

**SPECIAL
EDITION**

e-mag of the French pastry trends
Christmas 2020

Once upon a time ...



Once upon a time...

Inspired by the Christmas magic, our pastry chefs reveal their creations with spicy notes of mulled wine and gingerbread, without forgetting the traditional flavours of fruit and chocolate.

So, let your inspiration and dreams flow through this Christmas tale...

Pages 4 and 5



Pages 6 and 7



Pages 8 and 9



In the heart of a beautiful enchanted forest is a small snow-covered house. That's where Santa Claus lives.

Pages 10 and 11



Pages 12 and 13



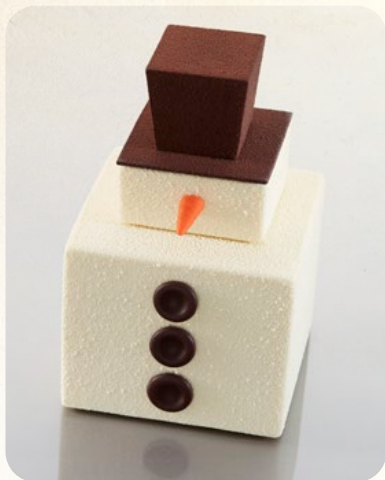
Pages 14 and 15



Accompanied by his faithful friends, his elves and reindeer help him prepare for the Christmas season by making delicious barley sugars and beautiful wooden toys.

...there was Christmas magic

Pages 16 and 17



Pages 18 and 19



Pages 20 and 21



Meanwhile, all over the world, children are having fun with their families by bringing snowmen to life and enjoying countless carousel rides. At last, Christmas Eve comes...

Pages 22 and 23



Pages 24 and 25



Pages 26 and 27



High in the sky, Santa travels through the starlit night in his sleigh filled with presents to lay at the foot of the beautiful Christmas trees, bringing great joy to all the children!



The forest

For 2 standard log moulds

CHOCOLATE BISCUIT

Egg yolks	330 g
Sugar (1)	240 g
Flour	160 g
Cocoa	66 g
Butter	100 g
Egg whites	310 g
Sugar (2)	90 g
TOTAL WEIGHT	1296 g

Blanch the egg yolks and sugar (1) with a whisk. Add the hot melted butter, then the sifted flour with the cocoa and finally the egg whites beaten with the sugar (2). Spread the mixture into a 40 x 60 cm frame on a baking tray. Bake at 190°C for about 8 minutes.

CRUNCHY

| Dark Pralirac PatisFrance 300 g

Gently soften in the microwave. Spread 140 g per strip of biscuit and set aside in the refrigerator.

PANACOTTA PRALINE

Cream	380 g
Milk	190 g
Praliné Almond-Hazelnut 55% Origin France PatisFrance	280 g
Gelée Dessert PatisFrance	30 g
Fleur de sel from Ile de Ré	2 g
TOTAL WEIGHT	882 g

Heat the milk and cream to 70°C, add the dessert jelly, then the praline and fleur de sel. Pour 440 g per mini tray and freeze.

BANANA COMPOTE

Starfruit Banana PatisFrance	500 g
Sugar	50 g
Gelée Dessert PatisFrance	50 g
TOTAL WEIGHT	600 g

Warm the fruit purée to 40°C and add the Gelée Dessert. Place 275 g of crunchy and freeze.

CHOCOLATE MOUSSE

Cream	350 g
Milk Chocolate 35% PatisFrance	480 g
Gelée Dessert PatisFrance	30 g
Whipped cream	520 g
TOTAL WEIGHT	1320 g

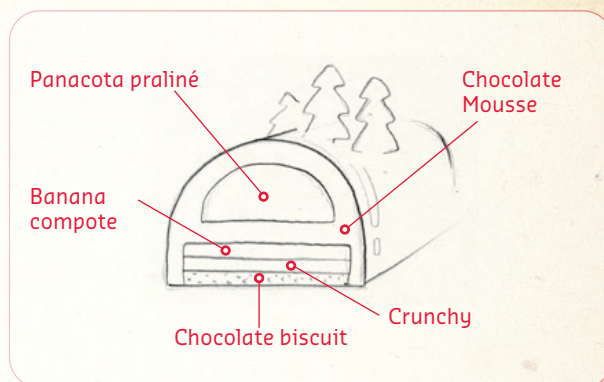
Heat the cream to 60°C and dissolve the Gelée Dessert. Add the chocolate to make a ganache and then stir in the whipped cream.

ASSEMBLY

- Cut two 49 x 7 cm strips of biscuit.
- Spread 140 g of crunchy on each and freeze.
- Spread 275 g of banana compote on each and freeze.
- Coat a standard log mould with 630 g of chocolate mousse.
- Insert the panacotta.
- Garnish again with a little mousse.
- Seal with the strip of biscuit, crunchy and compote.
- Freeze.

FINISHING

- Glaze the log with **Miroir Plus Neutral PatisFrance** coloured with praline (40 g for each kg of glaze) and a drop of yellow dye.
- Then decorate with chocolate decorations.



PRALINÉ ALMOND-HAZELNUT 55% ORIGIN FRANCE

A praliné with an intense flavour and a unique texture produced using 100% French ingredients and processed in our factory in the Vosges.

This easy-to-use local product is easy to apply in all your pastries and chocolates.



Gingerbread House

For 4 houses / 24 x 8 x 8 cm cake mould

GINGERBREAD

Patis'Pain d'Épices PatisFrance	770 g
Honey	846 g
Water	384 g
TOTAL WEIGHT	2000 g

Mix the powders, honey and water with the paddle at medium speed. Grease both moulds and garnish with 950 g of filling. Bake for 1 hour at 150°C (compress with baking sheets on top). An addition of dried or candied fruits is a possibility to bring more taste: add 20% of the weight of the dough before moulding.

CRUNCHY

Pralicrac Chocolait PatisFrance	800 g
Dark Gianduja PatisFrance	300 g
Hazelnuts PatisFrance crushed roasted	250 g
Dark Chocolate 55% PatisFrance	500 g
Oil	100 g
TOTAL WEIGHT	1350 g

Melt the Gianduja and Pralicrac, add the hazelnuts and mix. Pour into a frame 40 x 30 cm and let it set. Once set, cut out 4 bases of 22 x 8 cm. Put in the freezer. Melt the chocolate and oil, then glaze the frozen bases at 40°C.

ORANGE COMPOTE

Candied orange	225 g
Starfruit Tangerine PatisFrance	165 g
Sugar	90 g
NH Pectin PatisFrance	9 g
Beef Gelatin Powder PatisFrance	4.5 g
Water	27 g
Fresh ginger	9 g
TOTAL WEIGHT	529.5 g

Cut the oranges into small pieces, add the fruit purée, the sugar and pectin mixture and the grated ginger. Bring to a boil, add the hydrated gelatine and mix. Once cooled, smooth out the texture with a little Starfruit and spread 100 g per cake.

MARSHMALLOW

Sugar	373 g
Water	150 g
Glucose Syrup PatisFrance	77 g
Egg white	247 g
Beef Gelatin Powder PatisFrance	18 g
Water of hydration	108 g
Trimoline PatisFrance	100 g
Natural Vanilla Flavouring PatisFrance	QS
TOTAL WEIGHT	1073 g

Bake the sugar, water and glucose at 140°C. Pour over the beaten egg whites. Add the melted hydrated gelatin, Trimoline and vanilla flavouring. Beat until a smooth, thick mixture is obtained. Pour into a 40 x 60 cm frame up to 1 cm on a acetate sheet. Sprinkle with icing sugar and store in the refrigerator. Cut 4 strips of 22 x 15 cm (cut the acetate sheet as well). Set aside in a cool place.

BISCUIT FOR THE CHIMNEY

Butter	35 g
Icing sugar	26 g
Cinnamon powder	4 g
Flour	63 g
Almond Powder PatisFrance	10 g
Fleur de sel	1 g
Whole eggs	13 g
TOTAL WEIGHT	148 g

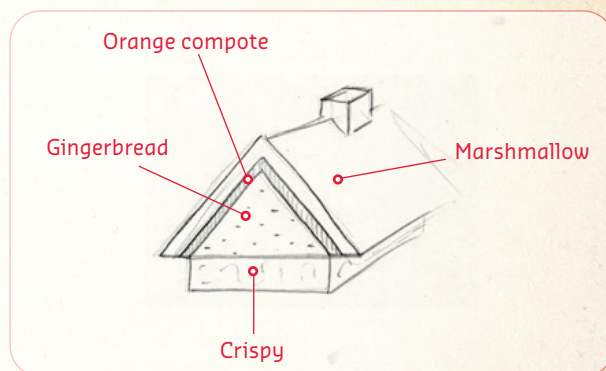
Mix all the ingredients together with the paddle. Spread to 2 mm and leave in the refrigerator for 2 hours. Detail 8 rectangles of 4 x 3 cm and 8 rectangles of 4 x 3 cm with an isosceles right-angled triangle of 2 cm side. Bake on Silpain® for 10 minutes at 160°C.

ASSEMBLY

- Remove the gingerbread from the moulds and leave to cool in the refrigerator.
- Once cold, cut them in half diagonally to form 4 «triangles».
- Spread 100 g of orange compote on 2 sides of the «triangle».
- Place the cut marshmallow on a greaseproof sheet with the sweet side against the sheet and heat the acetate sheet with a scraper to peel it off, lay the gingerbread on top and «roll» the marshmallow to stick it to the compote.
- Trim the edges to make a neat house and apply the crunchy.

FINISHING

- Stick the chimneys on using Patis'Omailt PatisFrance, then push lightly into the marshmallow.
- Sprinkle it all with Sucraneige PatisFrance to achieve a snow effect.
- Keep in a closed tin.



PATIS'PAIN D'ÉPICES

A balanced blend of spices and a soft, melt-in-the-mouth texture to make traditional gingerbread.

This pastry preparation contains Acti-Fresh technology for a long-lasting finished product (cake, decoration, iced gingerbread...).

You can call it «honey gingerbread» or «Dijon gingerbread».



Santa Claus

For 3 Trays of 8 x 50 cm or 6 logs of 25 cm

PISTACHIO BISCUIT

Pistachio Praliné 52% PatisFrance	150 g
Pistachio Pralirex PatisFrance	100 g
Icing sugar	270 g
Eggs yolks	220 g
Whole eggs	140 g
Eggs white	450 g
Sugar	66 g
Elsay PatisFrance	270 g
Melted butter	150 g
TOTAL WEIGHT	1816 g

Beat the praliné, Pralirex, icing sugar, egg yolks and eggs. Beat the egg whites and sugar. Mix the two fillings, add the Elsay and then the melted butter. Pour 880 g per 40 x 60 cm baking tray and bake for 10 minutes at 180°C.

PISTACHIO CRUNCHY

Pistachio Pralirac PatisFrance	800 g
Cocoa Butter PatisFrance	QS
TOTAL WEIGHT	800 g

Soften the Pralirac in the microwave and spread over a biscuit. Keep cool and cover the Pralirac with a little melted cocoa butter.

CITRUS COMPOTE

Starfruit Tangerine PatisFrance	1000 g
Grapefruit segments	750 g
Orange segments	510 g
Sugar	375 g
NH Pectin PatisFrance	24 g
TOTAL WEIGHT	2659 g

Mix the sugar and pectin, add the tangerine puree, as well as the grapefruit and orange segments. Bring to a boil and bake for 1 minute. Pour over the pistachio crunchy in a 40 x 60 cm frame and cover with the second biscuit. Freeze the whole thing.

ORANGE CHEESECAKE MOUSSE

Orange juice	1130 g
Water	610 g
Elfroy PatisFrance	700 g
Beef Gelatine Powder PatisFrance	45 g
Water of hydration	270 g
Cream cheese	1400 g
Whipped cream	1400 g
TOTAL WEIGHT	5555 g

Mix together the orange juice, water and Elfroy. Add the cream cheese and heat to 35°C. Add the melted hydrated gelatin and blend until smooth and creamy. Add the whipped cream.

RED GLAZE

Milk	300 g
Glucose Syrup PatisFrance	500 g
Beef Gelatine Powder PatisFrance	34 g
Water of hydration	180 g
White Chocolate 30% PatisFrance	1000 g
Miroir Plus Neutral PatisFrance	1000 g
Red food colouring	QS
TOTAL WEIGHT	3014 g

Bring the glucose and milk to the boil, add the gelatine and chocolate. Mix and add the Miroir Plus Neutral glaze and dye. Store in the refrigerator one night before use. Glaze at 35°C.

ASSEMBLY AND FINISHING

- Once the biscuit has been baked, place it in a 40 x 60 cm frame.
- Spread the pistachio crunchy over it.
- Pour the citrus compote on top, then place the biscuit without the crispy coating on top and freeze.
- Cut 6 strips of 6 x 50 cm when everything is well set.
- In a rectangular tray, pour 900 g of orange cheesecake mousse and place a strip of the insert in it.
- Freeze, remove from the mould and cut the tray in half.
- Glaze at 35°C and decorate.

DECORS

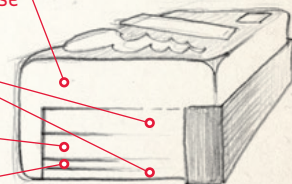
- Spread the White Chocolate 30% PatisFrance crystallized on a guitar sheet and detail with a toothpick to create the silhouette of Santa Claus.
- Place on a baking sheet and reserve in the freezer.
- Spray at 30°C with a chocolate sauce made with 50% of white chocolate and 50% of coca butter.
- Make a dark chocolate roll and cut 2 cm wide strips to make the outline of the log.

Orange cheesecake mousse

Pistachio biscuit

Citrus compote

Pistachio crispy



PRALIRAC PISTACHIO

A crispy filling with almond praliné and pistachio nuts (22%).

Ready and easy to use, this filling can be used in a wide variety of applications: base for desserts, logs, biscuits, candy fillings...



Beware of the reindeer

For a 40 x 30 cm square, i.e. 5 logs of 25 x 7 cm.

CHOCOLATE CAKE

Milk	150 g
Dark Chocolate 65% PatisFrance	165 g
Butter	400 g
Almond Paste Catania PatisFrance	300 g
Sugar	300 g
Trimoline PatisFrance	130 g
Whole eggs	500 g
Cocoa Butter Powder PatisFrance crushed	100 g
Flour	450 g
Volcano PatisFrance	15 g
TOTAL WEIGHT	2560 g

Make a ganache with milk and chocolate. Add the butter at 30°C and beat. In a food processor, mix the almond paste with the sugar and the Trimoline. Gradually add the eggs. Once smooth, beat the mixture with a whisk. Using a spatula, mix the two mixtures and then add the sieved mixture of cocoa powder, flour and Volcano baking powder. Bake at 180°C for about 30 minutes on 2 baking trays 60 x 40 cm.

GIANDUJA GANACHE

Cream	450 g
Gianduja Milk PatisFrance	450 g
Milk chocolate 35% PatisFrance	143 g
Butter	90 g
TOTAL WEIGHT	1133 g

Heat the cream, then pour over the gianduja and chocolate and blend. Add the butter at 40°C and blend.

EXOTIC COMPOTE

Mango	462 g
Exotic Starfruit PatisFrance	206 g
Gelée Dessert PatisFrance	44 g
Lime juice	53 g
Vanilla powder	2 g
TOTAL WEIGHT	765 g

Cut the mango into small cubes, then cook with the fruit purée, lime juice and vanilla for 2 minutes at a simmer. Add the Gelée Dessert.

EXOTIC CRISPY

Exotic Pralicrac PatisFrance	450 g
------------------------------	-------

Gently soften the Pralicrac in the microwave.

GLAZE

Miroir Plus Dark Chocolate PatisFrance	500 g
--	-------

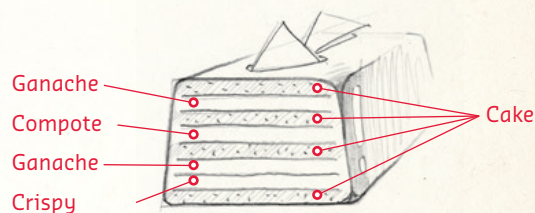
Heat to 35-40°C then glaze.

ASSEMBLY

- Bake the biscuits, cut each sheet in half and place one piece in a 40 x 30 cm frame.
- Apply the crispy coating and place in the refrigerator.
- Pour 350 g of ganache and place another biscuit on top.
- Pour the compote and place another biscuit on top.
- Pour 350 g of ganache and a biscuit, place in the deep-freezer.
- Cut 7 x 25 cm logs.

FINISHING

- Slightly dilute the remaining ganache, then cover the 4 sides of each log and return to the freezer.
- Glaze at 35-40°C then place on a log base.



MIROIR PLUS DARK CHOCOLATE

An icing with the real taste of dark chocolate (21%) to decorate your mousses and desserts.

Ready to use, it is also made for fine decoration and guarantees your finished product both freshness and protection against oxidation.



Candy cane log

For 2 standard log moulds

PAIN DE GÊNES

Eggs	270 g
Sugar (1)	240 g
Almond Powder PatisFrance	240 g
Butter	190 g
Flour	190 g
Volcano PatisFrance	20 g
Egg whites	170 g
Sugar (2)	60 g
TOTAL WEIGHT	1380 g

Beat the eggs, sugar (1) and almond powder with a whisk. Add the hot butter. Stir in flour and Volcano baking powder. Then add the beaten egg whites and sugar (2). Spread the mixture into a 40 x 60 cm frame on a baking tray. Bake at 185°C for about 8 minutes.

RASPBERRY CREAM

Starfruit Raspberry PatisFrance	350 g
Egg yolks	60 g
Sugar	50 g
Butter	80 g
Gelée Dessert PatisFrance	20 g
Whipped cream	300 g
TOTAL WEIGHT	860 g

Make a crème anglaise with the first 3 ingredients. Add the Gelée Dessert. At 40°C, add the butter and mix. Stir in the whipped cream. Mould 380 g in a mini tray and freeze.

MULLED WINE

Red wine	400 g
Brown sugar	220 g
Lemon zest	1 pc
Orange zest	1 pc
Cinnamon stick	1 pc
Star anise	1 pc
Clove	1 pc
Freshly squeezed orange juice	1 pc
TOTAL WEIGHT	1020 g

Boil all the ingredients. Store. Filter before soaking the biscuit.

RED FRUIT COULIS

Starfruit Strawberry PatisFrance	300 g
Starfruit Raspberry PatisFrance	200 g
Glucose Syrup PatisFrance	100 g
Sugar	100 g
NH Pectin PatisFrance	14 g
Fresh basil	10 g
TOTAL WEIGHT	724 g

Infuse the basil in the fruit purées 24 hours in advance. Filter, then heat to 50°C with the glucose. Drizzle in the sugar/pectin mixture. Boil for 1 minute. Pour 130g of coulis on the cream and freeze. Spread the rest over a Silpat®.

CHOCOLATE MOUSSE

Whole milk	350 g
Egg yolks	80 g
Sugar	70 g
Vanille Pod PatisFrance	1 pc
Gelée Dessert PatisFrance	20 g
Milk chocolate 35% PatisFrance	280 g
Whipped cream	650 g
TOTAL WEIGHT	1480 g

Make custard with the milk, egg yolks, sugar and vanilla pod. Add the Gelée Dessert and chocolate. At 35°C, stir in the whipped cream. Garnish 650 g per tray.

CRUNCHY

Milk Chocolate 35% PatisFrance	125 g
Praliné Almond-Hazelnut 55% Origin France PatisFrance	50 g
Speculoos crumbs	225 g
TOTAL WEIGHT	400 g

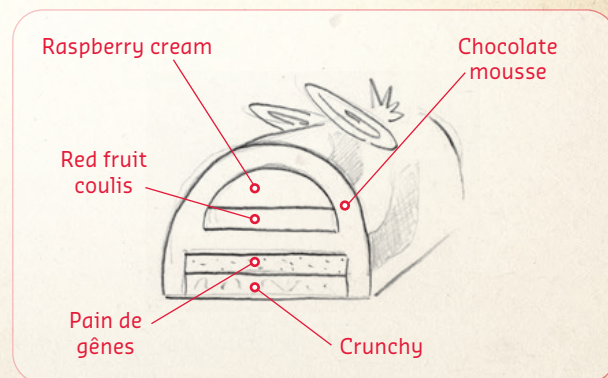
Melt the chocolate at 40°C and add the praliné. Mix in the crumbled speculoos. Spread between two acetate sheets and leave it to crystallise. Cut two strips of 6.5 x 49 cm (150 g).

ASSEMBLY

- Cut two 6 x 49 cm strips of biscuit and soak in mulled wine.
- Cut 1.5 cm strips of confit and arrange them on a 19 x 49 cm acetate sheet, spacing them 3 cm apart.
- Place the acetate sheet in a log mould.
- Coat with chocolate mousse.
- Insert the cream and coulis in the centre.
- Spread some more mousse.
- Lay down the soaked biscuit.
- Seal with the band of crispy coating.
- Freeze.

FINISHING

Glaze with Miroir Plus Neutral PatisFrance and decorate with chocolate discs and some fresh raspberries.





The Log

For 6 desserts of 20 cm diameter

CHOCOLATE JOCONDE

Patis'Joconde PatisFrance	1400 g
Water	525 g
Eggs	300 g
Cocoa Powder PatisFrance	100 g
TOTAL WEIGHT	2325 g

Mix all the ingredients together using a mixer fitted with a high-speed whisk for 4 minutes. Spread and lay out on two 60 x 40 cm baking trays. Bake at 185°C for 8 minutes in a convection oven.

CHOCOLATE MILK VANILLA CRÈME BRÛLÉE

Cream	250 g
Milk	250 g
Milk Chocolate 35% PatisFrance	100 g
Egg yolks	120 g
Sugar	20 g
Vanilla powder	2 g
TOTAL WEIGHT	742 g

Heat the milk and cream with the vanilla. Pour over the chocolate and blend. Add the egg yolks and sugar. Pour into 16 cm diameter Flexipan® sheets. Bake at 95°C for about 30 minutes. Freeze.

PRALINE MOUSSE

Cream	330 g
Praliné Almond-Hazelnut 55% Origin France PatisFrance	455 g
Gelée Dessert PatisFrance	52 g
Whipped cream	662 g
Lemon zests	2 g
TOTAL WEIGHT	1501 g

Warm the cream with the zests to 40°C and stir in the Gelée Dessert. Pour it over the praliné, strain, and then add the whipped cream.

POPCORN CRISPY

Prali'Pop PatisFrance	400 g
Milk Chocolate 35% PatisFrance	80 g
Crousticrep PatisFrance	160 g
TOTAL WEIGHT	640 g

Melt the chocolate and mix with the rest of the ingredients.

MODELING CHOCOLATE

Dark Chocolate 64% PatisFrance	250 g
Glucose Syrup PatisFrance	200 g
TOTAL WEIGHT	450 g

Melt the chocolate at 45°C then add the glucose afterwards. Mix and then leave to set.

SPONGE CAKE

Egg whites	120 g
Egg yolks	80 g
Sugar	80 g
Flour	30 g
Water-soluble food colouring	QS
TOTAL WEIGHT	310 g

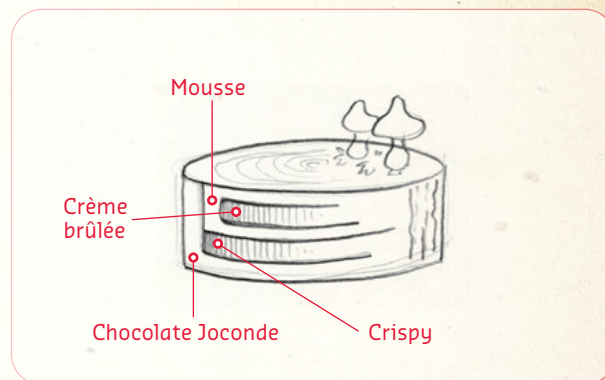
Mix the ingredients together. Blend and strain. Pour into a siphon, then fill a plastic cup one third full. Bake in a microwave oven. After cooling, tear small pieces off.

ASSEMBLY

- Cover rings of 20 cm with a wrap and place a 4 cm rhodoid inside.
- Cut 4 cm wide strips of biscuit and line the inside of the rings.
- Place a ring of biscuit 16 cm in diameter in the bottom.
- Spread 100 g of popcorn crispy on the biscuit.
- Fill halfway with mousse then place the disk of crème brûlée
- Freeze and remove from the mould.

FINISHING

- Spread the modeling chocolate to a thickness of 2 mm and then use a silicone mat to give it a bark-like effect.
- Cut strips 4 cm in height and arrange them around the biscuit.
- Place a disc of Milk Chocolate 35% PatisFrance, scratched with the tip of a knife on a rotating plate, on top.
- Arrange pieces of sponge cake and chocolate mushrooms.



PRALI'POP

An innovative filling using almond praliné and corn flavoured with a pinch of salt, providing a unique taste that really stands out.

Ready and easy to use, this filling is manufactured in our factory in France, located at Charmes in the Vosges, on a traditional line to obtain a product close to an artisanal manufacture.

AVAILABLE FROM
OCTOBER 2020



The Snowman

To make 3 pieces / 11 cm cube and 6 cm cube

BISCUIT

Almond Paste Catania PatisFrance	190 g
Eggs	135 g
Flour	80 g
Butter	35 g
Egg whites	80 g
Sugar	35 g
TOTAL WEIGHT	555 g

Soften the warm almond paste with the eggs little by little. Add the sifted flour and then the melted butter. Beat the egg whites with the sugar until stiff. Add them to the first mixture. Spread on a 40 x 60 cm baking tray and bake at 170°C.

PRALINE & MILK ICE-CREAM

Whole milk	1036 g
Cream	160 g
Trimoline PatisFrance	30 g
Sugar	100 g
Dextrose	90 g
0% fat milk powder	50 g
Gelglace PatisFrance	12 g
Light Almond Praliné PatisFrance	160 g
TOTAL WEIGHT	1638 g

Heat the milk and cream to 40°C then add the sugars and milk powder. Increase the temperature to 50°C and add the Gelglace. At 70°C pour it over the praliné. Keep refrigerated for 12 hours and pour into an ice cream maker.

APRICOT SORBET

Water	280 g
Sugar	125 g
Dextrose	90 g
Gelglace PatisFrance	10 g
Starfruit Apricot PatisFrance	1000 g
TOTAL WEIGHT	1505 g

Make a syrup with the water, sugars and ice cream. Pour the syrup over the fruit purée. Leave to set for 24 hours and then pour into an ice cream maker.

CHOCOLATE SAUCE

White Chocolate 30% PatisFrance	1000 g
Cocoa Butter PatisFrance	280 g
TOTAL WEIGHT	1280 g

Melt the two ingredients together. Use the paint spray gun at 30°C.

ASSEMBLY

- Cut two 10 x 10 cm pieces of biscuit for each piece.
- Place the moulds in the freezer before use, then mould the praliné-flavoured milk ice cream onto a piece of biscuit in the large cube.
- Then scoop out the centre to insert the apricot sorbet and close with a second piece of biscuit.
- Mould apricot sorbet into the small cube.

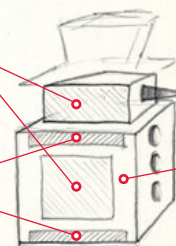
FINISHING

- Once removed from the mould, spray the whole thing with the chocolate sauce.
- Garnish with decorations made from Dark Chocolate 64% PatisFrance.

Apricot sorbet

Biscuit

Praliné & milk ice-cream



LIGHT ALMOND PRALINÉ

This lightly roasted almond flavoured filling (59%) has an uncompromising finesse, giving it a unique, smooth texture.

Ready-made and easy to use, this praliné can be used for a wide variety of purposes: dessert, mousse, chocolate filling, macaroons...





The carousel

For 1 centrepiece

ELEMENTS

Small, circular 14 cm chocolate ring	1
Large, circular 14 cm chocolate ring	1
Flat, 14 cm chocolate ring	3
Chocolate pole 3 cm in diameter, 20 cm long	1
Small stick 0.7 cm in diameter, 7 cm long	5
Chocolate hoop 2.5 x 14 cm	1
Chocolate cone 14 cm in diameter	1
White chocolate sphere 2.5 cm in diameter	1
White chocolate and milk chocolate reindeer	6
Vanilla raspberry macaroon	12-15

MATERIAL

14 cm bucket lid	1
Rhoid 4.5 cm	100 cm
14 cm stainless steel frame	2
Reindeer pastry cutter	1
Acetate sheet	3
Heat gun	1
Pastry cutter 5 cm diameter	1
2.5 cm half sphere mould	1
White Chocolate 30% PatisFrance	QS
Dark Chocolate 64% PatisFrance	QS
Milk Chocolate 35% PatisFrance	QS
Cocoa Butter PatisFrance	QS
Fat-soluble red food colouring	QS

ASSEMBLY STAGE

1/ The base

On an upside down plastic bucket lid 14 cm in diameter, place a 4.5 cm PVC tape in the groove of the lid. Pour tempered dark chocolate and brush all over the PVC ribbon. Leave to crystallise and then remove from the mould. Using a cone, place a small drop of chocolate in the centre of your base. Turn the lid over and pour a little tempered chocolate until it covers the entire surface. Shake it and leave it to crystallise.

2/ The circles

Spread a 0.3 cm layer of dark chocolate on an acetate sheet and then make 3 circles of 14 cm. Place a plate on top to allow them to set perfectly.

3/ The pole

Wrap an acetate sheet around itself to form a pole 3 cm in diameter. Carefully seal one end of the pole with adhesive tape and fill it with dark chocolate. Once the pole is full, empty it and leave it upside down. Remove from the mould, cut off the ends and cut a 13 cm pole.

4/ The little stick

Cut an acetate sheet into a 10 x 10 cm square and make 6 small poles 0.7 cm in diameter (or use plastic straws). Seal one end with adhesive tape and fill with dark chocolate. Leave it to set, remove from the mould and cut 3 sticks at 7 cm and 2 sticks at 5 cm.

5/ The crown

Wrap a PVC ribbon around a 14 cm ring, spread a thin layer of dark chocolate on the ribbon, cut a 2.5 cm strip. Using a 5 cm cutter, cut out the grooves, wrap the ribbon around the 14 cm ring and leave to set.

6/ The roof

Place a PVC sheet between 2 rings of 14 cm in diameter, heat the sheet with a heat gun and press it in the middle with a whip handle (this will result in a conical shape). Mould this shape with the dark chocolate. Leave to set and then remove from the mould.

Mould 2.5 cm half-spheres in white chocolate and leave to set. Remove from the mould, assemble and polish with a brush.

Quantité

7/ The reindeer

Spread a thin layer of milk chocolate on an acetate sheet and cut out the reindeer with a pastry cutter, then do the same with white chocolate. Position between 2 trays to keep them straight.

ASSEMBLY AND FINISHING

Make a 50/50 cocoa butter and white chocolate sauce, crystallise at 30°C, spray the large rimmed base and then the roof and leave to set. • Colour this sauce with red dye, crystallise again and then grind the previous ingredients. • Stick a chocolate tablet in the centre of the circular base (made with the lid). Stick a 14 cm circle in the middle. Stick the 13 cm pole firmly in place. • Cut out the centre of a 14 cm disc using a 3 cm cutter (check that it is wide enough to allow the pole to pass through without difficulty). • Stick the crown around the last 14 cm circle edge to edge. • Make a 50/50 dark chocolate and cocoa butter sauce, crystallise at 30°C and spray the base with the stick, the perforated disc and the disc with the crown, leave to crystallise. • Glue all the macaroons around the pole with crystallised chocolate. • Insert the perforated disc and fix it with a small dot of chocolate. • Stick the roof on the crown and glue it on the pole. • Glue the small stick from underneath, let it set and then glue the reindeer on it. • Finish with the small sphere on top and then put the whole thing on the red base. • As the base and the carousel are not linked, you can rotate it to choose the macaroon you want to enjoy.

WHITE OR RED MACARON

Patis'Macaron PatisFrance	250 g
Water (or water + red food colouring)	25 g
TOTAL WEIGHT	275 g

Mix the preparation and the water (>50°C) with the mixer fitted with the paddle at high speed for 4 minutes. Set up on Silpat® and lined plates. Bake in a convection oven at 130°C or in a deck oven at 150°C for 21 minutes with the open vents.

VANILLA GANACHE

Cream	435 g
Trimoline PatisFrance	35 g
White Chocolate 30% PatisFrance	500 g
Butter	40 g
Vanilla Pod PatisFrance	2 g
TOTAL WEIGHT	1012 g

Bring the cream and butter to the boil and then add the Trimoline. Let the vanilla infuse. Filter and heat the cream to 80°C. Pour over the chocolate and blend. Allow to set at 16°C for 24 hours.

Garnish the shells with macarons.

RASPBERRY AND GREEN ANISEED GANACHE

Starfruit Raspberry PatisFrance	435 g
Trimoline PatisFrance	35 g
White Chocolate 30% PatisFrance	500 g
Butter	40 g
Green anise	QS
TOTAL WEIGHT	1010 g

Bring the fruit purée and butter to the boil and then add the Trimoline. Allow the anise to infuse. Filter and heat the cream to 80°C. Pour over the chocolate and blend. Allow to set at 16°C for 24 hours. Garnish the shells with macarons.



Santa Claus

For 100 poles / Mould: Chocolate world 1908

GINGERBREAD GANACHE

Cream	360 g
Gingerbread spices	2 g
Milk Chocolate 35% PatisFrance	465 g
Glucose DE60	30 g
Dextrose	62 g
Sorbitol	49 g
Anhydrous butter	35 g
TOTAL WEIGHT	1000 g

Heat the cream and let the spices infuse for 5 minutes. Heat again with the sugar and butter, then pour over the chocolate. Mix. Cool to 28°C before placing the ganache in the moulds.

ORANGE CONFIT

Orange zests	20 g
Orange purée	225 g
Sugar	300 g
Yellow Pectin PatisFrance	6 g
TOTAL WEIGHT	549 g

Grate the orange with a Microplane®. Blanch the orange peel three times (starting with cold water until boiling). Heat the orange puree with the peel to 40°C, add the sugar/pectin mixture and bring to the boil. Cool, then insert the confit into the shells.

MODELING CHOCOLATE

Dark Chocolate 64% PatisFrance	250 g
Glucose Syrup PatisFrance	200 g
TOTAL WEIGHT	450 g

Melt the chocolate at 45°C then add the glucose afterwards. Mix and then leave to set.

BROWN COLOURED COCOA BUTTER

Cocoa Butter PatisFrance	50 g
Fat-Soluble Chocolate Brown Food Colouring PatisFrance	5 g
TOTAL WEIGHT	55 g

Melt the cocoa butter, then add the colouring and mix.

RED COLOURED COCOA BUTTER

Cocoa Butter PatisFrance	50 g
Fat-Soluble Red Food Colouring PatisFrance	5 g
TOTAL WEIGHT	55 g

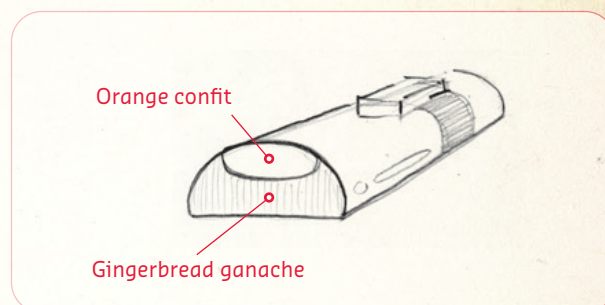
Melt the cocoa butter, then add the colouring and mix.

ASSEMBLY

- Using a PVC (rhodoid) sheet, make a stencil 23 cm wide and 27 cm long.
- Spray the tempered brown cocoa butter and leave to set.
- Then spray the red coloured cocoa butter and leave to set.
- Mould with Milk Chocolate 35% PatisFrance.
- Arrange the cold orange confit and then the ganache at 28°C. Leave to set for 12 hours and then close.

FINISHING

- Remove from the mould and place a modeling chocolate «belt buckle» tinted with bronze glitter on the brown strip.



PATISFRANCE CHOCOLATES

Our range of chocolates is guaranteed 100% pure cocoa butter for superior quality.

Rich in flavour, they can be applied to all types of preparation: ganache, mousse, moulding, cream... and they are ideal for adding a personal touch to all your finished products.

The sleigh



For 6 x 50 cm trays or 18 logs 16 cm long

HAZELNUT BISCUIT

Egg yolks	250 g
Eggs	126 g
Sugar	140 g
Egg white	350 g
Glucose Syrup PatisFrance	350 g
Flour	105 g
Raw Hazelnut Powder PatisFrance roasted	112 g
Melted butter	63 g
TOTAL WEIGHT	1496 g

Whisk the eggs, egg yolks and sugar together. Put the egg whites and the glucose syrup together. Mix the 2 fillings and delicately add the flour and hazelnut powder, then add the melted butter. Spread 2 baking trays 40 x 60 cm with 700 g of biscuit and bake at 190°C for 10 minutes. Cover with chocolate once cooled and cut 6 strips of 4 cm and 6 strips of 7 cm.

MANGO CONFIT

Starfruit Passion PatisFrance	1080 g
Starfruit Mango PatisFrance	540 g
Mango cube	810 g
Sugar	170 g
NH Pectin PatisFrance	22 g
TOTAL WEIGHT	2622 g

Mix all ingredients together and bring to a boil for 1 minute. Pour 400g of confit into 4 cm silicone inserts and place in the freezer.

DARK CREAMY GIANDUJA

Cream	700 g
Milk	100 g
Glucose Syrup PatisFrance	150 g
Egg yolks	100 g
Dark Gianduja PatisFrance	500 g
TOTAL WEIGHT	1550 g

Bake the first 4 ingredients and pour over the gianduja. Mix and pour 230 g per mould on the mango confit. Close with a 4 cm strip of biscuit.

FRENCH PRALINE MOUSSE

Milk	1565 g
Vanilla Pod PatisFrance	5pc
Egg yolk	268 g
Elsay PatisFrance	135 g
55% Almond-Hazelnut Praliné Origin France PatisFrance	894 g
Dark Chocolate 65% PatisFrance	180 g
Beef Gelatine Powder PatisFrance	40 g
Water of hydration	240 g
Whipped cream	2700 g
TOTAL WEIGHT	6022 g

Make a pastry cream using the first 4 ingredients. Add the praliné, chocolate and hydrated gelatine and blend until a perfect emulsion is obtained. At 25°C add the whipped cream.



MATTE GLAZE

Glucose Syrup PatisFrance	120 g
Cream	1500 g
Water	150 g
Sugar	210 g
Dark Gianduja PatisFrance	1332 g
Dark Chocolate 65% PatisFrance	750 g
Oil	160 g
TOTAL WEIGHT	4222 g

Bring glucose, water, sugar and cream to a boil. Pour over the chocolate and Gianduja and blend, adding the oil. Store in the refrigerator and use at 40°C.

ASSEMBLY

- Once the biscuit is baked, cover with chocolate and cut 6 strips of 4 x 50 cm and 6 strips of 7 x 50 cm.
- Make the insert using 400 g of mango confit, 230 g of creamy gianduja and a strip of cake, then freeze.
- In a rounded log mould pour 650 g of mousse, put the insert in, then add 330 g of mousse finished with the 7 cm-strip.
- Cut the tray into 3.

FINISHING

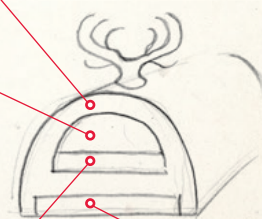
- Glaze at 35 - 40°C.
- Right after glazing, apply an acetate sheet cut out in the shape of a sledge.
- Freeze and spray with a 50/50 cocoa butter and chocolate sauce, then sprinkle it with a little bronze colouring.
- Remove the acetate sheet stencil and decorate.

Praliné mousse

Mango confit

Dark creamy gianduja

Hazelnut biscuit





The Christmas tree

For 30 individual trees / Christmas tree cone mould Pavoni or rhodoid sheet cone

CHOCOLATE BISCUIT

Almond Paste Catania PatisFrance	235 g
Whole eggs	288 g
Flour	38 g
Volcano PatisFrance	7 g
Dark Chocolate 71% PatisFrance	144 g
Butter	72 g
TOTAL WEIGHT	784 g

Beat the almond paste and eggs together. Melt the butter and the chocolate, add the flour and the Volcano. Gently mix the 2 preparations and pour into a 40 x 60 cm baking tray. Bake at 180°C for 9 minutes.

CRISPY COFFEE

Sugar	100 g
Water	30 g
Coffee beans	100 g
Pralicrac Chocolait PatisFrance	667 g
Caramelised coffee	133 g
TOTAL WEIGHT	800 g

Bake the sugar at 125°C then add the coffee beans and caramelize. Once cooled, grind coarsely in the food processor. Melt the Pralicrac and add the caramelised coffee, mix and spread on the biscuit in a 40 x 60 cm frame.

SPECULOOS

Speculoos paste	500 g
Crumbled speculoos	200 g
TOTAL WEIGHT	700 g

Gently heat the speculoos and spread over the crispy coffee. Sprinkle with broken speculoos and freeze.

CREAMY COFFEE

Milk	400 g
Cream	400 g
Coffee beans	150 g
Coffee infusion	600 g
Eggs yolk	130 g
Beef Gelatine Powder PatisFrance	10 g
Water of hydration	60 g
Milk Chocolate 35% PatisFrance	200 g
Butter	100 g
TOTAL WEIGHT	1100 g

Bring the milk and cream to the boil, add the crushed coffee beans and leave to infuse for 30 minutes. Filter and weigh 600 g of infusion. Make a crème anglaise with the infusion and then add the hydrated gelatine and the chocolate. Stir and let cool to 35°C, then mix. Pour into the frame onto the speculoos and freeze.

VANILLA MOUSSE

Cream	528 g
Cocoa Butter PatisFrance	60 g
White Chocolate 30% PatisFrance	552 g
Beef Gelatine Powder PatisFrance	13 g
Water of hydration	78 g
Vanilla Pod PatisFrance	2 pc
Whipped cream	552 g
TOTAL WEIGHT	1785 g

Hydrate the gelatine, boil the cream with the vanilla. Pour over the chocolate and cocoa butter, add the gelatine and mix. At 25°C add the whipped cream. Pour 55 g per cone mould.

MILK COATING

Milk Chocolate 35% PatisFrance	800 g
Oil	300 g
TOTAL WEIGHT	110 g

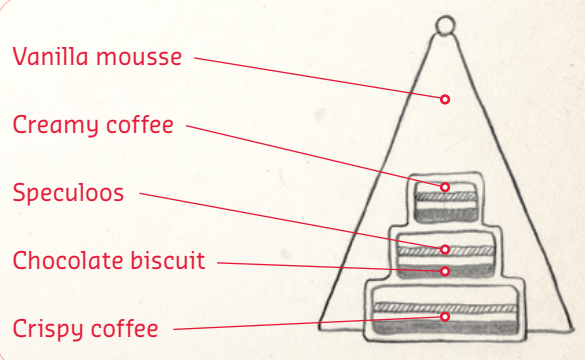
Melt the chocolate and oil at 35°C.

ASSEMBLY

- Once the insert is frozen with the biscuit, crispy coating, speculoos and creamy coffee, detail like this: 30 circles of 3 cm; 30 circles of 4 cm and 30 circles of 5 cm.
- Stack 3 discs of different sizes from the largest to smallest, glaze with the coating then freeze.
- In a plastic cone mould, pour 55 g of mousse and insert the inserts into it.
- Freeze and remove from the mould by soaking them for a few seconds in hot water, then remove from the mould with a knife.

FINISHING

- Spray the Christmas trees in creamy velvet with a 50/50 green coloured cocoa butter and white chocolate sauce.
- Using **Glucose Syrup PatisFrance**, make a transparent spiral piece of tinsel and stick small coloured beads on it.





The present

By Jonathan Mougel (Meilleur Ouvrier de France
Pâtissier-Confiseur 2019) & Romane Maréchal

For 1 log / Log mould Ref : Classic 50 cm «U»

COCOA BISCUIT

Egg yolks	250 g
Sugar	215 g
T55 flour	125 g
20-22% Cocoa Powder PatisFrance	50 g
Butter	75 g
Egg whites	250 g
Sugar	65 g
TOTAL WEIGHT	1030 g

Beat the egg yolks firmly with the sugar. Add the sifted flour and cocoa powder. Stir in the melted butter and then the egg whites into a meringue. Pour 700 g into each of the two 40 x 60 cm frames and bake at 185°C in a convection oven for 8 minutes.

COFFEE PRALINÉ

Blanched Hazelnuts PatisFrance	200 g
Sugar	102 g
Water	35 g
Vanilla Pod PatisFrance	1/2 pc
Fleur de sel	0,25 g
Soluble coffee	4 g
TOTAL WEIGHT	341,25 g

Cook the sugar with the water at 120°C then add the hazelnuts and crush it. Caramelize and aff the fleur de sel, vanilla and soluble coffee. Cool down and mix.

CRISPY PRALINÉ COFFEE

(WEIGHT FOR 1 BASE DE 49.5 x 6 CM)

Coffee Praliné	90 g
Dark Chocolate 55% PatisFrance	20 g
Crousticrep PatisFrance	29 g
Piémont Hazelnut PatisFrance	20 g
Fleur de sel	1 g
Almond Sticks PatisFrance	20 g
TOTAL WEIGHT	180 g

Mix the praline with the chopped and roasted hazelnuts and almonds. Add the chocolate, then the Crousticrep and the fleur de sel. Mix everything.

CREAMY COFFEE (1 MOULD INSERT 6 x 50 CM)

Cream	275 g
Coffee beans	45 g
Coffee infusion	140 g
Milk	70 g
Egg yolks	43 g
Beef Gelatine Powder PatisFrance	2 g
Water of hydration	14 g
Dark Chocolate 55% PatisFrance	37 g
Dark Chocolate 71% PatisFrance	14 g
Butter	32 g
TOTAL WEIGHT WITHOUT INFUSION	348 g

Infuse the cream and coffee beans. Filter. Make a crème anglaise. Add the melted gelatine and pour over the chocolates. Add the butter and mix.

CHOCOLATE MOUSSE

Cream	85 g
Milk	47 g
Egg yolks	250 g
Sugar	110 g
Pâte à bombe	250 g
Dark Chocolate 71% PatisFrance	207,5 g
Cream	380 g
TOTAL WEIGHT	837,5 g

Cook the first 4 ingredients at 85°C to make a «pâte à bombe». Strain and then place in the mixing bowl to whip it. Melt the chocolates at 45°C. Add a third of the whipped cream, then the pâte à bombe at 30°C, then the rest of the whipped cream. Fill the tray at a rate of 680 g per mould.

KUMQUAT MARMALADE (1 MOULD INSERT 6 x 50 CM)

Kumquat	295 g
Starfruit Passion Fruit PatisFrance	50 g
Orange zest	1 g
Dextrose	25 g
Sugar	23,75 g
NH Pectin PatisFrance	5 g
Agar-agar	3,3 g
Beef Gelatine Powder PatisFrance	2 g
Water of hydration	12 g
Orange juice	48,75 g
TOTAL WEIGHT	465,8 g

Blanch the kumquats. Compote the kumquats, pulp and zest. Dry mix the dextrose, sugar, NH pectin and agar-agar, and add it to the broth. Add the previously melted gelatine and mix. Add the fresh orange juice and mix.

GLAZE

Milk	300 g
Glucose Syrup PatisFrance	500 g
Beef Gelatine Powder PatisFrance	30 g
Water of hydration	180 g
Dark Chocolate 55% PatisFrance	400 g
Miroir Plus Neutral PatisFrance	1000 g
Intense Praliné 69% PatisFrance	400 g
Soluble coffee	20 g
TOTAL WEIGHT	2810 g

Boil the milk and glucose syrup, then add the melted gelatine mixture. Pour over the chocolate and mix. Add the Miroir glaze and mix.

COFFEE WHIPPED CREAM

Cream	320 g
Coffee beans	53 g
Beef Gelatine Powder PatisFrance	30 g
Water of hydration	180 g
White Chocolate 30% PatisFrance	110 g
Cream	1000 g
TOTAL WEIGHT	1514,5 g

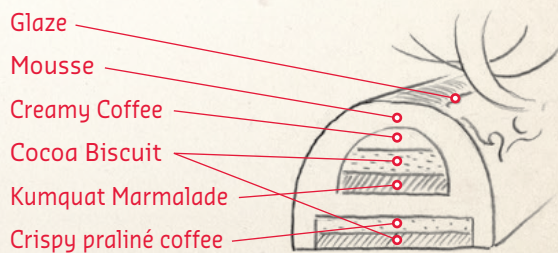
Infuse the ground coffee in the hot cream for 30 minutes. Filter and stir in the melted gelatine. Add the melted chocolate. Mix and pour over the cold cream. Blend and set aside for 12 hours. Whip the cream and dip the log in it. Raise to give the effect of a milk cloud.

ASSEMBLY

Cut a 49.5 x 6 cm biscuit base. Add on top 180 g of crispy. Pour 300 g of cream in the log insert mould. Add a 4.5 x 49.5 cm cut biscuit base and freeze the insert. Add 300 g of kumquat marmalade and freeze. Make the mousse and pour 680 g per log gutter, then place the insert and freeze.

FINISHING

Glaze the logs. Refreeze for 10 minutes, then plunge into the coffee whipped cream. Spray with the Miroir Plus Neutral PatisFrance heated to 60°C and 10% water.



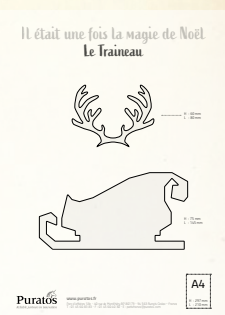
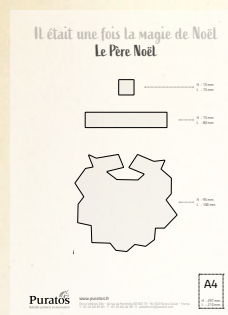
Would you like to find out even more about the Christmas collection?

Keep up to date!

Find out more about chocolate decorations on our website, www.puratos.fr

Our pastry chefs would like to share with you the (homemade) designs they have made for their chocolate decorations as well as the design to make a rhodoid mould for Christmas Tree cupcakes.

All you have to do is download them by clicking down and voilà!



Find out more Christmas surprises on our social networks !



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

PATISFRANCE
SOURCE DE SÉDUCTION