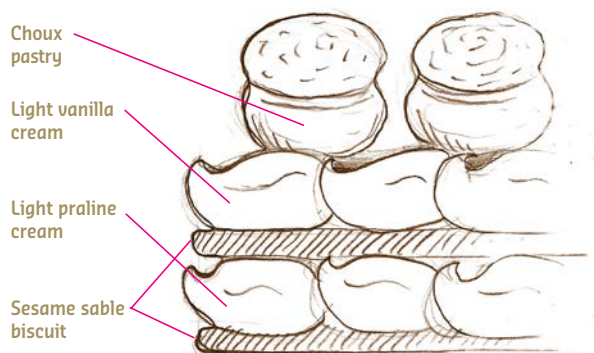
HAZELNUT CRUMBLE

Fresh butter	190 g
Brown sugar	230 g
Powdered Raw Hazelnuts PatisFrance	70 g
Flour	165 g

Knead all of the ingredients together. Roll out to 2mm thickness between two acetate sheets using a rolling mill then set aside in the fridge. Cut out circles and place them on the choux pastry. Cook in a ventilated oven at 150°C for approximately 25 minutes.

ASSEMBLY AND PRESENTATION:

- Pipe the praline cream onto a sesame sable biscuit then cover it with the second sable biscuit.
- Then pipe out the vanilla cream.
- Garnish the choux pastry balls with some praline cream by putting a little Praline Almond-Hazelnut 55% French Origin PatisFrance inside them.
- Place the choux pastry balls on top of the starfish, sprinkling some icing sugar over them.



Praline Almond-Hazelnut 55% French Origin PatisFrance

ADVANTAGES:

- A local product, 100% French
- Made using roasted almonds and hazelnuts from cooperatives in the south of France
- Made using caramelised brown sugar from France's overseas departments and territories
- A unique flavour that stands out
- A specific cooking technique, in a copper basin, and grinding technique using a granite grindstone, providing the praline with an intense flavour and grainy texture
- Processed in our factory in Charmes, in the Vosges, on a production line using an artisanal method
- A wide variety of applications for your pastries/chocolates.

Available in 5-kilo buckets.
Minimum use-by date of 9 months



Recipe



Recipe

CORAL

By Gregory Geffard – For 3 entremets of 18cm of diameter

SUCCESS BISCUIT

Egg white	520 g
Sugar	150 g
Tant pour Tant PatisFrance	260 g
Flour	170 g

Beat the egg white together with the sugar. Carefully add the powdered almond + icing sugar mixture and the sieved flour. Make 16cm discs then cook at 180°C for around 15 minutes.

LEMON CRUNCH (80G/DESSERT)

Pralicrac Lemon PatisFrance	240 g
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Put into the microwave for a short time to soften and spread over 3 biscuit bases.

LEMON CREAM (270 G PAR INSERT)

Starfruit Lemon PatisFrance	270 g
Sugar	140 g
Egg yolk	80 g
Egg	140 g
Butter	100 g
Gelée Dessert PatisFrance	40 g
White Chocolate 30% PatisFrance	90 g

Bring the Starfruit to the boil and stir in the mixture of egg yolks and sugar. Cook at 85°C. Add the dessert jelly, butter and chocolate. Blend and pour into 16cm ring with film on. Freeze.

RASPBERRY COMPOTE (100G/DESSERT)

Starfruit Raspberry PatisFrance	400 g
Frozen raspberries	100 g
Glucose Syrup PatisFrance	45 g
Sugar	45 g
Pectin NH PatisFrance	8 g

Heat the glucose syrup with the fruit purée at 40°C, add the mixture of pectin and sugar then bring to the boil.

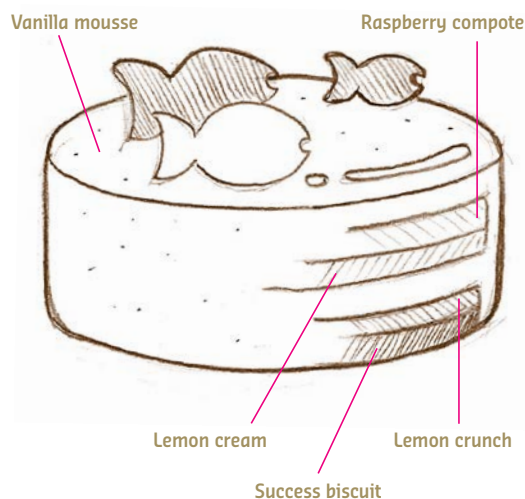
VANILLA MASCARPONE MOUSSE (330G/DESSERT)

Custard	360 g
Concentrated Madagascar Vanilla Extract	7 g
Gelée Dessert PatisFrance	55 g
Mascarpone	220 g
Patiscrem PatisFrance whipped	360 g

Heat the custard to 45°C. Add the Classic Vanilla and the Dessert Jelly. At 35°C, stir in the whipped cream with the mascarpone.

ASSEMBLY (UPSIDE DOWN) AND PRESENTATION

- Line 3 18cm rings with mousse.
- Add the frozen insert (lemon cream and raspberry compote)
- Cover with a layer of vanilla mousse
- Place a success biscuit base on top along with some lemon crunch and freeze
- Glaze using Miroir Plus Neutre PatisFrance with yellow colouring
- Decorate using a few pieces of rock sugar and some chocolate fish.



Pralicrac Lemon PatisFrance

ADVANTAGES:

- Made with Almond Praline and Lemon
- The promise of a tasty taste and gourmet texture
- Clean Label : A product without flavoring, artificial coloring and palm oil
- A ready-to-use product
- Good trenchability
- Made in France
- A wide variety of applications: as a dessert base, spread on a biscuit, as a filling in baking pastes or as a chocolate filling

Available in bucket of 2 kg
Shelf life of 9 months



Recipe



NAPOLEON TARTS

By Maël Delatre – Makes 12 tarts – Specific mould: Tart casting mould, C2Pack.

SWEET COCOA PASTRY

Butter	355 g
Tant pour Tant PatisFrance	285 g
Egg	114 g
Pastry Flour PatisFrance	500 g
Cocoa Powder PatisFrance	50 g

Use a flat beater to mix the softened butter with the powdered almond + icing sugar mixture. Add the eggs gradually then add the flour and the cocoa powder. Stir the mixture until it has a smooth consistency. Roll the pastry between two sheets of baking paper to 3mm thickness then freeze it. Cut out strips to darken it. Cook in a ventilated oven at 160°C for around 20 minutes.

CHOCOLATE CAKE

Egg	153 g
Inverted sugar	49 g
Sugar	78 g
Powdered Hazelnut PatisFrance	39 g
Pastry Flour PatisFrance	74 g
Cocoa Powder PatisFrance	12 g
Volcano PatisFrance	5 g
Patiscrem PatisFrance	74 g
Milk Chocolate 35% PatisFrance	39 g
Dark Chocolate 72% PatisFrance	8 g
Butter	46 g

Stir the first 7 ingredients together using a flat beater. Heat the cream and make a ganache using both types of chocolate. Add the melted butter then stir this mixture into the first one. Pour into a Flexipat® and cook at 175°C for around 12 minutes. Freeze, then use a 70mm biscuit cutter to cut out pieces when the biscuit has defrosted slightly. (1 tray 40/30)

ORANGE CONFIT

Blanched orange	375 g
Glucose	25 g
Inverted sugar	60 g
Sugar	70 g
Pectin NH	7 g

Grate the orange zests, blanch them 3 times. Peel the oranges, add the glucose, the inverted sugar and the sugar mixed with the pectin NH. Boil, add the zests and blend. Use immediately.

MANDARIN AND CHOCOLATE CREAM

Starfruit Mandarin PatisFrance	225 g
Sugar	45 g
Egg yolk	68 g
Dark Chocolate 72% PatisFrance	94 g

Cook the fruit puree at 85°C along with the sugar and the egg yolk. Pour over the chocolate to make an emulsion. Pour into the tart bases until the mixture reaches the top of the sides.

VANILLA-RASPBERRY MOUSSE

Starfruit Raspberry PatisFrance	190 g
Patiscrem PatisFrance	200 g
Vanilla pod PatisFrance	1 Pod
Concentrated Madagascar Vanilla Extract	10 g
Egg yolk	90 g
Sugar	90 g
Starch	20 g
White Chocolate 30% PatisFrance	55 g
Dissolved gelatine	40 g
Patiscrem PatisFrance whipped	255 g

Heat the Starfruit, the cream and the vanilla then leave to infuse for 20 minutes. Mix together the sugar, starch and the egg yolk and cook as if making pastry cream. Pour over the white chocolate and add the dissolved gelatine. Blend then leave to cool. Stir in the whipped cream around 25°C. Pour into the C2Pack moulds, 60g per tart, 12 tarts.

GLAZE

Miroir Plus Neutre PatisFrance	300 g
Water	30 g

Mix the glaze together with the water. Heat to 70°C then spray.

