

Pâtisserie between nostalgia
and well-being

e-mag of the French pastry trends
JULY-AUGUST 2021

Trend:

Healthy & sustainable
nostalgia pastry

Our solutions:

- Fruit purées Starfruit
- Nuts
- Gianduja Cacao-Trace

Recipes:

- Reinvented Lemon Pie
- Lollipops
- Apricot Tonka Tartlet
- Seed Sticks
- Banana Gianduja Cake
- Gianduja Muffin



PÂTISSERIE BETWEEN NOSTALGIA AND WELL-BEING

What could be more comforting than a snack just like one from our childhood? At a time when consumers need sweets in these uncertain pandemic times, pastries have become a refuge. Regressive, nostalgic flavours are now more than trendy because they bring to mind

greediness, emotions and authenticity. However, if taking a snack break is sacred, eating well is also very important. Combining the iconic snacks of our childhood with the health and well-being aspect is therefore key to a guilt-free snack break!



Since the beginning of the sanitary crisis, consumers are going back to their roots and looking for flavours from their childhood, hence the rise of nostalgia pastries. This explains why **59%* of consumers ate snacks which brought back good memories** during the pandemic. **64%* even consider snack time to be one of the few peaceful moments of the day.** The 'Proust's Madeleine' effect is therefore not about to disappear!

While childhood snacks play a comforting role, this does not mean that consumers are abandoning the idea of a balanced and responsible diet. Indeed, 74%* still place health as their top priority and **60%** want to eat healthier and more sustainable snacks.** Within the context of eating better, consumers favour fruit in particular, whether fresh or dried, since it is a natural sweetener that improves the nutritional profile of pastries. As chocolate is also a key flavour in pastry, it is also essential to provide them with sustainable chocolate. Reinventing the snacks of our childhood in a healthier and more sustainable way thus allows consumers to indulge themselves with no guilty feelings.



59%

of consumers ate snacks which brought back good memories



We have therefore selected 3 key solutions to reconcile nostalgia, health and well-being: **our fruit purées, nuts and unctuous Gianduja pastes, certified Cacao-Trace.** These solutions will enable you to create childhood snacks with improved nutritional value, more fruits or more sustainable chocolate. Find in this new edition 6 recipes for healthy and sustainable snacks from our childhood.



64%

consider snack time to be one of the few peaceful moments of the day



60%

want to eat healthier and more sustainable snacks

*Source: Croissance mondiale pour le snacking – Agro Media Article March 2021

**Source: Sweet & nostalgic: Comforting, better-for-you & low sugar desserts resonate with consumers amid COVID-19 – Innova Article April 2021



PatisFrance Fruit Purées, natural sources of sugar

Discover the **NEW** Starfruit range

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



THE CHARACTERISTICS OF THE PRODUCT:

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





REINVENTED LEMON PIE

Makes 12 pieces - Mold: Maé, reference 008820

SOFT ALMOND BISCUIT

Yolk eggs	100 g
Eggs	100 g
Unrefined coconut sugar	50 g
Icing sugar	80 g
Almond in Powder PatisFrance	150 g
Wheat flour T65	50 g
White eggs	270 g
Sugar	50 g
Lemon zest	1 pc

Put the eggs, yolk eggs, flour, almond powder and sugars (coconut and icing) in a mixing bowl. Mix for 5 minutes. Beat the egg whites with the sugar until foamy. Mix the two masses with a pastry blender. Spread on a baking tray with a Silpat®. Bake at 180°C for 10 minutes and then cut into 6 cm circles.

LEMON CREAM

Brown sugar	30 g
Whole eggs	180 g
Starfruit Lemon PatisFrance	180 g
Lemon zest	2 pcs
White Chocolate 30% PatisFrance	160 g
Cocoa Butter PatisFrance	40 g

Heat the lemon purée and sugar and bring to a boil. Pour over the eggs and cook like a custard. Pour over the white chocolate and cocoa butter. Pour 20 g into the mold and set aside in a cool place.

LEMON CONFIT

Fresh lemon	250 g
Brown sugar	10 g
Xylitol	65 g
NH Pectin PatisFrance	5 g
Coconut milk	30 g
Vanilla Pod PatisFrance	1 pc

Remove the lemon slices and juice. Add the xylitol and blend. Add the almond milk and stir in the sugar/pectin preparation at 50°C. Bring to a boil and set aside.

LEMON & LIME MARSHMALLOW

Sugar	250 g
Glucose Syrup PatisFrance	120 g
Inverted sugar	160 g
Starfruit Lemon PatisFrance	70 g
Lime juice	30 g
Sorbitol PatisFrance	10 g
Trimoline PatisFrance	100 g
Gelatin in Powder 200 Bloom PatisFrance	40 g
Water	137 g
Essential lemon oil	5 g

Cook the sugar, glucose, inverted sugar, lemon purée and sorbitol at 113°C. Pour over the Trimoline and add the rehydrated gelatin and essential lemon oil. Pour to 3 mm thickness at 50°C onto a lightly greased Silpat®. Set aside in the fridge.

ASSEMBLY & FINISHINGS

- Pour 20 g of lemon cream into the molds.
- Place the biscuit disc on top.
- Arrange the lemon compote on the biscuit.
- Assemble two molds and leave to set in the freezer.
- Dip both ends (lemon cream) into **White Chocolate 30% PatisFrance**.
- Repeat the same procedure but only on the outer shells with **White Chocolate 30% PatisFrance**, coloured yellow beforehand. Dip lightly in water.
- Place a small cube of dextrose marshmallow on the sides.





LOLLIPOPS

Makes 10 lollipops

STRAWBERRY COMPOTE

Starfruit Strawberry PatisFrance	300 g
Sugar	40 g
NH Pectin PatisFrance	4 g

Mix all the ingredients together and bring to a boil. Cool down and use later on.

RED BERRIES JELLY

Water	125 g
Xylitol	20 g
Gelatin mass	30 g
Starfruit Raspberry PatisFrance	120 g
Strawberry compote	30 g

Bring to a boil the water and sugar and add the gelatin. At 50°C, add the alcohol and raspberry purée, and the strawberry compote. Pour 30 g into the molds and leave to set in the fridge.



SOFT ALMOND BISCUIT

Yolk eggs	50 g
Eggs	50 g
Unrefined coconut sugar	25 g
Icing sugar	40 g
Almond in Powder PatisFrance	75 g
Wheat flour T80	25 g
White eggs	135 g
Sugar	25 g

Put the eggs, yolk eggs, flour, almond powder and the sugar in a mixing bowl. Mix for 5 minutes. Beat the egg whites with the sugar until foamy. Mix the two masses with a pastry blender. Spread on a baking tray with a Silpat®. Bake at 180°C for 10 minutes and then cut into 4 cm calisson-shaped molds.

VANILLA SUPREME

Liquid cream	310 g
Vanilla Pod PatisFrance	1 pc
Sugar	50 g
Yolk eggs	65 g
Water	
Whipped liquid cream	65 g

Heat the cream with the vanilla pod. Mix the sugar and egg yolks together. Mix the preparation with the hydrated, drained gelatin. Cook at 82°C, strain and blend. Leave to cool down and then add the whipped cream.

WHITE CHOCOLATE GLAZE

White Chocolate 30% PatisFrance	200 g
Cocoa Butter PatisFrance	20 g

Melt the chocolate and the cocoa butter at 35°C.

ASSEMBLY AND FINISHINGS

- Place an almond biscuit with a touch of strawberry compote on top of the jelly.
- Pour the mousse on top.
- Freeze.
- Glaze using **Miroir Plus Neutral PatisFrance** at 40°C.
- Dip the lollipops on the vanilla side into the white chocolate glaze at 35°C.



PatisFrance Nuts, a healthy option and source of nutritional benefits*



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

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

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



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

Packages from 1 kg to 25 kg



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



- As a source of nutritional benefits*, nuts 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.

APRICOT TONKA TARTLET

Makes 30 tartlets of 75 mm of diameter

HAZELNUT SWEET PASTE

Flour	500 g
Caster sugar	200 g
Icing sugar	50 g
Butter	250 g
Eggs	100 g
Salt	8 g

Raw Hazelnut in Powder PatisFrance 100 g

Make a sweet paste by mixing all the ingredients without using too much pressure. Cool down then roll out to 3 mm and shape into circles.

HAZELNUT CREAM

Butter	150 g
Sugar	150 g
Hazelnut in Powder PatisFrance	150 g
Eggs	150 g
Flour	50 g

Using a beater, mix the ingredients using a sheet of paper until you obtain an emulsified cream.

APRICOT COMPOTE

Sugar	120 g
NH Pectin PatisFrance	9 g
Vanilla Pod PatisFrance	1 pc
Starfruit Apricot PatisFrance	1400 g
Starfruit Lemon PatisFrance	50 g
Desert Jelly PatisFrance	90 g

Heat the fruit purées with the vanilla pod and the sugar/pectin mixture. Bring to a boil and then add the Desert Jelly. Pour into Flexipan® in shape of pebble and freeze.

CRÈME BRÛLÉE

Cream	1000 g
Sugar	200 g
Yolk eggs	260 g
Vanilla Pod PatisFrance	6 pcs
Grated tonka bean	1 pc

Blanch the egg yolks and sugar. Add the vanilla and cream and heat to 50°C.

ASSEMBLY & FINISHINGS

- Line the tarts with 35 g hazelnut pastry.
- Top with 18 g hazelnut cream and bake at 170°C for 10 minutes.
- Garnish the tartlet flush with 50 g of crème brûlée and bake again for 20 minutes at 115°C. Freeze.
- Remove from the mold and glaze the pebbles with 50 g of apricot compote.
- Place the pebbles on the tartlet.
- Decorate with chocolate chips.





SEED STICKS



MOLDING

Dark Chocolate 72% PatisFrance	100 g
Milk Chocolate 35% PatisFrance	100 g
White Chocolate 30% PatisFrance	100 g

Fill the molds with the different tempered chocolates.

PRALINÉ SEEDS

Roasted Chopped Almonds PatisFrance	170 g
Oat flakes	20 g
Dried pumpkin seeds	80 g
Sunflower seeds	80 g
Raw quinoa	50 g
Brown sugar	135 g
Icing sugar	135 g
Vanilla Pod PatisFrance	¼ pc

Bake the sugar at 185 - 188°C with the scraped off vanilla, then pour onto a sheet of paper and leave to cool down. Lightly roast the seeds at 160°C for 3 minutes, leave to cool down, then lightly grind with a cutting machine. Add the caramel and icing sugar and grind until the preparation is smooth. Place in a blender and using the paddle, oil the preparation. Store the in a tin at 16 - 17°C.

SEED STICKS

Seed Praliné	500 g
Dark Chocolate 64% PatisFrance	80 g
Cocoa Butter PatisFrance	50 g

Melt the cocoa butter and chocolate at 45 - 50°C. Blend the preparation with the praliné seeds and set it at 24 - 25°C.

ASSEMBLY & FINISHINGS

- Place the praliné-based preparation in the molds.
- Leave to crystallise at 16°C for 2 hours.
- Remove from the mold and coat with the molding chocolates.



Gianduja PatisFrance, Cacao-Trace certified for a sustainable future for chocolate

Cacao-Trace is the only sustainable cocoa sourcing programme that redefines the standard for chocolate. What sets our sustainable cocoa sourcing programme apart, is that our main focus is on taste and creating value for everyone, from the cocoa farmers to your customers, through taste improvement.



CREATING THE VALUE

In combination with training, fair and predictable payments, Cacao-Trace cocoa farmers receive an additional premium linked to the quality of their cocoa beans. Improving the quality of their cocoa beans means that the more the farmer earns, the more motivated they will be to continue growing better quality cocoa beans. And by earning more, farmers are able to invest in their farms, skills and families. This ensures that the final chocolate will have a consistently exceptional taste.



SHARING THE VALUE

With the unique Chocolate Bonus, which is given on top of premium pricing and other initiatives, Cacao-Trace strives to improve the imbalance in profit-sharing throughout the value chain. When you buy Cacao-Trace chocolate products you are supporting the long-term supply of chocolate, while directly helping to reduce poverty levels of cocoa farmers. For every kilo of chocolate purchased, Cacao-Trace pays a "Chocolate Bonus" of €0.10 back to cocoa farmer communities. In 2020, we paid a bonus of €499,300 to our cocoa-producing partners.

Our Gianduja are the perfect balance between hazelnuts and Cacao-Trace certified chocolate, which provide them a unique and intense taste.



THE CHARACTERISTICS OF THE PRODUCT

- A subtle and balanced taste of hazelnuts and chocolate
- Contains real Belcolade Cacao-Trace certified chocolate
- Hazelnuts are rigorously selected for the quality of their flavor
- Made in France, in our factory in Charmes



THE ADVANTAGES FOR CONSUMERS

- The promise of a tasty gianduja
- Contains real Belcolade Cacao-Trace certified chocolate
- A product which helps to reinforce their trust in what they consume, particularly in the traceability of the product



THE BENEFITS FOR YOU

- Ready to use
- A flexible texture that makes it easy to use at room temperature
- Time-saving thanks to the easiness of use
- Wide range of applications in patisserie and chocolate-making: pastry cream flavoring, filling of pastries, chocolate decoration, filling of chocolate bonbon...



Available in 5-kg buckets
Minimum shelf-life of 12 months



BANANA GIANDUJA CAKE

Makes 6 cakes of 23 x 5 cm

HAZELNUT SWEET PASTE

Flour	250 g
Caster sugar	100 g
Icing sugar	25 g
Butter	125 g
Eggs	50 g
Salt	4 g

Raw Hazelnut in Powder PatisFrance 50 g

Make a sweet paste by mixing all the ingredients without using too much pressure. Cool down then roll out to 3 mm and shape into molds.

CAKE

Almond in Powder PatisFrance	130 g
Sugar	120 g
Eggs	320 g
Flour	45 g
Volcano PatisFrance	10 g
Gianduja Milk PatisFrance	140 g
Butter	80 g

Beat the first 3 ingredients together. Melt the butter and Gianduja together. Add to the first preparation. Stir in the flour and the Volcano baking powder.

FILLING

Starfruit Banana PatisFrance	400 g
Sugar	53 g
NH Pectin PatisFrance	5 g
Gianduja Milk PatisFrance	150 g

Mix the banana purée, sugar and pectin, bring to a boil and cool down. Arrange banana tubes on a sheet and freeze. Do the same with the gianduja.

CRUNCHY GLAZE

Amber chocolate	700 g
Praliné Collection Almond Hazelnut French Origin 55% PatisFrance	100 g
Hazelnut oil	40 g
Roasted Chopped Almonds PatisFrance	120 g
Brown sugar	80 g
Cocoa Butter PatisFrance	14 g

Melt the chocolate at 45°C with the cocoa butter. Add the praliné and oil. Bring the preparation to 29°C then add the almonds and sugar.

ASSEMBLY & FINISHINGS

- Lay a 30 g strip of sweet pastry on the bottom of the tin.
- Place 90 g of cake mixture on the pastry.
- Lay a 60 g banana tube and a 25 g gianduja tube in the centre.
- Cover with 70 g of cake mixture.
- Bake at 160°C for about 15 minutes.
- Then glaze the cake in the crunchy glaze at 30°C.



GIANDUJA & CARAMEL MUFFIN

Makes 33 pieces



MUFFIN

Patis'Madeleine PatisFrance	1000 g
Eggs	640 g
Oil	370 g

Mix using the paddle all the ingredients for 3 minutes at medium speed. Fill cupcake molds with 60 g of preparation and bake in a ventilated oven at 170°C for 15 to 20 minutes.

CARAMEL MELTING-HEART

Cream	360 g
Patis'Omalt PatisFrance	160 g
Vanilla Pod PatisFrance	4 pcs
Glucose Syrup PatisFrance	240 g
Butter (1)	80 g
Fleur de sel	10 g
Sugar	240 g
Cocoa Butter PatisFrance	60 g
Butter (2)	40 g

Heat the cream, vanilla and butter (1) then keep warm and melt in the Patis'Omalt. Cook the sugar dry until it turns to a caramel color. Cool it down with the glucose and add the cream immediately afterwards then cook at 103°C. Remove from the heat and pour over the butter and cocoa butter and salt. Garnish the muffins with 12 g once baked.

ROCHER GLAZE

Pralicrac Salted Butter Caramel PatisFrance	500 g
Milk Chocolate 35% PatisFrance	150 g
Oil	50 g

Melt all the ingredients together and use the glaze between 30 to 35°C.

GIANDUJA GANACHE

Gianduja Milk PatisFrance	1100 g
Cream	550 g

Heat the cream and mix with the Gianduja. Let it harden at 17°C for a whole day. Whip up using the paddle and pipe 50 g onto the glazed muffin.

ASSEMBLY AND FINISHINGS

- Garnish the mold and bake the muffins.
- Let them cool down. Garnish with the caramel, freeze then glaze with the rocher glaze.
- Pipe the Gianduja ganache on top.
- Decor.



PatisFrance



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PatisFrance - Puratos

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