

Pastry classics reinvented  
for takeaway

e-mag of the French pastry trends  
**MAY - JUNE 2021**

## **Trend:**

Takeaway, the new  
post-covid normality

## **Our solutions:**

- Patis'Coeur Fondant  
pastry preparation
- Nuts
- Pralirac  
crunchy fillings
- Starfruit  
fruit purées
- Miroir glazes

## **Recipes:**

- Brownie
- Exotic cheesecake
- Tarti-Brest
- Tatin Finger
- Peach Melba Dessert



## TAKEAWAY, THE NEW POST-COVID NORMALITY

The restaurant sector was hit hard by the health crisis in 2020 and has continued to suffer since then. But many establishments have managed to reinvent themselves by making takeaway services more popular in order to survive the crisis. And if today this is an opportunity, the practice is likely to continue as consumers will keep on using this service after the crisis.



An increase in takeaway sales has been evident since 2018, but has grown even more with the supply lockdowns. Maintaining sales, increasing visibility, increasing customer numbers... there are many advantages to takeaway sales for retailers, but also for customers, who will benefit from the convenience and simplicity of this service. For example, **53% of consumers believe that takeaways are essential to their lifestyle\***. This is especially important, given that 68%\* of them say they are now more likely to buy takeaway food in a restaurant than they were before the crisis. This percentage even rises to 73%\* among the younger generation, for whom takeaways are a regular occurrence.

In fact, consumers today expect more convenience and speed in terms of ordering and delivering food purchases. According to our recent Taste Tomorrow study, **61% want the option of ordering food 7 days a week, 24 hours a day**. They would like to have everything they want within reach, without waiting or compromising on taste. The takeaway service is therefore just the first step towards making life easier for consumers, and practices will increasingly move towards online purchasing, automated deliveries, etc. It is therefore more important than ever to adopt these new practices now in order to meet consumers' needs.

To help you develop your takeaway service, we have reinvented **5 recipes of the most popular desserts in the restaurant industry: the timeless brownie, the irresistible Paris-Brest, the fruity tarte tatin, the gourmet cheesecake and the frozen peach melba dessert**. We have reinvented these pastries in practical, transportable formats, with surprising flavours and unique textures to make your creations even more enjoyable and delicious. So go ahead, you too can take the leap into takeaway sales!



### 53%

of consumers believe that takeaways are essential to their lifestyle\*



### 61%

want the option of ordering food 7 days a week, 24 hours a day.

\*Source: QSR Magazine – Article Restaurants in 2021: Takeout and Delivery is Now Essential to Customers

# REVISITING THE FLAVOURS AND TEXTURE OF THE **BROWNIE**

## WITH OUR **PATIS'COEUR FONDANT** PASTRY PREPARATION

A pastry preparation with a delicious chocolate taste, convenient to use and which allows you to reinvent more easily the pastry classics.



### The characteristics of the product :

- Produced with real Belgian chocolate for a great chocolate flavour (37% chocolate content into the preparation, 26% into the finished good)
- Made in France, in our factory in Charmes



### The advantages for consumers:

- Contains real Belcolade chocolate
- Meets the expectations of your customers concerning health and nutrition as it does not contain any hydrogenated fats



### The benefits for you:

- Very easy-to-use : only 3 weighings
- Fast production time
- Maximum success rate, with a constant quality
- Control of the baking time allow you to have 3 different recipes (with same process)
- Production can be frozen or stored to the fridge, then heated in the micro wave at the last moment

**Available in bags of 5 kg.**  
**Shelf life of 9 months.**



## REVISITING THE FLAVOURS, TEXTURE AND FORMAT OF THE **BROWNIE**

- A soft, melt-in-the-mouth brownie
- A creamy and smooth ganache with a delicious chocolate taste
- A delicious crunchy glaze thanks to salted butter caramel chips
- A convenient club sandwich format to be eaten anywhere



Discover the video  
of the recipe  
here!



## SALTED BUTTER CARAMEL **BROWNIE**

Makes 30 pieces

### **BROWNIE**

<b>Patis'Cœur Fondant PatisFrance</b>	<b>750 g</b>
Water	188 g
Eggs	188 g
<b>Whole Raw Hazelnuts PatisFrance</b>	<b>225 g</b>

Crush the hazelnuts and roast them. Then mix all the ingredients together.

### **CHOCOLATE GANACHE**

Cream	245 g
Butter	43 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
<b>Glucose Syrup PatisFrance</b>	<b>40 g</b>
<b>Milk Chocolate 35% PatisFrance</b>	<b>270 g</b>
<b>Dark Chocolate 64% PatisFrance</b>	<b>143 g</b>

Bring to a boil the cream, the butter, the vanilla and the glucose syrup. At 80°C, pour over the chocolate. Blend to have a perfect emulsion.

### **CRUNCHY GLAZE**

<b>Pralicrac Salted Butter Caramel PatisFrance</b>	<b>1000 g</b>
Vegetable oil	100 g
<b>Dark Chocolate 64% PatisFrance</b>	<b>300 g</b>

Melt the chocolate with the oil and add the Pralicrac. Reheat at 45°C to apply the glaze.

### **ASSEMBLY AND FINISHINGS**

- Bake the brownie in a 40 x 60 cm silicon mat during 15 minutes at 170°C.
- Cut the brownie in half.
- Pour the chocolate ganache on the first half of the brownie. Put the other half on top, press a bit and store in the fridge.
- When the preparation is cold, cut in 9 x 7 cm.
- Deep into the crunchy glaze and leave to set in the fridge.
- Cut the squares into triangles.



## REVISITING THE FLAVOURS AND TEXTURE OF THE PARIS-BREST

### WITH OUR RANGE OF CRUNCHY FILLINGS **PRALICRAC**

A complete range based on our expertise in dried fruits that allows you to reinvent pastry classics with a touch of originality and a unique crunchy texture.

#### CLASSIC FLAVOURS:

- Pralirac Noir
- Pralirac Blanc
- Pralirac Chocolait



#### FRUITY FLAVOURS:

- Pralirac Raspberry
- Pralirac Lemon
- Pralirac Exotic



#### GREEDY FLAVOURS:

- Pralirac Pecan
- Pralirac Pistachio
- Pralirac Salted Butter Caramel



## NEW **PRALICRAC MAÏSSIMO**

Discover the last Pralirac flavour: Pralirac Maïssimo, a crunchy filling made with almond praliné, corn and a subtle hint of salt.



#### The characteristics of the product:

- Surprising and addictive notes of pop corn
- Made with 19% of almond
- Clean(er) label
- Made in France, in our factory in Charmes



#### The advantages for consumers:

- The promise of a tasty product and a surprising texture
- A product free from palm-oil, artificial aroma and colouring



#### The benefits for you:

- Ready-to-use
- Easy to cut
- Wide range of applications
- A product answering to trends and clients' needs

**Available in bucket of 4.5 kg.**  
**Shelf life of 12 months.**

## REVISITING THE FLAVOURS, TEXTURE AND FORMAT OF **PARIS-BREST**

- An irresistibly crunchy shortbread crust
- A very tasty praliné mousseline with the surprising taste of popcorn
- An ingredient with a crunchy texture that enhances the taste of corn
- A more robust tartlet format for an easier transportation, compared to classic Paris-Brest version



# Recipe

## TARTI-BREST

Makes 10 tartlets of 10 cm of diameter

### SHORTCRUST PASTRY

Flour	300 g
Butter	240 g
<b>Starch Sugar PatisFrance</b>	<b>80 g</b>
Fleur de sel	4 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>

Mix the butter and sugar together and then add the remaining ingredients. Roll out to 0.5 cm thickness. Cut out 10 cm rings with 4 cm of space inside. Bake for 15 minutes at 170°C between 2 Silpain®.

### CHOUX PASTRY

Water	130 g
Milk	130 g
Butter	115 g
Salt	4 g
Sugar	10 g
Flour	150 g
Eggs	270 g

Make a choux pastry with all the ingredients. Coat the choux pastry with icing sugar and bake in the oven at 170°C with vents closed for 15 minutes and then with vents open for 30 minutes.

### CRUNCHY

<b>Pralicrac Maïssimo PatisFrance</b>	<b>1000 g</b>
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Soften the Pralicrac and spread between 2 sheets at 3 mm thickness. Leave to set in the fridge and cut into a ring of 8 cm with 5 cm of space inside, then place on the shortbread.

### POP MOUSSELINE

Milk	340 g
<b>Elsay PatisFrance</b>	<b>30 g</b>
Sugar	36 g
Yolk eggs	90 g
<b>Prali'Pop PatisFrance</b>	<b>225 g</b>
Butter (1)	45 g
Butter (2)	150 g

Boil the milk, then add the Elsay and the egg yolks mixed together. Cook and add the Prali'Pop and the butter (1), let it cool down and mix it with the butter (2).

### ASSEMBLY AND FINISHINGS

- Bake the shortcrust pastry and place the crunchy on top.
- Poach the mousseline on the shortbread with a small fluted tip (about 80 to 85 g per tartlet)
- Fill the choux pastry with Prali'Pop and sprinkle with icing sugar.
- Place 5 choux on the tartlet.
- Decorate with a small square of chocolate between each chou.





## REVISITING THE FLAVOURS AND TEXTURE OF TARTE TATIN



### WITH OUR RANGE OF **NUTS**

A complete range of nuts selected with the greatest care and transformed in our factory in Charmes which allows you to reinvent the pastry classics with various tastes, shapes, colours and textures.

#### The characteristics of the product :

- 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

#### Benefits for you :

- 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

#### The advantages for consumers :

- 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.

## REVISITING THE FLAVOURS, TEXTURE AND FORMAT OF **TARTE TATIN**

- A crunchy biscuit with a delicate hazelnut taste
- A dark chocolate mousse with the powerful flavour of passion fruit
- A gourmet apple tatin compote with a melt-in-the-mouth texture
- Practical finger food to eat anywhere



## FINGER TATIN

Pour 20 pièces de 8 cm de diamètre

### HAZELNUT CREAM

Butter	100 g
Sugar	100 g
Eggs	80 g
<b>Grated Hazelnuts PatisFrance</b>	<b>100 g</b>
Flour	10 g

Using a blender, cream the butter and sugar together. Add the eggs, then the sifted hazelnut powder and flour. Roll to a thickness of 1 cm on Silpat®. Bake at 180°C for 6 to 8 minutes with vents closed.

### CHOCOLAT PASSION MOUSSE

<b>Starfruit Passion Fruit PatisFrance</b>	<b>345 g</b>
Cream	345 g
<b>Dark Chocolate 60% PatisFrance</b>	<b>700 g</b>
Whipped cream	665 g

Heat the cream and passion fruit puree to 85°C. Pour into the chocolate. Mix to obtain a smooth emulsion. Cool to 40°C and add the whipped cream.

### CHOCOLATE VELVET

<b>Dark Chocolate 60% PatisFrance</b>	<b>250 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>150 g</b>

Heat the chocolate and cocoa butter to 30°C to spray the frozen mousses.

### APPLE COMPOTE

Fresh apples	1000 g
Sugar	250 g
<b>NH Pectin PatisFrance</b>	<b>2 g</b>
Butter	50 g

Make a caramel then add the cold butter to stop it from baking. Pour onto a silicon mat. Mix the caramel with the pectin to make a powder. Cut the apples into thin slices. In a 40 x 30 mould lined with baking paper, sprinkle the caramel at the bottom. Place a layer of apples then sprinkle the caramel. Repeat the same process until you used all the apples. Bake at 180°C for 25 to 30 minutes.

### ASSEMBLY & FINISHINGS

- Pour the chocolate passion mousse over the hazelnut biscuit and freeze.
- Once the compotes are baked, place in the freezer.
- Unmould the chocolate mousse and spray with the velvet chocolate.
- Unmould the compote, cut out to the desired size and glaze with **Miroir Plus Neutral PatisFrance** and place the mousse on top.
- Use 2 discs of 60% **Dark Chocolate PatisFrance** to make the apple-shaped decorations.



## REVISITING THE FLAVOURS AND TEXTURE OF CHEESECAKE



### WITH OUR RANGE OF **FRUIT PURÉES** **STARFRUIT**

A complete range of natural fruit purees which allow you to reinvent pastry classics in a more balanced way.



#### The characteristics of the product :

- Recipes are still as natural: 90% of fruits and only 10% of sugar
- No artificial flavours, no artificial colourings
- 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



WILLIAMS PEAR



RASPBERRY



MORELLO CHERRY



TANGERINE



BANANA



MANGO



PASSION FRUIT



EXOTIC FRUITS



WHITE PEACH



GREEN APPLE



RED FRUITS





## REVISITING THE FLAVOURS, TEXTURE AND FORMAT OF THE **CHEESECAKE**

- A light and airy cheesecake
- A fruit-rich jelly with a delicious mango and passion fruit flavour that adds freshness
- A lemon marshmallow that adds a touch of sweetness
- An easily transportable tartlet format



## EXOTIC CHEESECAKE

Makes 20 pieces of 8 cm of diameter

### SHORTBREAD

Butter	180 g
Flour	250 g
<b>Almond in Powder PatisFrance</b>	<b>100 g</b>
Icing sugar	60 g
Salt	5 g
Eggs	50 g

Mix all the ingredients. Once the dough is ready, roll out to a 5 mm thickness and bake at 165°C for 20 minutes.

### COCONUT SHORTBREAD

<b>Pralirac White PatisFrance</b>	<b>200 g</b>
<b>Ground Coconut PatisFrance</b>	<b>100 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>50 g</b>
Baked shortbread	450 g

Roast the coconut. Melt the cocoa butter and the Pralirac. Mix the baked shortbread with the other ingredients. Roll out between two sheets of baking paper to a 3 mm thickness and set aside in a cool place.

### MANGO MINESTRONE

Water	150 g
<b>Starfruit Mango PatisFrance</b>	<b>150 g</b>
Sugar	60 g
<b>Vanilla Pod PatisFrance</b>	<b>2 pcs</b>
Fresh mango	300 g

Bring the water, mango purée, sugar and vanilla to a boil. Add the diced mango and cover with cling film. Reduce the heat to the minimum and cook until the mango has a melted texture. Strain out the mango. Store the juice and mango separately in a cool place.

### MANGO PASSION JELLY

<b>Starfruit Mango PatisFrance</b>	<b>375 g</b>
<b>Starfruit Passion Fruit PatisFrance</b>	<b>150 g</b>
Fresh passion fruit	3 pcs
Sugar	110 g
<b>NH Pectin PatisFrance</b>	<b>8 g</b>

Mix the sugar with the pectin. Add the other ingredients and bring to a boil.

### LIME MARSHMALLOW

Water	200 g
Lime zest	3 pcs
Sugar	175 g
Lime juice	160 g
Water	90 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>18 g</b>

Bring the water, sugar and lime zest to a boil. Add the hydrated gelatin and the cold lime juice. Set aside in the refrigerator for at least 12 hours.

### CHEESECAKE

Cream	250 g
Ginger	30 g
Egg yolks	90 g
<b>Elsay PatisFrance</b>	<b>30 g</b>
<b>White Chocolate 30% PatisFrance</b>	<b>120 g</b>
Cream cheese	700 g
Butter	70 g
Egg whites	100 g
Sugar	100 g

Make a custard cream with the cream, ginger, Elsay and yolk eggs. Add the white chocolate, butter and cream cheese. Mix until you obtain a smooth texture. Whip the egg whites and sugar together.

### MANGO GLAZE

<b>Miroir Plus Neutral PatisFrance</b>	<b>900 g</b>
<b>Starfix IP 40 Neutral PatisFrance</b>	<b>150 g</b>
Mango juice (from minestrone)	250 g

Bring the three ingredients to a boil and apply the glaze at 35°C.

### ASSEMBLY AND FINISHINGS :

- Bake the shortbread. Crush it to make the coconut shortbread.
- Once the coconut shortbread has set, cut into 20 rings of 90 mm diameter and freeze.
- Place the cooked mango cubes in rings of 50 mm diameter.
- Pour the mango passion fruit jelly over the mango cubes and freeze.
- Spread the remaining jelly on a silicone tray to a 3 mm thickness and freeze.
- Fill the 80 mm diameter silicone rings with 70 g of cheesecake mixture.
- Insert the frozen mango mixture into the cheesecake. Bake for 1 hour at 90°C in a ventilated oven.
- Set aside the baked cheesecake in the freezer.
- Whisk the lime marshmallow on high speed for 5 to 10 minutes.
- Pour the marshmallow into a 40 x 30 cm tray, place a plastic sheet over it and place in the freezer.
- Glaze the frozen cheesecake and place it on the coconut shortbread.
- Cut out the marshmallow with a ring 70 mm in diameter and place it on the cheesecake.
- Cut the mango passion fruit jelly into 60 mm rings and place it on the marshmallow.
- Decorate with a few coconut chips.

## REVISITING THE FLAVOURS AND TEXTURE OF PEACH MELBA

### WITH OUR RANGE OF **MIROIR GLAZES**

A complete range of glazes that let you reinvent classic pastries with a perfect glossy finish and a great chocolate, fruit or caramel taste.

**Available in bucket of 2.5 or 5 kg depending on the flavour.  
Minimum shelf life of 12 mois.**



DARK CHOCOLATE



WHITE CHOCOLATE



MILK CHOCOLATE



RED FRUITS



CARAMEL



#### Characteristics

- Contains real chocolate, fruits or caramel
- Gives a perfect shine and a real mirror effect
- Clean cut
- Possibility of making more or less thick layers
- Ideal for non-horizontal surfaces: stays on the edges of the desert
- Very good stability in time
- Excellent freeze/thaw stability: keeps its shininess



#### Benefits For You

- Hot-processed glaze
- Allows small and delicate decoration work
- Sets in a short time: does not leak off
- Possible customization with inclusions (coloring, flavors, praliné, nuts...)
- Protects from oxidation
- Prolongs the freshness



#### The Advantages For Consumers

- Mirror effect
- Attractive visual
- Good chocolate, fruity or caramel taste

## REVISITING THE FLAVOURS, TEXTURE AND FORMAT OF PEACH MELBA

- A sponge cake with a very soft texture
- An extra crunchy raspberry layer adding a greedy texture
- A compote of peaches and a raspberry jam rich in fruit which brings a fresh taste to the mouth.
- A shiny and mouth-watering finish with a rich red fruit flavour
- A mini dessert format with all the freshness of a frozen dessert for easy transportation





## PEACH MELBA DESERT

For one Silikomart® tray - Mould: MODULAR FLEX INFINITY

### SHORTBREAD

Flour	300 g
Butter	240 g
Sugar	75 g
Salt	4.5 g

Put all the ingredients in a mixing bowl to make a dough. Lower to 0.5 cm, cut out in 11 x 5 cm and bake at 160°C for 15 minutes.

### SPONGE CAKE

Gen'Mix PatisFrance	220 g
Water	65 g
Eggs	155 g

Heat the water and the eggs at 30°C. Pour over Gen'Mix and whip for 4 minutes. Spread 450 g into a frame and bake it at 220°C for 7 minutes.

### RASPBERRY CRISP

Pralicrac Raspberry PatisFrance	300 g
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Spread about half of the sponge cake, then cut out 3 cm large strips.

### PEACH COMPOTE

Peaches in Syrup PatisFrance	500 g
Galligum Guar gum	2 g
Sodium alginate	6 g
Starfruit White Peach PatisFrance	50 g
Sugar	50 g

Mix all the ingredients in powder together, add the white peach purée and peaches in syrup, mix and pour in Silikomart® moulds to cover the bottom about 100 g per strip. Put in a freezer.

### RASPBERRY CONFIT

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 glucose syrup and raspberry purée at 40°C, add the sugar and pectin mixed. Boil for 2 minutes and add the lemon purée. Pour 60 g on top of the peach compote.

### WHITE CHOCOLATE MOUSSE

Cream	440 g
Cocoa Butter PatisFrance	50 g
White Chocolate Buttons 30% PatisFrance	460 g
Beef Gelatin in Powder PatisFrance	11 g
Water	66 g
Vanilla Pod PatisFrance	2 pc
Lime zest	1 pc
Whipped cream	460 g

Hydrate the gelatin with the water. Bring to a boil the cream with vanilla and lime zest, pour it on the chocolate, cocoa butter and gelatin then mix. At 23°C, add the whipped cream.

### ASSEMBLY AND FINISHINGS:

- Unmold the peach raspberry insert.
- Fill with the chocolate mousse at 2/3 high the Silikomart® mould.
- Put the peach raspberry insert and fill a little bit with the mousse.
- Seal with the sponge cake and raspberry crisp.
- Put back in a freezer, unmold and cut every 4 ball.
- Using the **Miroir Plus Red Fruits PatisFrance**, mark the separations between each ball then glaze all. You may add gold or silver powder inside the glaze to make it even more shiny.
- Place on the shortbread and decorate with some chocolate chips and one fresh raspberry.





*PatisFrance*



*PatisFrance\_Export\_Officiel*

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