

Patis'info

**SPECIAL
EDITION**

Tasty snacks throughout the day

e-mag of the French pastry trends
May - June 2018



Instagram

PatisFrance_Export_Officiel

PATISFRANCE BY YOUR SIDE THROUGHOUT THE DAY !

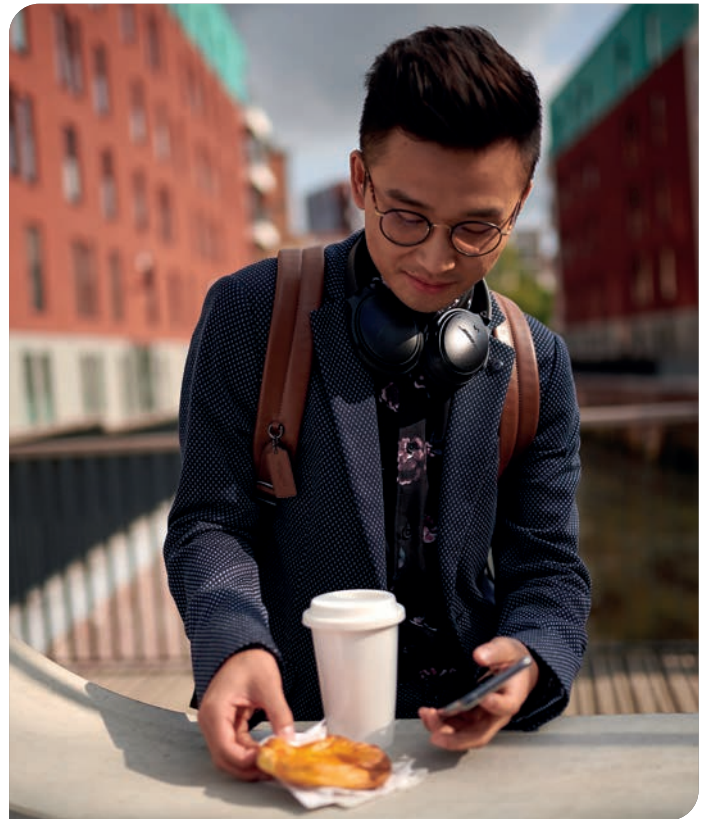
When was the last time you had your “three regular daily meals” on several consecutive days? The traditional routine of breakfast, lunch and dinner is a thing of the past.

All of the tasks we need to perform every day and the increasing pace of the world we live in have changed our food consumption habits: reduction of time allocated to lunch, fragmentation of the number of meals eaten in a day... In today's world, meals are more a question of flexibility, immediacy and convenience.

This means that now is the ideal time for you to embrace these new consumer habits and to put pastries at the heart of every treat-filled snack.

In order to help you, we have selected a few essential PatisFrance pastry preparations for you along with some simple variations in different forms and a range of tasty toppings and fillings so you can adapt them to the developing demand of consumers.

In this edition, we invite you to discover and explore some inspirational recipes that will delight both adults and children in search of a tasty treat at any time of the day!



BREAKFAST



MORNING SNACK



AFTERNOON SNACK



DESERT & EVENING SNACK

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The structure of our daily meals today has undergone a considerable change – people tend to eat in average 5 meals a day: breakfast, morning snack, lunch, afternoon snack and dinner. Full meals have thus been replaced by quick bites which are eaten either at home or outside.



The shift in the times when people eat is a proven worldwide trend: **59%* of consumers state that they “prefer to eat several small meals throughout the day rather than large meals”**. This attitude is particularly prevalent among young people and in developed countries, where respectively 70% and 72%* of people are adopting this new routine regarding food.

This context is an advantageous one for pastry makers because sweet snacks are particularly sought after, especially at afternoon snack time. Indeed, 76%** of consumers say that they prefer to eat an afternoon snack. This is therefore an opportunity to increase the range of pastries currently available by adding new variants which are easy to eat while on the move: sticks, fingers, sweet club sandwiches...

“ Snacks are considered to be excellent sources of nutrition for body, soul and mind, with indulgence remaining a priority ”

Although it may appear that this trend contradicts consumers’ growing interest in health and wellness, in fact the opposite is true! Snacks are considered to be excellent sources of nutrition for body, soul and mind, with indulgence remaining a priority. **68% of consumers see these snacks as a way of “improving their quality of life”**. 71%* of those surveyed even stated that snacks are just as important for their mental and emotional wellbeing as they are for the physical side.

Pleasure is confirmed as the main criteria whatever the time of day and this explains, above and beyond their practical benefits, why snacks are so widely consumed today. The sweet treats we enjoy throughout the day allow us to take a break from our busy schedules and provide us with instant satisfaction which consumers do not show any signs of giving up.

*Source: Study of 6,068 consumers in 12 countries carried out by The Harris Poll - September 2019.

**Source: Food Institute Report – May 2018

PRODUCT FOCUS

To make delicious and differentiating snacks, PatisFrance offers you 5 quick and easy to use pastry preparations, which you will find in different forms in the recipes of this edition:

PATIS' MADELEINE PATISFRANCE

BENEFITS:

- Great traditional taste of butter and egg with a hint of vanilla
- Only 3 ingredients to weigh
- Consistent shape with characteristic "bump"
- Acti-Fresh Technology inside for an optimized softness and shelf-life
- Wide range of applications: madeleine biscuit, desert layer, waffle...

Available in 10 kg bag

Minimum shelf life of 9 months



PATIS' PAIN D'EPICES PATISFRANCE

BENEFITS:

- Balanced range of spices (cinnamon, badian, cloves and cardamom)
- Contains yeast for an authentic flavor
- A moist and melting texture
- Only 3 ingredients to weigh
- Wide range of applications: ginger bread, individual cake, desert base...

Available in 10 kg bag

Minimum shelf life of 12 months



PATIS' COEUR FONDANT PATISFRANCE

BENEFITS:

- Made with real Belgian chocolate for a very chocolaty taste
- Free from hydrogenated fats
- Only 3 ingredients to weigh
- Constant quality
- Wide range of applications : fondant, chocolate moelleux, brownie, desert base...

Available in 5 kg bag

Minimum shelf life of 12 months



PATIS' MACARON EXTRA PATISFRANCE

BENEFITS:

- Nice taste of roasted almonds
- Crunchy outside, soft inside
- Only 2 ingredients to weigh
- Well-filled crumb and a good volume
- Good tolerance to the fillings with strong water activity (AW)
- Multiple applications: macaron biscuit, desert base...

Available in 5 kg bag

Minimum shelf life of 9 months



PATIS' MACARON PATISFRANCE

BENEFITS:

- Nice taste of bitter almonds
- Crunchy outside, soft inside
- Only 2 ingredients to weigh
- Well-developed macaron foot
- Multiple applications: macaron biscuit, desert base...

Available in 5 kg bag

Minimum shelf life of 9 months



PRODUCT FOCUS

HOW TO MAKE DELICIOUS FONDANTS, CHOCOLATE MOELLEUX AND BROWNIES BY ONLY USING THE MIX PATIS'COEUR FONDANT?

FOR 65 G PER MOULD		CHOCOLATE FONDANT WITH A MELTING HEART	CHOCOLATE MOELLEUX	BROWNIE
PAPER MOULDS	Convection oven	8 min. 180°C	12 min. 180°C	15 min. 170°C
	Deck oven	9 min. 200°C	12 min. 200°C	15 min. 190°C
STAINLESS STEEL MOULDS	Convection oven	6 min. 180°C	8 min. 180°C	10 min. 180°C
	Deck oven	8 min. 200°C	10 min. 200°C	12 min. 200°C

And to vary up these treats as well as providing an extra gourmet touch, find out about our flavouring solutions and our inclusions. They will allow you to produce variations on these five pastry preparations to suit all your requirements and wishes:

OUR FLAVOURING SOLUTIONS:

FOR A TASTE RICH IN DRIED FRUITS

Pralinés PatisFrance

- Pastes composed of at least 50% of dried fruits with a granular or unctuous texture
- Applications as filling, flavouring of deserts, mousses, macarons...
- 15 flavours available in bucket of 5 kg

Pralirex PatisFrance

- Pure paste of roasted dried fruits with an intense taste
- Applications as flavouring of pastry creams, garnish, cakes...
- Recommended dosage between 10 and 15% depending on the application
- 2 flavours available in bucket of 1,5 kg

FOR A CHOCOLATY TASTE

Pretacao and Pretachoco PatisFrance

- Soft flavouring paste based on cocoa or chocolate
- Applications as flavouring of pastry creams, garnish...
- Recommended dosage between 6 and 10% depending on the mass weight of your preparation
- Available in bucket of 5 kg

Gianduja PatisFrance

- Unctuous paste with chocolate and finely ground hazelnuts
- Applications as flavourings of deserts, mousses...
- 2 flavours available in bucket of 5 kg

FOR A FRUITY TASTE

Starfruit PatisFrance

- Fruit purées with 90% of fruits and 10% of sugar
- Applications as filling, flavouring of pastry creams...
- 19 flavours available in doypack of 1 kg

OUR INCLUSIONS:

DRIED FRUITS PATISFRANCE

Thanks to our historical know-how in this field, we offer you a wide range of dried fruits (almond, hazelnut, pistachio, coconut, pine nut) available in different shapes: unprocessed, slivered, in sticks, in powder...

Available in 1 kg packet

Made in France in our factory in Charmes



CHOCOLATE DECOR PATISFRANCE

Irresistibly gourmet, our chocolate decorations are available in different shapes: drops, vermicelli, shavings, sticks...

Available in 1,5 to 6 kg box



CANDIED FRUITS PATISFRANCE

Our candied fruits bring a touch of bright colour and a melting texture to your creations. In pastry, they can be used to decorate your cakes and in confectionery, you can coat them with chocolate.

Available in 1 kg packet or in 1 kg box



PRALICRAC MADELEINES

QUANTITY: MAKES 40 PIECES

MADELEINE MIXTURE

Patis'Madeleine PatisFrance	500 g
Butter	175 g
Eggs	320 g
Vanilla pod PatisFrance	1 piece

Melt the butter. Use an electric mixer to beat the mixture with the eggs and butter for 4 minutes. Add the vanilla pod.

Pipe into Flexipan® trays and cook at 200°C for 10 minutes.

ROCHER GLAZE

Dark Pralicrac PatisFrance	400 g
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Soften the Pralicrac in a microwave and set to 30°C.

ASSEMBLY AND FINISHING

- Dip the madeleine bases into the Pralicrac and leave to crystalize.

Product focus:

Dark Pralicrac PatisFrance

BENEFITS:

- Adds an original crunchy texture to your creations
- Ready-to-use
- Easy to slice
- Wide range of applications: base for desserts, fillings, garnish...
- Made in France in our factory in Charmes

Available in 2 kg bucket

Minimum shelf life of 9 months



PECAN GINGERBREAD

MAKES 5 CAKES

CAKE

Patis'Pain d'épices PatisFrance	500 g
Honey	550 g
Water	250 g
Orange zest	1 piece
Praline Extra PatisFrance	285 g
Roasted pecan nuts	165 g

Mix all the ingredients, except for the pecan nuts. Mix for 4 minutes at medium speed using a flat beater. Add the roasted pecan nuts. Pour 350 g preparation in moulds of 20 cm. Bake at 150°C for 45 minutes in a convection oven and cool down.

ROCHER GLAZE

Pralicrac Chocolait PatisFrance	500 g
Oil	50 g
Milk chocolate 35% PatisFrance	150 g

Heat up the chocolate at 45°C. Add the Pralicrac and oil. Glaze the cake between 35-40°C.

ASSEMBLY AND FINISHING

- Decorate the glazed cake with some roasted pecan nuts and **Candied orange PatisFrance**.



MADELEINE LOLLIPOPS

MAKES 50 LOLLIPOPS

MADELEINES

Patis'Madeleine PatisFrance	500 g
Butter	185 g
Eggs	320 g

Melt the butter and use a flat beater to mix all of the ingredients together for 3 minutes.

Put into 35 mm diameter spherical moulds and cook for 15 minutes at 180°C. Then place a stick into each sphere and freeze.

GOURMET FROSTING

Sweet Almond Fluid Praline 59% PatisFrance	100 g
Milk chocolate 35% PatisFrance or Dark chocolate 65% PatisFrance or White chocolate 30% PatisFrance	60 g

Melt the chocolate in the microwave and stir in the praline. Use at 35°C to coat the frozen lollipops.

ASSEMBLY AND FINISHING

- Sprinkle different toppings over the frosting before it crystallizes: dried raspberry powder, **Grated Coconut PatisFrance**, **Powdered Pistachios PatisFrance**, **Pralisec PatisFrance**...



MACARON ESKIMO PIE

MAKES 15 ESKIMO PIES

MACARON BISCUIT

Patis'Macaron PatisFrance	500 g
Water (50°)	100 g
Brown caramel colouring PatisFrance	Q.S.

Use an electric mixer with a flat beater to mix the water, the Patis'Macaron and the colouring for 4 minutes at high speed.

Place into a Silpat® mould and cook at 150°C in a deck oven for 20 minutes.

CARAMEL GANACHE

Patiscrem PatisFrance	250 g
Inverted sugar PatisFrance	75 g
Butter	80 g
Milk chocolate 35% PatisFrance	605 g

Heat the cream, inverted sugar and butter at 75°C, then pour onto the chocolate and blend.

GLAZE

Dark couverture chocolate 65% PatisFrance	200 g
Oil	50 g
Salted Butter Caramel Pralirac PatisFrance	500 g

Melt the chocolate and oil together at 50°C. Add the Pralirac and stir.

ASSEMBLY AND FINISHING

- Cut the macaron biscuit in two and place one half into a 40 x 30 cm frame.
- Pour out the ganache and cover with the other half of the biscuit.
- Place into the refrigerator overnight to mature.
- Cut into portions of 12 cm in length and 2.5 cm wide.
- Place a stick into each biscuit then put into the freezer.
- Glaze the macaron eskimo pie at 40°C.



CHOCOLATE AND PEANUT SNACKS

MAKES 20 SNACKS



CHOCOLATE BISCUIT

Patis'Coeur Fondant PatisFrance	750 g
Water	188 g
Egg	188 g

Mix all of the ingredients together for 3 minutes. Spread onto a 40 x 60 cm baking tray and cook for 15 minutes at 170°C.

CARAMEL

Glucose syrup PatisFrance	75 g
Sugar	105 g
Water	90 g
Cream	125 g
Vanilla pod PatisFrance	1 piece
Butter	40 g
Salt flower	3 g
Peanuts	400 g

Heat the glucose syrup, sugar and water together at 180°C then add the heated cream infused with the vanilla to cool the mixture down. At 40°C, blend the butter with the salt. Add the peanuts which are roasted beforehand.

ASSEMBLY AND FINISHING

- Once the biscuit is cooked, leave it to cool and cut it up using a biscuit cutter.
- Place the biscuits into a mould and pour the caramel over them (approximately 35 g per bar).
- Leave to cool then remove from moulds.
- Place a wafer-thin piece of chocolate with a crocodile skin pattern on top of each bar.

AFTERNOON SNACK

RAINBOW CAKE

MAKES 3 ROLLS OF 20 CM

ROLLED SPONGE

Patis'Madeleine PatisFrance	100 g
Egg	640 g
Oil	370 g
Colouring PatisFrance	Q.S.

Mix the ingredients together at medium speed using a flat beater. Divide the mixture into six and choose the colourings you require to colour each portion. Then pipe out strips of differently coloured mixture onto a Silpat® tray. Cook at 200°C for around 8 minutes.

FILLING

Preparation for mousseline cream PatisFrance	450 g
Starfruit PatisFrance	750 g

Mix the fruit puree of your choice with the mousseline cream preparation for 1 minute on low speed then 5 minutes on high speed.

ASSEMBLY AND FINISHING

- Fill in 6 pastry bags with coloured mass and poach 1 to 2 cm flat strips on a silicone mat.
- When you remove them from the oven, place a sheet of baking paper on top and another baking tray on top of that and leave to cool down.
- Once it has cooled down, trim the edges and spread 400 g of filling over it.
- Roll the 60 cm long cake using the baking paper to help you along with a grill to hold the cake together.
- Freeze for a few minutes and cut out 20 cm portions.

Product focus:

Starfruit PatisFrance

BENEFITS:

- Best fruit selection, picked at perfect maturity
- 100% natural recipe: 90% of fruits and only 10% of sugar
- Free from aroma, colouring and preservative
- Ready-to-use
- Very convenient conditioning and easy to store thanks to a storage at room temperature
- Pasteurized fruit purées to keep all their flavours

Available in doypacks of 1 kg

Minimum shelf life of 14 months



CANDYFLOSS MACARONS

MAKES 70 MACARONS



MACARON SHELLS

Patis'Macaron Extra PatisFrance	1000 g
Water (55°)	200 g
Red colouring PatisFrance	Q.S.

Use an electric mixer to beat the Patis'Macaron Extra with the water and the colouring for 4 minutes at high speed.

Place and cook on two stacked baking trays in a ventilated oven for 20 minutes with vents open.

CANDYFLOSS FILLING

Starfruit Strawberry PatisFrance	500 g
Glucose syrup PatisFrance	100 g
Sugar	100 g
Pectin NH PatisFrance	14 g
Sugar	80 g
Candyfloss flavouring	Q.S.

Heat the fruit puree with the sugar and the glucose syrup. At 50°C, sprinkle and stir in the pectin/sugar mixture and bring to a boil for 1 minute. Add as much candyfloss flavouring as you require and set aside.

ASSEMBLY AND FINISHING

- Loosen the filling mixture using a beater.
- Garnish the macarons.

DECORATION TIP

1. Make a metallic red colouring PatisFrance with some alcohol (rum or similar) by adding the amount required to obtain the desired colour.
2. The macaron shells must be hot. The colouring needs to be applied when they come out of the oven.
3. Apply the colouring using a brush onto the hot shells so that the alcohol evaporates, leaving only the desired colour behind.

AFTERNOON SNACK

FONDANT CLUB

MAKES 80 CLUBS

CHOCOLATE SPONGE

Patis'Coeur Fondant PatisFrance	1500 g
Water (50°C)	275 g
Egg	275 g

Use an electric mixer with a flat beater to stir together the Patis'Coeur Fondant, water and egg for 4 minutes. Divide the mixture into two parts and put into two 40 x 60 cm baking tins.

Cook at 160°C in a ventilated oven or 180°C in a deck oven for 15 minutes. Set aside.

RED FRUITS COULIS

Starfruit Raspberry PatisFrance	1000 g
Starfruit Strawberry PatisFrance	1000 g
Sugar	200 g
Dessert Jelly PatisFrance	200 g

Mix the fruit purees together with the sugar. Heat at 50-60°C to dissolve the Dessert Jelly. Pour onto the chocolate sponge.

PASTRY CREAM

Purecrem Clean Label PatisFrance	260 g
Milk	740 g
Vanilla pod PatisFrance	1 piece

Use an electric mixer to stir together the Purecrem, milk and vanilla to make the pastry cream.

LIGHT VANILLA CREAM

Pastry cream	260 g
Dessert Jelly PatisFrance	50 g
Patiscrem PatisFrance whipped	250 g

Heat 200 g of cream at 40°C and add the Dessert Jelly. Mix it with the rest of the pastry cream and lastly add the whipped Patiscrem.

ASSEMBLY AND FINISHING

- Cover the chocolate sponge in the two baking tins with the red fruits coulis and freeze.
- Spread 1300 g of light vanilla cream over one of the two sponge cakes. Put the sponge cake from the second tray on top and freeze.
- Cut out 6.5 cm squares then cut the squares diagonally to obtain triangle shapes.
- Stand the slices upright on their sides so the filling is displayed.



Product focus :

Purecrem CL PatisFrance

BENEFITS:

- 100% Clean Label: free from additive, artificial aroma and colouring
- Use of high-quality natural ingredients
- Unctuous texture
- Only 2 ingredients to weigh
- Excellent stability for freezing/thawing and for cooking
- A wide range of uses with a single product and a single recipe: tart, éclair, cream puffs...
- 'Pure Butter' label can be used
- Made in France in our factory in Charmes

Available in 10 kg bag

Minimum shelf life of 12 months



EVENING SNACK

MULTI-LAYER CAKE

MAKES 50 CAKES OF 3 x 8 CM

SWEET PASTRY

Flour	300 g
Butter	240 g
Confectioner's sugar PatisFrance	80 g
Salt flower	4 g
Vanilla pod PatisFrance	1 piece

Mix the butter and sugar together then add the rest of the ingredients and roll to a thickness of 0.3 cm. Cut out strips of 2 x 8 cm and 4.5 x 8 cm. Cook for 15 minutes at 160°C.

MADELEINE BISCUIT

Patis'Madeleine PatisFrance	1400 g
Melted butter	520 g
Egg	890 g
Lemon zest	2 pieces

Use an electric mixer to stir all of the ingredients together for 3 minutes. Put 700 g of the mixture into a silicone baking tray. Cook for 8 minutes at 220°C with vents closed.

RED FRUITS COMPOTE

Pectin NH PatisFrance	9 g
Agar-agar PatisFrance	4 g
Sugar	30 g
Glucose syrup PatisFrance	180 g
Starfruit Morello Cherry PatisFrance	450 g
Frozen raspberries	860 g

Mix the pectin and the agar-agar with the sugar then stir in the rest of the ingredients. Boil for 2 minutes. Spread 750 g of compote over one part of the biscuit then cover with a second part of biscuit. Repeat this process again.

CHOCOLATE AND HAZELNUT MOUSSE

Cream	200 g
Dark chocolate 60% PatisFrance	200 g
Gianduja PatisFrance	100 g
Whipped cream	400 g

Bring the cream to a boil, pour onto the chocolate and Gianduja. Blend and leave to cool to 35°C. Add in the whipped cream and spread 600 g of mousse between the two components prepared in the previous step. Put into the freezer.

ASSEMBLY AND FINISHING

- Once they have been assembled, freeze the baking tray and then cut out cakes of 3 x 8 cm.
- Place the cakes onto the strips of sweet pastry and glaze the sides using **Miroir Plus Neutral PatisFrance**.
- Place the 2 x 8 cm strips of sweet pastry on top of the cakes then sprinkle them with **Sucraneige PatisFrance** and a few red fruits.



EVENING SNACK

MACARON RELIGIEUSE

QUANTITY: MAKES 25 RELIGIEUSES

MACARONS

Patis'Macaron PatisFrance	500 g
Hot water (<45°C)	95 g
Pretacao PatisFrance	25 g

Mix the Patis'Macaron and the hot water for 4 minutes at medium speed. Add the Pretacao and mix for a further 1 minute. Pipe onto a tray with Silpat® and bake in a convection oven at 140°C for 20-22 minutes.

GARNISH

Catania almond paste 50% PatisFrance	325 g
Butter	175 g
Pretacao PatisFrance	50 g

Soften the butter and gradually add the almond paste. Add the Pretacao. Pipe between two shells of macarons.

ASSEMBLY AND FINISHING

- Garnish the macarons.
- Assemble the religieuse by placing a little chocolate bar on top of the first macaron. Place a smaller macaron on top. Poach a dot of garnish under and over the chocolate bar so that the structure holds together.
- Finish by placing a gold leaf on the macaron.

Product focus:

Pretacao PatisFrance

BENEFITS:

- Intense aromatic cocoa note
- Ready-to-use
- Allows the designation 'cocoa'
- Wide range of applications: flavouring of pastry creams, decoration, filling colouring...
- Made in France in our factory in Charmes

Available in 5 kg bucket

Minimum shelf life of 12 months



EVENING SNACK

GIANDUJA FINGER

MAKES 8 FINGERS (5 x 30 cm)

CHOCOLATE CAKE

Patis'Coeur Fondant Chocolat PatisFrance	1000 g
Eggs	250 g
Water	250 g
Egg whites	300 g
Sugar	80 g
Gianduja PatisFrance	300 g

Mix the Patis'Coeur Fondant with the eggs and the water for 3 minutes at maximum speed; meanwhile whip the egg whites with the sugar. Once the eggs are whipped, gently mix with the Patis'Coeur Fondant mixture and pour into a half frame.

Sprinkle some gianduja cut in small cubes and bake for 35 minutes at 180°C.

ROCHER GLAZE

Salted Butter Caramel Pralincrac PatisFrance	600 g
Dark couverture chocolate 65% PatisFrance	200 g

Heat up the chocolate and the Pralincrac separately. Mix together and glaze at 35-40°C.

GIANDUJA CREAM

Cream	300 g
Gianduja PatisFrance	600 g

Bring to a boil the cream and pour on the gianduja. Leave to cool down and whip.

ASSEMBLY AND FINISHING

- Cut the chocolate cake in 5 x 30 cm and leave in the freezer.
- Glaze at 35-40°C.
- Pipe on top the Gianduja cream.
- Decorate with caramelized hazelnuts.

Product focus:

Gianduja PatisFrance

BENEFITS:

- A very soft and balanced taste with 36% of hazelnuts and real Belcolade chocolate 100% cocoa butter
- Ready-to-use
- Soft texture easy to use at room temperature
- Made in France in our factory in Charmes

Available in 5 kg bucket

Minimum shelf life of 12 months



PatisFrance introduces The Butter Book

The Butter Book is the most comprehensive online pastry, baking and cake decorating platform, recently created by two world-renowned Pastry Chefs: Sébastien Canonne, M.O.F., and Jacquy Pfeiffer.



A content-rich platform:

- ✓ More than 150 video lessons, including one video lesson released every week.
- ✓ A personalized progress tracking section with the lessons which are in progress, your favorites and more via the section My Book.
- ✓ A glossary of over 4,000 terms & references with many links for purchase.
- ✓ Exclusive articles & tips.

Create your account and get a 10-day free trial right away, no credit card or commitment required!

For more information:

www.thebutterbook.com



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PatisFrance - Puratos

Parc d'affaires Silic - 40 rue de Montlhéry BP 80179 - 94 563 Rungis Cedex - France
T : 01 45 60 83 83 - F : 01 45 60 40 30