

Go crazy for choux

e-mag des tendances gourmandes à la Française  
**NOVEMBER DECEMBER 2021**

## **Trend :**

Go crazy for choux

## **Our solutions :**

- Patis'Délice pastry cream
- Pralinés & Pralirac fillings
- Extra White Pastry Fondant

## **Recipes :**

- Vanilla & Chocolate Éclair
- 100% Chocolate Éclair
- Praliné Chou
- Lemon Basil Chou



## GO CRAZY FOR CHOUX

**C**reamy, fruity, chocolate, crunchy, or in a long format, the choux pastry can be made in a thousand and one ways, but it is still highly popular with consumers. A true emblem of French pastry-making, the choux pastry is now the passion of all pastry chefs!



Indeed, the choux pastry has been put back in the spotlight this year by chef Philippe Conticini, who has opened a chouquette bar in Paris for this incredibly simple but delicious sweet treat! And the reason why choux pastries **are enjoying such success is because they are very much in line with the latest consumer trends.**

The choux pastry is perfectly suited to on-the-go consumption, which is now preferred by **53%\* of consumers**. But most importantly, the choux pastry is a richly flavored pastry, bringing pleasure and satisfaction to consumers, who now **never compromise on taste or texture**. These are the two key criteria that trigger the act of buying pastries. The possibilities with choux pastries are therefore very broad, allowing you to enhance this pastry with **new flavours, surprising textures or innovative visuals**.

We therefore suggest 4 different versions of the choux pastry:

- By flavouring the pastry cream
- By reinventing it with warm notes
- By playing with the textures
- By innovating with a delicate finish and decoration

So let your imagination run wild and have fun with choux pastry by following the recipes in our magazine!

\*Source : QSR magazine – Article Restaurants in 2021 : takeout and delivery is now essential to customers

# Our solutions

## Reinvent the éclair by mixing up the flavours with our **Patis'Délíce** pastry cream!

A UHT ready-to-use pastry cream,  
as close to traditional taste.



### Product features:

- Good vanilla and milk taste.
- Unctuous texture.
- Available in TetraPack 1L.
- Storage at ambient temperature (5°C - 20°C)
- Long shelf life:
  - 12 months before opening.
  - 3 days maximum after opening, kept in a fridge.



### Benefits for the consumer:

- A product contributing to their food balance (less sweet recipe containing fewer calories compared to a traditional custard cream), while keeping the good taste of a traditional custard cream.



### Benefits for you:

- Ready-to-use.
- Multiple applications and aromatisations.
- 40% of volume increase by whipping the cream.
- Constant quality.














# Our solutions



Discover **different pleasures** of flavouring Patis'Délice **endlessly!**

FLAVOURING SOLUTIONS		RECOMMENDED DOSAGE
	<b>PRALIREX PATISFRANCE</b>	Between 10 to 15%
	<b>PRALINÉ FLUID PATISFRANCE</b>	Between 20 to 25%
	<b>PRALINÉ TRADITION PATISFRANCE</b>	Between 20 to 25%
	<b>DARK CHOCOLATE PATISFRANCE</b>	5% for a light chocolate taste 10% for a chocolate taste 20% for a strong chocolate taste
	<b>MILK CHOCOLATE 35% PATISFRANCE</b>	5% for a light chocolate taste 10% for a chocolate taste 20% for a strong chocolate taste
	<b>WHITE CHOCOLATE 30% PATISFRANCE</b>	5% for a light chocolate taste 10% for a chocolate taste 20% for a strong chocolate taste
	<b>PATIS'ARÔME COFFEE PATISFRANCE</b>	Up to 3%
	<b>PRETACHOCO PATISFRANCE</b>	Between 6 to 10%
	<b>PRETACAO PATISFRANCE</b>	Between 6 to 10%

% expressed on the total weight of the preparation

# Recipe

## VANILLA & CHOCOLATE ÉCLAIR

Makes 15 éclairs

### CHOU PASTRY

Water	125 g
Whole milk	125 g
Butter	100 g
Salt	3 g
Caster sugar	3 g
<b>Pastry Flour PatisFrance</b>	<b>175 g</b>
Œufs	250 g

Boil the milk, the water, the salt, the butter and the sugar together. Add the flour and dry the preparation out. Gradually add the eggs. Pipe out éclairs of 9 cm long, using a nozzle n°12. Bake at 200°C during 35 minutes.

### PASTRY CHOCOLATE CREAM

<b>Patis'Délíce PatisFrance</b>	<b>385 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>80 g</b>

Gently heat the pastry cream and chocolate in the microwave oven to 35 - 40°C. Mix until the cream is smooth. Leave to set in the fridge.

### VANILLA PASTRY CREAM

<b>Patis'Délíce PatisFrance</b>	<b>385 g</b>
<b>White Chocolate 30% PatisFrance</b>	<b>80 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>10 g</b>

Gently heat the pastry cream, white chocolate and cocoa butter in the microwave oven to 35 - 40°C. Mix until the cream is smooth. Leave to set in the fridge.

### ASSEMBLY & FINISHINGS :

- Once the éclairs have been cooked, poke the underside to fill them up.
- Fill in the éclairs with a bit of chocolate cream and vanilla cream until completely filled.
- Dip the éclairs in the **Miroir Plus Dark Chocolate PatisFrance**.
- Use **Miroir Plus White Chocolate PatisFrance** for the marbling.

#### MIROIR PLUS WHITE CHOCOLATE PATISFRANCE

Glaze prepared with real white chocolate, ideal for the finishing of fresh and frozen pastries.

##### BENEFITS:

- Gives a perfect shine and a real mirror effect
- Formula free from artificial aroma and flavouring, and free from titanium dioxide
- Contains 20% of real white chocolate, certified Cacao-Trace
- Excellent freeze and thaw stability
- Protects from oxidation and prolongs the freshness of pastries

Available in bucket of 2.5 kg

Minimum shelf life of 9 months



# Our solutions

## Reinvent the choux pastry with warm notes thanks to our **complete range of Pralinés!**

Tasty fillings made with 50% minimum of nuts with a large variety of textures and intensities, produced in our factory in the Vosges region, expert in nuts processing.

**SINCE 1946, WE HAVE ACQUIRED KNOW-HOW IN PROCESSING NUTS AND MAKING PRALINÉS.**

### TRADITIONAL PRALINÉS



Noble materials such as almonds, hazelnuts and pistachios, mixed with sugar are cooked in copper pans over a direct flame, then cooled and crushed - in line with the long-standing traditions.

The authentic granite conche then allows the product to get more texture to bring out the special aromatic characteristics of traditional pralinés.

### FLUID PRALINÉS



This production line insists on the fineness of grinding, providing a smooth, flexible and unique texture. The delicacy of the products obtained allows the most astonishing creations.



#### CHARACTERISTICS OF THE PRODUCTS:

- Made with 50% of nuts minimum
- A noble range with tasty flavors and surprising textures
- Made in France, in our factory at the heart of the Vosges region



Available in 5-kilos to 17-kilos buckets.  
Minimum shelf life of 9 to 12 months.  
Store in a dry and cool place.



#### BENEFITS FOR YOU:

- Perfect when taste and texture make the difference
- Endless source of inspiration and creativity
- A wide diversity of applications in chocolate-making, pâtisserie and viennoiserie creations: filling, flavoring, ganache, glaze ...



#### BENEFITS FOR CONSUMERS:

- The promise of a product with an authentic taste and texture
- A product made in France

# Recipe

## CHOU'CHOC !

Makes 30 choux

### CHOU PASTRY

Milk	250 g
Water	250 g
Butter	200 g
Salt	10 g
Sugar	10 g
<b>Pastry Flour PatisFrance</b>	<b>300 g</b>
Eggs	500 g

Boil the milk, the water, the salt, the butter and the sugar together. Add the flour and dry the preparation out. Gradually add the eggs. Pipe out choux of 55 mm of diameter. Put the cocoa craquelin on top. Bake in a dry oven at 160°C during 30 minutes.

### COCOA CRAQUELIN

Fresh butter	100 g
Brown sugar	130 g
Flour	110 g
<b>Cocoa Powder PatisFrance</b>	<b>22 g</b>

Knead all the ingredients together. Roll out to a 2 mm thickness with a rolling mill between two guitar sheets. Set aside in a cool place, then cut out circles and place them on the choux pastry.

### CHOCOLATE WHIPPED CREAM (20 g per piece)

Cream	155 g
<b>Inverted Sugar PatisFrance</b>	<b>40 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>125 g</b>
Cream	350 g

Boil the cream and inverted sugar. Pour over the chocolate until obtaining a ganache. Then gradually add the cold cream. Set aside in the refrigerator for at least 6 hours.

### CITRUS COMPOTE (30 g per piece)

<b>Starfruit Tangerine PatisFrance</b>	<b>400 g</b>
Grapefruit segments	300 g
Orange segments	204 g
Sugar	150 g
<b>NH Pectin PatisFrance</b>	<b>11 g</b>

Mix the sugar and pectin, add the tangerine purée and the grapefruit and orange segments. Bring to the boil and cook for 1 minute. Place into 3 cm silicone spheres and freeze.

### PRALINÉ CREAM (20 g per piece)

Pastry cream	400 g
<b>Praliné à l'Ancienne 67% PatisFrance</b>	<b>120 g</b>
Whipped cream	225 g

Mix the praliné with the pastry cream. Gently incorporate the whipped cream.

### ASSEMBLY & FINISHINGS :

- Once the choux pastries are cooked, turn them over and garnish with the praliné cream.
- Stick the chocolate whipped cream into the puffs using a plain tip.
- Insert the frozen sphere.
- Drizzle the praliné cream over the top.
- Decorate with a chocolate circle and a few **Blanched Hazelnuts PatisFrance** pieces.





# Our solutions

## Reinvent the chou pastry with a crunchy and surprising texture and thanks to **our Pralicrac range!**

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

### CLASSIC FLAVOURS:

- Pralicrac Noir
- Pralicrac Blanc
- Pralicrac Chocolait



### FRUITY FLAVOURS:

- Pralicrac Raspberry
- Pralicrac Lemon
- Pralicrac Exotic



### GREEDY FLAVOURS:

- Pralicrac Pecan
- Pralicrac Pistachio
- Pralicrac Salted Butter Caramel
- Pralicrac Maïssimo



### Characteristics of the products:

- Made with a praliné base and crunchy inclusions (chocolate, crepe chunks, nuts, fruit chips...)
- Made in France, in our factory in Charmes



### Advantages for consumers:

- The promise of a tasty range with a surprising texture
- A range free from palm-oil, artificial flavouring and colouring



### The benefits for you:

- Ready-to-use
- Easy to cut
- A range allowing you to differentiate yourself, while answering to consumers' trends
- A wide range of applications : base of entremets, filling of chocolate bonbon, cake glaze...

Available in buckets of 2.5 kg to 4.5 kg.  
Minimum shelf lives of 9 to 12 months according to the flavor.



# Recipe

## LEMON BASIL CHOUX

Makes 30 choux of 55 mm

### CHOU PASTRY

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

Boil the milk, the water, the salt, the butter and the sugar together. Add the flour, then mix using the paddle. Gradually add the eggs. Pipe out choux of 55 mm of diameter and bake at 160°C during 15 minutes, with vents closed, then for 40 minutes, with vents open.

### CHOU CRAQUELIN

Butter	100 g
Brown sugar	80 g
<b>Pastry Flour PatisFrance</b>	<b>110 g</b>
Fleur de sel	2 g
Green coloring	Q.S.

Mix all ingredients together, spread thinly between two sheets of baking paper, freeze and cut to 55 mm. Place on the choux pastry before baking.

### VANILLA SHORTBREAD

Flour	450 g
Butter	360 g
<b>Starch Powdered Sugar PatisFrance</b>	<b>120 g</b>
Fleur de sel	6 g
<b>Vanilla Pod PatisFrance</b>	<b>2 pcs</b>

Mix the butter and sugar together, add the rest of the ingredients and roll out to a 2 mm thickness. Cut into 65 mm discs. Bake at 160°C between two Silpain® for 15 minutes.

### LEMON BASIL CREAM

<b>Starfruit Lemon PatisFrance</b>	<b>300 g</b>
Yolk eggs	90 g
Whole eggs	113 g
Sugar	97 g
Fresh basil	23 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>6 g</b>
Hydration water	36 g
Butter	143 g
<b>Vanilla Pod PatisFrance</b>	<b>2 pcs</b>
Whipped cream	225 g

Heat the lemon purée, add the mix of eggs and sugar and cook for 5 minutes at boiling point. Add the hydrated gelatin, the previously frozen butter cut into cubes and the vanilla. Blend. Finely chop the fresh basil and add to the lemon cream. Set aside in the refrigerator and leave to infuse for at least 3 hours. Strain through a fine sieve. Add the whipped cream and mix.

### ALMOND CRUNCHY

<b>White Pralirac PatisFrance</b>	<b>125 g</b>
<b>Praliné Fluid Almond 50% PatisFrance</b>	<b>125 g</b>
Caramelized <b>Almonds in Sticks PatisFrance</b>	<b>125 g</b>
Lime zest	1 pc
<b>Crousticrep PatisFrance</b>	<b>125 g</b>

Soften the Pralirac in the micro-wave oven then add all the other ingredients. Mix and fill the bottom of the choux.

### VANILLA WHIPPED CREAM

Cream	113 g
Lime zest	1 pc
<b>Beef Gelatin in Powder PatisFrance</b>	<b>4,5 g</b>
Water	27 g
Cream	450 g
Icing sugar	67 g
<b>Vanilla Pod PatisFrance</b>	<b>3 pcs</b>

Heat the first part of the cream, vanilla and zest. Leave to infuse for 10 minutes. Add the melted and hydrated gelatin. Add the cream and sugar, mix and set aside in a cool place for 12 hours. Whip and poach on the choux pastry.

### ASSEMBLY & FINISHINGS :

- Once the choux pastry has cooked, let it cool down and open it wide.
- Fill with 30 g of lemon cream and 15 g of almond crumble, smooth out the base.
- Poach some of the cream onto the vanilla shortbread and stick the choux pastry on top.
- Whip up the cream and, using a large plain tip, pipe 15 g on top of the choux pastry and press a curved white chocolate chip into the cream.
- Decorate with small basil leaves and lime zest.



## Our solutions

# Reinvent the look and feel of the éclair thanks to a fine decoration and finish made with our **Extra White Pastry Fondant!**

A pastry fondant with an extra white colour, especially dedicated for icing pastries.



### Characteristics of the product:

- Intense whiteness
- Firm texture
- Made of just 3 ingredients: sucrose, glucose and water
- Made in France



### Advantages for the consumers:

- Gives a perfect finish to pastries
- The promise of a product with a short and readable ingredient list



### Benefits for you:

- Ready-to-use
- Possibility of flavouring and/or colouring the fondant
- Wide range of applications: eclairs, donuts, cupcakes...

Available in bucket of 15.5 kg  
Minimum shelf-life of 12 months



# Recipe

## 100% CHOCOLATE ÉCLAIR

Makes 20 éclairs

### CHOU PASTRY

Water	130 g
Milk	130 g
Butter	97 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>40 g</b>
Salt	4 g
<b>Flour Pastry PatisFrance</b>	<b>140 g</b>
Eggs	270 g

Boil the milk, the water, the salt, the butter and the sugar together. Add the flour and mix using the paddle. Gradually add the eggs. Pipe out éclairs and bake at 160°C during 15 minutes, with vents closed, then for 40 minutes, with vents open.

### CHOU CRAQUELIN

Butter	90 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>22 g</b>
Brown sugar	130 g
<b>Pastry Flour PatisFrance</b>	<b>110 g</b>
Fleur de sel	2 g

Melt the chocolate at 40°C, add the sugar, butter, salt and flour. Mix and spread thinly. Freeze and place on the choux pastry before baking.

### CHOCOLATE CRÉMEUX

Cream	250 g
Milk	250 g
Yolk eggs	100 g
Sugar	40 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>4 g</b>
Hydration water	24 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
<b>Milk Chocolate 35% PatisFrance</b>	<b>165 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>61 g</b>

Heat the cream, milk and vanilla, add the blanched egg yolks and cook to 85°C. Add the hydrated gelatin. Strain over the chocolates and blend. Leave to crystallize overnight and then soften with a spatula.

### CHOCOLATE CRUNCHY

<b>Milk Chocolate 35% PatisFrance</b>	<b>70 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>65 g</b>
Cocoa nibs	30 g
Puffed rice	50 g
<b>Crousticrep PatisFrance</b>	<b>50 g</b>

Blend the milk chocolate into a coarse powder, sieve and remove the powder. Melt the dark chocolate at 40°C, add all the ingredients and mix. Let the preparation harden then crush. Fill the bottom of the éclairs.

### CHOCOLATE SHORTBREAD

Flour	280 g
Butter	200 g
<b>Dark Chocolate 72% PatisFrance</b>	<b>100 g</b>
<b>Starch Powdered Sugar PatisFrance</b>	<b>80 g</b>
Fleur de sel	4 g

Melt the chocolate, and make a creamy butter with the chocolate, add all the ingredients and mix. Roll out to a 2 mm thickness, cut out the shape of the éclair and bake for 15 minutes at 160°C between 2 Silpain®, let cool down completely before removing the Silpain®.

### CHOCOLATE GLAZE

<b>Extra White Pastry Fondant PatisFrance</b>	<b>500 g</b>
<b>Dark Chocolate 72% PatisFrance</b>	<b>160 g</b>
Water	50 g
Sugar	50 g

Melt the chocolate. Heat the fondant, add the water and dissolved sugar mixture, add the melted chocolate, mix and reheat to 35°C. Spread thinly between two guitar sheets, and store in the freezer.

### ASSEMBLY & FINISHINGS :

- Place the craquelin on the choux pastry and bake.
- Once the choux pastry has cooled down, open the éclair wide from underneath.
- Fill in with 40 g of crèmeux, finish off the filling with the chocolate crunchy and smooth out with a palette knife.
- Place some of the crèmeux onto the chocolate shortbread and stick the éclair on the shortbread.
- Cut out the chocolate icing with a cookie cutter and place the glaze on the éclair.
- Poach the crèmeux on the glaze and decorate with some crushed cocoa nibs.







*PatisFrance*



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