

**SPECIAL
EDITION**

e-mag of the French pastry trends
Christmas 2021



Light-hearted
**GOURMET
DELIGHTS**

We wish you a pleasant journey of discovery and good preparations for the festive season!



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Citrus Fruit Log



Citrus Fruit Log

Makes 1 frame C2pack 40 x 60 x 6 cm, i.e. 10 logs of 6,5 x 20 cm.

LEMON BISCUIT

Patis'Madeleine PatisFrance	1125 g
Whole eggs	720 g
Oil	417 g
Lemon zests	4 pcs
Whipped white eggs	450 g
Sugar	120 g
TOTAL	2832 g

Using the mixer with the whisk attachment, whip all the ingredients together for 6 minutes. Make two 40 x 60 cm frames (1380 g per frame) and bake at 180°C for 20 minutes.

CITRUS SOAKING SYRUP

Starfruit Tangerine PatisFrance	250 g
Water	250 g
Sugar	500 g
TOTAL	1000 g

Make a soaking syrup with the water and sugar. Finish by adding the fruit puree and set aside in a cool place.

CRUNCHY

Pralifizz PatisFrance	900 g
Lime zests	3 pcs
TOTAL	900 g

Heat the Pralifizz slightly in the microwave, add the lemon zest and spread over a sheet of biscuit.

VANILLA LEMON MOUSSE

Liquid cream	360 g
Vanilla Pod PatisFrance	4 pcs
Milk	110 g
Beef Gelatin in Powder PatisFrance	26 g
Hydration water	156 g
Mascarpone	240 g
White Chocolate 30% PatisFrance	590 g
Whipped liquid cream	2160 g
TOTAL	3642 g

Heat the cream, milk and vanilla pods. Add the melted gelatin mass, then the mascarpone and pour over the white chocolate. Blend to make an emulsion. Finish the mousse by adding the whipped cream at 25 - 30°C.

CITRUS COMPOTE

Grapefruit segments	900 g
Orange segments	500 g
Yuzu purée	200 g
Starfruit Tangerine PatisFrance	800 g
Orange juice	312 g
Sugar	450 g
NH Pectin PatisFrance	30 g
TOTAL BEFORE BAKING	3192 g

Place the citrus segments in a saucepan and add the juice. Pour in the sugar / pectin mixture and bring to the boil for 1 minute.

VANILLA WHIPPED CREAM

Cream	354 g
Vanilla Pod PatisFrance	2 pcs
Beef Gelatin in Powder PatisFrance	9 g
Hydration water	54 g
White Chocolate 30% PatisFrance	250 g
Cold cream	730 g
TOTAL BEFORE BAKING	1397 g

Bring the cream and vanilla to the boil, add the hydrated gelatin and the chocolate. Mix the preparation with the cold cream and keep in the refrigerator overnight. Whip at medium speed and poach on the frame.

GLAZE FOR SPRAYING GUN

Miroir Plus Neutral PatisFrance	250 g
Water	25 g
TOTAL BEFORE BAKING	275 g

Heat the water and the glaze at 70°C.

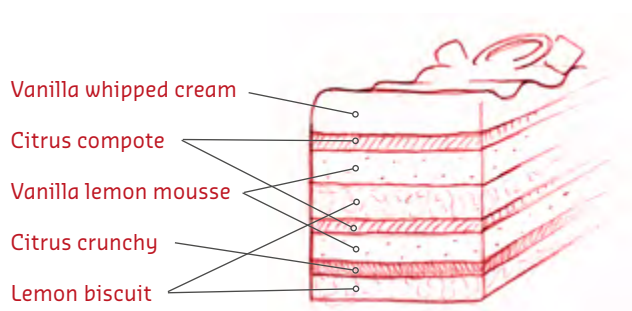
ASSEMBLY & FINISHINGS:

Assemble upside down using a disposable log frame. While assembling the frame, make use of the freezer between each step.

- Place a layer of 1500 g of citrus compote on the bottom of the baking tin.
- Pour 1750 g of vanilla mousse over the compote.
- Place the biscuit on top, then soak lightly.
- Spread with another layer of 1500 g of compote.
- Pour the second layer of 1750 g of vanilla mousse.
- Seal your creation with the soaked biscuit and crunchy and put in the freezer.
- Once frozen, remove the frame and poach the top with the ganache.
- Put it back in the freezer and then glaze it using a spraying gun.
- Cut your logs into 6.5 cm wide strips.

SUGGESTION:

It is possible to dip each log into a rocher glaze to protect the freshness of the assembly, and to facilitate cutting.





Black Forest Log

Makes 1 frame C2pack 40 x 60 x 6 cm, i.e. 10 logs of 6,5 x 20 cm.

CHOCOLATE BISCUIT

Patis'Cœur Fondant PatisFrance	1500 g
Eggs	375 g
Milk	375 g
Egg whites	600 g
Sugar	150 g
TOTAL	3000 g

Using the mixer with the paddle, mix the Patis'Cœur Fondant with the eggs and hot milk for 3 minutes. Beat the egg whites with the sugar. Finish the biscuit by stirring in the egg whites. Make two 40 x 60 cm frames (1400 g per frame) and bake at 180°C for 10 minutes.

MORELLO CHERRY SOAKING SYRUP

Water	250 g
Sugar	500 g
Starfruit Morello Cherry PatisFrance	250 g
TOTAL	1000 g

Make a soaking syrup with the water and sugar. Finish by adding the fruit pulp and set aside in a cool place.

CRUNCHY

Pralirac Noir PatisFrance	900 g
TOTAL	900 g

Heat the Pralirac slightly in the microwave, add the lemon zest and spread over a sheet of biscuit.

MORELLO CHERRY COMPOTE

Starfruit Morello Cherry PatisFrance	1100 g
Frozen dark cherries	1600 g
Sugar	474 g
NH Pectin PatisFrance	36 g
TOTAL	3210 g

Mix the sugar and pectin and add to the fruit puree, then add the cherries and bring to the boil for at least 1 minute.

VANILLA MOUSSE

Liquid cream	180 g
Vanilla Pod PatisFrance	2 pcs
Milk	55 g
Beef Gelatin in Powder PatisFrance	13 g
Hydration water	78 g
Mascarpone	120 g
White Chocolate 30% PatisFrance	295 g
Whipped liquid cream	1080 g
TOTAL	1821 g

Heat the cream, milk and vanilla pods. Add the melted gelatin mass, then the mascarpone and pour over the white chocolate. Blend to make an emulsion. Finish the mousse by adding the whipped cream at 25 - 30°C.

CHOCOLATE CREMEUX

Milk	738 g
Liquid cream	738 g
Inverted sugar	135 g
Yolk eggs	158 g
Beef Gelatin in Powder PatisFrance	6 g
Hydration water	36 g
Dark Chocolate 72% PatisFrance	420 g

Milk Chocolate 35% PatisFrance	250 g
TOTAL	2481 g

Hydrate the gelatin. Cook the first 4 ingredients into a custard. Add the gelatin mass to the hot custard. Pour over the chocolates and blend.

CHOCOLATE WHIPPED CREAM

Milk	90 g
Liquid cream (1)	460 g
Inverted sugar	115 g
Beef Gelatin in Powder PatisFrance	10 g
Hydration water	60 g
Dark Chocolate 72% PatisFrance	230 g
Liquid cream (2)	830 g
TOTAL	1795 g

Boil the milk, cream (1) and inverted sugar. Stir in the gelatin mass. Pour over the chocolate and mix. Add the cold cream (2). Keep in a cool place for at least 6 hours. Whip it up and poach onto the frame.

GLAZE FOR SPRAYING GUN

Miroir Plus Neutral PatisFrance	250 g
Water	25 g
TOTAL	275 g

Heat the water and glaze at 70°C.

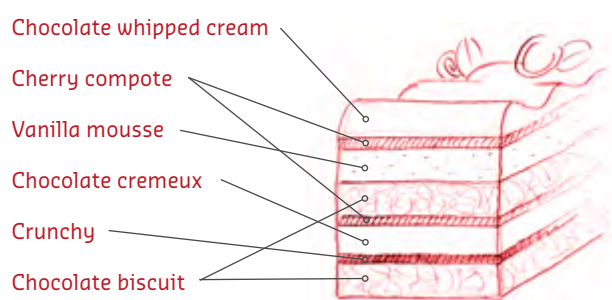
ASSEMBLY AND FINISHINGS :

Assemble upside down using a disposable log frame. While assembling the frame, make use of the freezer between each step.

- Place a 1500 g layer of cherry compote on the bottom of the baking tin.
- Pour 1750 g of vanilla mousse over the compote.
- Place the chocolate biscuit on top, then soak it lightly.
- Spread a new 1500 g layer of compote.
- Pour over 2250 g of chocolate cream.
- Seal the whole thing with the soaked biscuit and the crunchy and put it in the freezer.
- Once frozen, remove the case and apply 1700 g of whipped cream to the top.
- Put it back in the freezer and glaze using a spraying gun.
- Cut your logs into 6.5 cm wide strips.

SUGGESTION:

It is possible to dip each log into a rocher glaze to protect the freshness of the assembly, and to facilitate cutting.



Belle Hélène Log



Belle Hélène Log

Makes 1 frame C2pack 40 x 60 x 6 cm, i.e. 10 logs of 6,5 x 20 cm.

LIGHT CHOCOLATE BISCUIT

Gen'Mix Cocoa PatisFrance	1260 g
Hot water	253 g
Whole eggs	757 g
TOTAL	2270 g

Heat the water, mix with the eggs and pour over the Gen'Mix, whisk gently for 1 minute and then mix at high speed for 6 minutes. Make two 40 x 60 cm frames (1000 g per frame) and bake for 13 to 15 minutes at 180°C.

PEAR SOAKING SYRUP

Water	250 g
Sugar	500 g
Starfruit Williams Pear PatisFrance	250 g
TOTAL	1000 g

Make a soaking syrup with the water and sugar. Finish by adding the fruit puree and set aside in a cool place.

PECAN CRUNCHY

Pralicrac Pecan PatisFrance	900 g
TOTAL	900 g

Heat the Pralicrac slightly in the microwave and spread over a sheet of biscuit.

PEAR COMPOTE

Starfruit Williams Pear PatisFrance	1200 g
Pear in Light Syrup PatisFrance	1600 g
Sugar	282 g
NH Pectin PatisFrance	38 g
TOTAL	3210 g

Cut the pears into cubes, mix the sugar and pectin and mix with the fruit puree. Add the pears and cook for at least 1 minute at boiling point.

VANILLA MOUSSE

Liquid cream	180 g
Vanilla Pod PatisFrance	2 pcs
Milk	55 g
Beef Gelatin in Powder PatisFrance	13 g
Hydration water	78 g
Mascarpone	120 g
White Chocolate 30% PatisFrance	295 g
Whipped liquid cream	1080 g
TOTAL	1821 g

Bring the cream, the milk and vanilla to the boil. Add the hydrated gelatin then the mascarpone and pour onto the white chocolate. Blend to make an emulsion. Finish by adding the whipped cream.

CHOCOLATE CREMEUX

Milk	738 g
Liquid cream	738 g
Inverted sugar	135 g
Yolk eggs	158 g
Beef Gelatin in Powder PatisFrance	6 g
Hydration water	36 g
Dark Chocolate 72% PatisFrance	420 g
Milk Chocolate 35% PatisFrance	250 g
TOTAL	2481 g

Hydrate the gelatin. Cook the first 4 ingredients into a custard. Add the gelatin mass to the hot custard. Pour over the chocolates and blend.

DARK CHOCOLATE WHIPPED CREAM

Milk	90 g
Liquid cream 35% (1)	460 g
Inverted sugar	115 g
Beef Gelatin in Powder PatisFrance	10 g
Hydration water	60 g
Dark Chocolate 72% PatisFrance	230 g
Liquid cream 35% (2)	830 g
TOTAL	1795 g

Boil the milk, cream (1) and inverted sugar. Stir in the gelatin mass. Pour over the chocolate and mix. Add the cold cream (2). Keep in a cool place for at least 6 hours. Whip it up and poach onto the frame.

GLAZE FOR SPRAYING GUN

Miroir Plus Neutral PatisFrance	250 g
Water	25 g
TOTAL	275 g

Heat the water and glaze at 70°C.

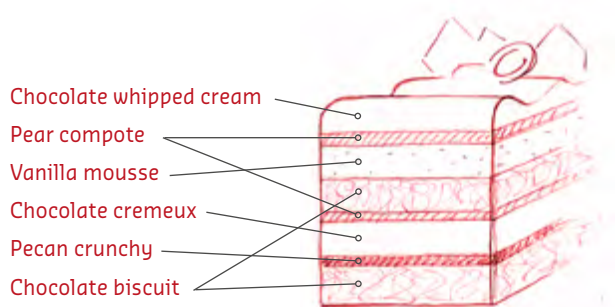
ASSEMBLY & FINISHINGS:

Assemble upside down using a disposable log frame. While assembling the frame, make use of the freezer between each step.

- Place a layer of 1500 g of pear compote on the bottom of the mould.
- Pour 1750 g of vanilla mousse over the compote.
- Place the chocolate biscuit on top, then soak it lightly.
- Spread over a new layer of 1500 g of pear compote.
- Pour over 2250 g of chocolate cream.
- Seal the whole thing with the soaked biscuit and the crunchy and put it in the freezer.
- Once frozen, remove the case and apply 1700 g of whipped cream to the top.
- Put it back in the freezer and glaze it using a spraying gun.
- Cut your logs into 6.5 cm wide strips.

SUGGESTION:

It is possible to dip each log into a rocher glaze to protect the freshness of the assembly, and to facilitate cutting.



Exotic Log



Exotic Log

Makes 2 standard logs, i.e. 6 logs

CITRUS LOGS

Honey	110 g
Butter	180 g
Flour	250 g
Milk	500 g
Vanilla Extract PatisFrance	20 g
Yolk eggs	205 g
Eggs	310 g
White eggs	465 g
White brown sugar	220 g
Orange zests	1 pc
Lemon zests	1 pc
Lime zests	1 pc
TOTAL	2263 g

Boil the milk, honey, butter, zests and vanilla together. Mix the eggs and egg yolks with the sifted flour in a mixer and pour over the boiling liquid. Cook slightly until it thickens. Mix and stir in the egg whites and sugar. Spread 900 g on each of two 40 x 60 cm baking sheets and bake at 170°C for 14 minutes. Turn out of the oven onto the baking sheet.

Cut out two 8 cm wide strips to fill the log.

Cut out two 12 cm wide strips to line the insert.

Cut out two 4 cm wide strips to seal the insert.

CRUNCHY

Pralicrac Exotic PatisFrance	240 g
Lime zests	½ pc
TOTAL	240 g

Cool to 30°C and add the zests. Spread 120 g on each 8 cm wide biscuit strip.

VANILLA GLAZE

Whole milk	1000 g
Liquid cream	1000 g
Acacia honey	150 g
Sugar	260 g
Xylitol E967	300 g
NH Pectin PatisFrance	45 g
Vanilla Pod PatisFrance	1,5 pc
TOTAL	2755 g

Heat the milk, cream, vanilla and honey with 2/3 of the sugar. Add the remaining sugar, Xylitol and pectin and mix. Bring to the boil, cook for 2 minutes on a very low heat and blend.

CUSTARD CREAM

Starfruit Mango PatisFrance	150 g
Starfruit Pineapple PatisFrance	50 g
Starfruit Passion Fruit PatisFrance	50 g
Yolk eggs	45 g
Brown cane sugar	30 g
Mervex PatisFrance	25 g
Butter	50 g
Beef Gelatin in Powder PatisFrance	2 g
Hydration water	8 g
TOTAL	416 g

Mix the egg yolks with the Mervex and a little bit of Starfruit. Bring the fruit purées and sugar to a simmer and pour 2/3 of it over the previous preparation. Transfer the preparation to the pan and cook like a custard for 3 minutes. When it is done, add the butter and gelatin mass. Pour onto a baking tray, cover with cling film and place in the freezer to cool it down quickly.

VANILLA MANGO MOUSSE

Custard cream	300 g
Vanilla glaze	500 g
Mascarpone	250 g
Mango	1 pc
Liquid cream	1000 g
TOTAL	2300 g

Peel the mango and then dice it, sweeten if necessary and cook until you have a chunky compote. Mix all the ingredients together, except the compote, with a mixer until the desired consistency is reached. Lastly, coat with the mango compote.

EXOTIC COMPOTE

Butter	23 g
White brown sugar	30 g
Lime juice	53 g
Vanilla Pod PatisFrance	1 pc
Fleur de sel	1 g
Diced mango	600 g
Starfruit Mango PatisFrance	150 g
Starfruit Passion Fruit PatisFrance	135 g
Starfruit Lemon PatisFrance	15 g
Beef Gelatin in Powder PatisFrance	8 g
Hydration water	40 g
Passion fruit	2 pcs
TOTAL BEFORE BAKING	1100 g

Melt the butter together with the white cassonade and dilute it with the lime juice. Add the fleur de sel, vanilla, diced mango and Starfruit. Simmer for 5 minutes and add the gelatin mass and the passion fruit.

EXOTIC CONFIT

Starfruit Mango PatisFrance	220 g
Starfruit Passion Fruit PatisFrance	100 g
Glucose	30 g
Xylitol	30 g
NH Pectin PatisFrance	8 g
TOTAL	389 g

Heat the fruit purées and glucose to 40°C and add the Xylitol and pectin mixture. Boil for 2 minutes. Pour onto a 2.5 mm thick guitar sheet. Freeze. Cut into 6 x 16 cm strips.

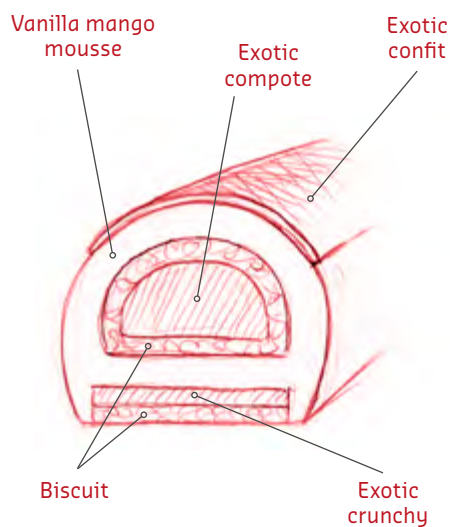
ASSEMBLY & FINISHINGS:

INSERT:

- Line the two 5 cm wide insert trays with the 12 cm wide biscuit.
- Pour 500 g of exotic compote into each tray.
- Place a 4 cm wide biscuit strip on top and soak in a white rum syrup.
- Freeze.

LOG:

- Line the log tray with the vanilla & mango mousse and place an insert in it.
- Put the mousse back on and place a lightly soaked 8 cm strip of biscuit with the exotic crunch.
- Frost the log with the vanilla glaze at about 34°C and place a strip of exotic confit on top.
- Add a touch of gold leaf, shiso leaves and decorations made with **White Chocolate 30% PatisFrance**.



Red Fruits Roll Log



Red Fruits Roll Log

Makes 2 standard logs, i.e. 6 logs.

CARAMELIZED PIEMONT HAZELNUTS

Caster sugar	180 g
Water	60 g
Roasted Blanched Piemont Hazelnuts	
PGI PatisFrance	240 g
Cocoa Butter PatisFrance	10 g
TOTAL	490 g

Prepare a syrup with the sugar and water at 117°C then add the hazelnuts. Grind, caramelize and add the cocoa butter. Leave to cool down on a baking tray.

CHOCOLATE BISCUIT

Whole milk (1)	280 g
Butter 82%	60 g
Pure cocoa paste	75 g
Dark Chocolate 64% PatisFrance	75 g
Pastry flour	220 g
Cocoa Powder PatisFrance	30 g
Yolk eggs	320 g
Eggs	190 g
Whole milk (2)	75 g
White eggs	470 g
Caster sugar	220 g
TOTAL	2015 g

Bring the milk (1) and butter to the boil then add the chocolates. Pour in the sifted powders, mix and add the eggs, yolks and milk (2). Beat the egg whites with the sugar and mix the two together. Prepare two 40 x 60 cm rimmed baking trays, spread 1 kg of mixture on each Silpat® and bake at 165°C for 14 minutes. After baking, turn the biscuit over and leave to cool down.

CHOCOLATE VERBENA GANACHE

Liquid cream (1)	330 g
Verbena	22 g
Glucose	37 g
Inverted Sugar PatisFrance	37 g
Dark Chocolate 64% PatisFrance	112 g
Milk Chocolate 35% PatisFrance	112 g
Liquid cream (2)	700 g
TOTAL	1350 g

One day before, mix the cream (1) and the verbena and leave to infuse while cold. Strain and adjust. Heat the cream, glucose and inverted sugar together and pour over the chocolates. Then pour in the liquid cream (2), keep for 2 hours at 4°C and whisk.

RED FRUITS COMPOTE

Starfruit Raspberry PatisFrance	275 g
Starfruit Strawberry PatisFrance	300 g
Verbena	15 g
NH Pectin PatisFrance	12 g
Sugar	300 g
Frozen strawberry	300 g
TOTAL	1202 g

Infuse the verbena in the hot raspberry purée for 30 minutes, strain and reduce to 275 g. Mix the sugar and pectin, add to the infusion and the strawberry purée, stir and then add the strawberries. Cook at boiling point for at least one minute. Pour into two 500 g tubes and freeze.

RED FRUITS CONFIT

Starfruit Red Fruits PatisFrance	220 g
Starfruit Raspberry PatisFrance	110 g
Glucose	30 g
Xylitol	30 g
NH Pectin PatisFrance	8 g
Fresh lemon juice	10 g
TOTAL	408 g

Heat the fruit purées and glucose to 40°C then add the Xylitol and pectin mixture. Boil for 2 minutes and add the lemon juice. Roll out on a 2 mm thick baking sheet and freeze. Cut into 6 x 16 cm strips.

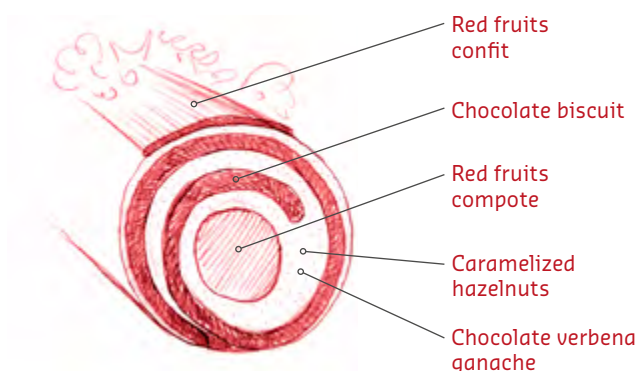
RED FRUITS GLAZE

Miroir Plus Red Fruits PatisFrance	250 g
Water	7,5 g

Heat the glaze at 70°C with the water. Spray and store.

ASSEMBLY AND FINISHINGS :

- Spread 600 g of verbena and chocolate ganache onto the chocolate biscuit.
- Place the crushed caramelized hazelnuts on top.
- Place the red fruit insert on top and roll up and tighten.
- Place into a log mould and freeze.
- Apply the red fruit glaze.
- Place the red fruit confit on top.
- Add the remaining ganache to the top.
- Add a touch of gold leaf, raspberries and leaves made with Dark Chocolate 64% PatisFrance.



Iced Log



Iced Log

Makes 12 logs of 20 cm

CRUNCHY

Baked hazelnut shortcrust pastry	450 g
Puffed rice	200 g
White Chocolate 30% PatisFrance	300 g
Butter	200 g
Fleur de sel	6 g
TOTAL	1156 g

Crush the shortcrust pastry, mix with the puffed rice, fleur de sel and butter, add the melted chocolate and roll out into a 40 x 60 cm frame. Set aside in the fridge and cut into 7 x 20 cm rectangles and store in the freezer.

CHOCOLATE ICE CREAM

Milk	2050 g
Milk powder 0%	40 g
Atomized Glucose PatisFrance	250 g
Inverted Sugar PatisFrance	60 g
Milk Chocolate 35% PatisFrance	550 g
Sugar	130 g
Gelglace PatisFrance	15 g
TOTAL BEFORE BAKING	3095 g

Mix all the ingredients together except the sugar and Gelglace. Heat to 40°C, add the sugar previously mixed with the Gelglace and raise to 85°C. Put aside at 4°C overnight and stir.

VANILLA LEMON ICE CREAM

Milk	1635 g
Vanilla Pod PatisFrance	4 pcs
Milk powder 0%	89 g
Cream	190 g
Atomized Glucose PatisFrance	178 g
Sugar	190 g
Gelglace PatisFrance	11 g
Lemon zests	110 g
TOTAL BEFORE BAKING	2403 g

Mix the milk, milk powder, cream and vanilla. Heat at 40°C and add the mixture sugar, atomized glucose and Gelglace. Heat at 85°C, filter over the zests and mix. Put aside at 4°C overnight and stir.

PRALINÉ ICE CREAM

Milk	1900 g
Milk powder 0%	110 g
Cream	225 g
Praliné Collection Almond Hazelnut French Origin 55% PatisFrance	300 g
Sugar	200 g
Atomized Glucose PatisFrance	240 g
Gelglace PatisFrance	13 g
TOTAL BEFORE BAKING	2988 g

Mix the milk, milk powder, cream and praliné. Heat at 40°C and add the mixture sugar, atomized glucose and Gelglace. Heat at 85°C, filter over the zests and mix. Put aside at 4°C overnight and stir.

THIN LAYERS OF CHOCOLATE

Dark Chocolate 72% PatisFrance	QS
Cocoa nibs	QS
TOTAL	QS

Spread the tempered chocolate very thinly on a baking sheet sprinkled with cocoa nibs and cut out 12 plates of 7 x 20 cm and 12 of 5 x 20 cm, leave to crystallize and store in the freezer.

ASSEMBLY & FINISHINGS :

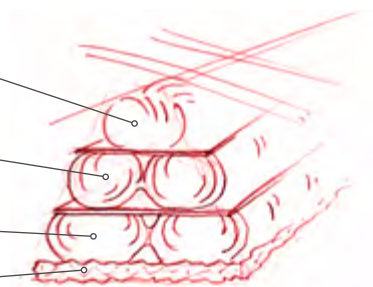
- Remove the strips of crunchy from the freezer.
- Coat with chocolate ice cream and put it on top of the crunchy.
- Place a 7 x 20 cm strip of chocolate on top and return to the freezer.
- Coat with the lemon vanilla ice cream, place a 5 x 20 cm plate on top and return to the freezer.
- Coat with the praliné ice cream and place a large spiral on the plate.
- Decorate it with chocolate stems.

Praliné ice cream

Vanilla lemon ice cream

Chocolate ice cream

Crunchy



Pop'Ineapple Fir



Pop'Ineapple Fir

Makes 24 fir trees

PRALINÉ BISCUIT

Prali'Pop PatisFrance	210 g
Yolk eggs	105 g
Eggs	70 g
White eggs	210 g
Sugar	35 g
Elsay PatiFrance	120 g
Cocoa Butter PatisFrance	35 g
TOTAL	785 g

Beat the first 3 ingredients until a ribbon forms. Beat the egg whites and sugar with a mixer to obtain a nice soft mixture. Mix the two preparations repeatedly and carefully add the sifted cream powder, then the cocoa butter. Bake at 190°C for about 18 minutes. Cut out discs of 3 cm in diameter and set aside for assembly.

CRUNCHY POP'CORN BASE

Pralicrac Maïssimo PatisFrance	680g
Milk Chocolate 35% PatisFrance	200 g
TOTAL	850 g

Soften the Pralicrac for a few seconds in the microwave. Stir in the chocolate and spread the crunchy between two 5 mm rulers. Leave to crystallize. Cut into 8 cm diameter discs or slices if you want to share the logs.

PINEAPPLE LIME COMPOTE

Fresh pineapple	300 g
Starfruit Pineapple PatisFrance	100 g
Lime juice	50 g
Lime zests	1,5 pc
Vanilla Pod PatisFrance	2 pcs
Inverted Sugar	20 g
Sugar	15 g
NH Pectin PatisFrance	5 g
Brown rum (optional)	5 g
TOTAL	512 g

Cut the fresh pineapple into very small cubes. Heat the first 6 ingredients in a pan. At 40°C, add the sugar / pectin mixture. Boil the preparation for 2 minutes. Finish by adding the rum. Pour into 3 cm half-spheres.

TONKA VANILLA MOUSSE

Milk	230 g
Vanilla Pod PatisFrance	1 pc
Tonka bean (crushed)	½ pc
Yolk eggs	65 g
Sugar	28 g
Beef Gelatin in Powder PatisFrance	5.5 g
Water	23 g
White Chocolate 30% PatisFrance	172 g
Liquid cream	328 g
TOTAL	901 g

Infuse the vanilla pod and the grated beans in the milk. Then make a custard with the first 5 ingredients. Add the melted gelatin mass to the hot custard. Strain the cream through a cheesecloth over the white chocolate to remove the vanilla pods and tonka beans. Blend the mixture and leave to cool. At 22°C, fold in the whipped cream. Pour 30 g of mousse into the moulds previously lined with a mixture of white and milk coating.

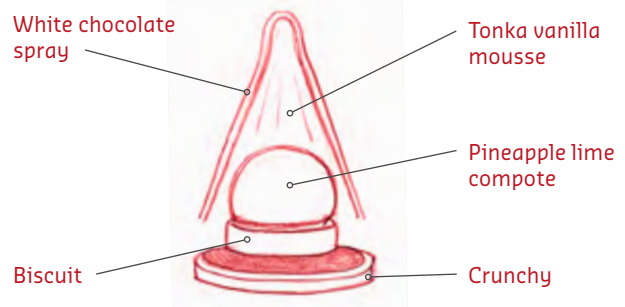
WHITE SPRAY

White Chocolate 30% PatisFrance	120 g
Cocoa Butter PatisFrance	80 g
TOTAL	200 g

Mix the 2 ingredients together beforehand. Spray onto the frozen cakes.

ASSEMBLY & FINISHINGS :

- Pour a thin layer of white and milk chocolate cover mixture into the silicone moulds.
- Once the coating has crystallized, add 30 g of vanilla tonka mousse.
- Add the pineapple insert to the mousse.
- Finish the process by placing the praliné biscuit disc on top.
- Remove from the mould and spray the bottom of the trees with the white spray.
- Place a thin disc of dark chocolate on each crispy Pop'Corn base and add a small amount of Prali'Pop PatisFrance to stick the cake together.
- Decorate with a sprinkle of gold.



New Year's Cake



New Year's Cake

Makes 5 cakes of 16 cm

Mould : Maé Galet.

ALMOND SHORTCRUST PASTRY

Butter 82%	120 g
Icing sugar	100 g
Fleur de sel	2 g
Roasted Blanched Almond in Powder PatisFrance	30 g
Eggs	50 g
Pastry Flour PatisFrance	250 g
TOTAL	552 g

Blend all the ingredients together except the eggs. Add the eggs, mix and sieve. Spread on a baking sheet and bake at 150°C for 20 minutes. Leave to cool and set aside. Make circles of 16 cm in diameter.

CARAMELIZED SLIVERED ALMONDS

Caster sugar	180 g
Water	60 g
Roasted Slivered Almonds PatisFrance	230 g
Cocoa Butter PatisFrance	10 g
TOTAL	480 g

Make a syrup with the sugar and water at 117°C and add the almonds. Grind, caramelize and add the cocoa butter. Leave to cool down on a baking tray.

ALMOND CRUNCHY

Almond shortcrust pastry	300 g
Dried raisins	50 g
Candied orange	50 g
Cranberries PatisFrance	50 g
Caramelized Slivered Almonds PatisFrance	150 g
White Chocolate 30% PatisFrance	90 g
Fleur de sel	1 g
TOTAL	691 g

Mix the ingredients in the right order and finish with the chocolate. Pour 90 g into each circle and set aside.

SOFT ALMOND BISCUIT

Yolk eggs	100 g
Eggs	100 g
Brown sugar	50 g
Icing sugar	80 g
Bkanché Almond in Powder PatisFrance	150 g
Wheat flour T65	50 g
Egg whites	270 g
Sugar	50 g
Orange zests	2 pcs
TOTAL	850 g

Place the eggs, yolks, flour, almond powder, sugar and orange zests in a mixing bowl. Beat with a mixer for 5 minutes. Beat the egg whites with the sugar until foamy. Mix the two preparations together using a mixer. Spread on Silpat® and bake at 180°C for 10 minutes.

ORANGE CARAMEL

Patis'Omalt PatisFrance	190 g
Sugar	80 g
Liquid cream 35%	50 g
Salt	2 g
Vanilla Pod PatisFrance	1 pc
Butter	50 g
Orange juice	190 g
Orange zests	1 pc
TOTAL	563 g

Cook the isomalt, add the sugar and continue cooking until it reaches 180°C. Decrease the heat with the cream, salt, vanilla, butter and warm orange juice. Bake again at 108°C.

ORANGE CONFIT

Orange zests	240 g
Orange juice	240 g
Tangerine juice	168 g
Lemon juice	192 g
Sugar (1)	350 g
Sugar (2)	10 g
NH Pectin PatisFrance	7 g
TOTAL	1207 g

After zesting the oranges, blanch them three times. Cook the zests together with the juice and sugar (1) for about 45 minutes. Add the sugar (2) and pectin and boil for 2 minutes. Blend the mixture to obtain a perfectly smooth texture. Set aside in a cool place.

BLOND CHOCOLATE MOUSSE

Whole milk	262 g
Yolk eggs	60 g
Sugar	45 g
Orange zests	1 pc
Desert Jelly PatisFrance	60 g
Blond chocolate	215 g
Whipped liquid cream	480 g
TOTAL	1123 g

Make a custard with the whole milk, egg yolks, sugar and orange zests. Whisk in the jelly and chocolate. At 35°C, add the whipped cream.

GRAPE MARC WHIPPED CREAM

Liquid cream	150 g
Grape marc	35 g
Gelatin PatisFrance	2,5 g
Hydration water	13 g
White Chocolate 30% PatisFrance	55 g
Liquid cream	450 g
TOTAL	705 g

Infuse the grape marc in the custard at 50°C for 30 minutes. Add the melted gelatin mass. Add the melted chocolate and mix. Pour over the cold cream, blend and set aside for 12 hours. Whip the cream and add it.

BLOND GLAZE

Milk	300 g
Vanilla in Powder PatisFrance	1 g
Glucose syrup	500 g
Beef Gelatin in Powder PatisFrance	30 g
Hydration water	180 g
Blond chocolate	750 g
Miroir Plus Neutral PatisFrance	1000 g
TOTAL	2761 g

Boil the milk and glucose syrup and add the softened gelatin mass. Pour over the chocolate and blend. Add the glaze and mix. Set aside for 12 hours at 4°C and then frost at 35°C.

ASSEMBLY & FINISHINGS :

- Place a circle of shortcrust pastry in a 16 cm Flexipan® mould.
- Place the almond crisp on top and cover with 90 g of orange caramel.
- Place the orange almond biscuit on top and cover with 100 g of orange confit.
- In a Galet Maé mould, place 225 g of light chocolate mousse and then lay the insert on top to close the dessert.
- Glaze and poach the whipped cream with grape marc to give the effect of a cloud of milk.
- Add a touch of gold leaf.
- Make openwork chocolate discs with light chocolate.





ADVENT CALENDAR



Raspberry, Passion & Mango Fruit Pastes

Makes 1 frame 36 x 36 x 1,2 cm

RASPBERRY FRUIT PASTE

Starfruit Raspberry PatisFrance	500 g
Sugar (1)	90 g
Yellow Pectin PatisFrance	10 g
Sugar (2)	415 g
Confectioner's Glucose PatisFrance	110 g
Citric Acid PatisFrance	11 g
Water (for solution)	11 g

Warm the pulp to 40°C, then sprinkle the sugar (1) and pectin mixture. As it simmers, gradually add the sugar (2) and glucose without stopping the simmering. Cook at 105 - 106°C or 75 Brix. At the end of cooking, add the acid solution. Pour into a 6 mm high tray.

MANGO PASSION FRUIT PASTE

Starfruit Passion Fruit PatisFrance	250 g
Starfruit Mango PatisFrance	250 g
Starfruit Lemon PatisFrance	125 g
Sugar (1)	85 g
Yellow Pectin PatisFrance	13 g
Sugar (2)	500 g
Confectioner's Glucose PatisFrance	120 g
Citric Acid PatisFrance	11,5 g
Water (for solution)	11,5 g

Warm the pulps to 40°C, then sprinkle the sugar (1) and pectin mixture. As it simmers, gradually add the sugar (2) and glucose without stopping the simmering. Cook at 105 - 106°C or 75 Brix. At the end of cooking, add the acid solution. Pour into a 12 mm high tray, on top of the raspberry fruit paste.



Raspberry Nougat

Makes 2 frames 16,5 x 16,5 x 3,5 cm

NOUGAT

Water	100 g
Sugar N°1	300 g
Glucose DE40 PatisFrance	350 g
Lavender honey	300 g
Vanilla Pod PatisFrance	1 pc
White eggs	135 g
Sugar N°2	125 g
Lyophilized raspberry in powder	200 g
Raw Almonds PatisFrance	360 g
Green Pistachios PatisFrance	250 g
Cocoa Butter PatisFrance	7 g
TOTAL	2127 g

Roast the almonds for 20 minutes at 155°C and the pistachios for 10 minutes. Store the nuts in a warm place. Gently beat the egg whites, then beat them with the sugar. Cook the syrup with the water, glucose and sugar. When the syrup reaches 110°C, start heating the honey and vanilla in parallel. Pour the honey and vanilla at 125°C over the meringue. Once the syrup has reached 155°C, pour over the meringue. Rapidly whip the mixture with the whisk, then immediately switch for the paddle. Dry with a blowtorch for about 8 minutes. Test for dryness before adding the fruit. Place in a greased tin and stick on the foil. Leave to set for 12 hours under press before cutting.

TIP:

This recipe can be served as a plain version by removing the flavour (raspberry powder).



Almond Tree

For 1000 g

Mould : Chocado Silikomart

SPRAY PREPARATION

Dark Chocolate 72% PatisFrance	100 g
Cocoa Butter PatisFrance	100 g
TOTAL	202 g

Mix the first 2 ingredients together before melting. Crystallize and spray into the candy moulds. Shape the cavities into Milk Chocolate 35% PatisFrance couverture.

ALMOND PRALINÉ

Praliné Fluid Light Almond PatisFrance	500 g
White Chocolate 30% PatisFrance	100 g
Cocoa Butter PatisFrance	100 g
TOTAL	700 g

Melt the chocolate and cocoa butter together, mix with the praliné and crystallize at 24°C, pour into each mould and leave to harden at 17°C overnight. Fill the candies the next day with Milk Chocolate 35% PatisFrance.



Chocolate Caramel

Makes 63 bonbons – 900g

Liquid cream	310 g
Inverted sugar	35 g
Sorbitol in Powder PatisFrance	10 g
Water	45 g
Sugar	235 g
Confectioner's Glucose PatisFrance	185 g
Pure cocoa paste	48 g
Butter	30 g
TOTAL	900 g

Heat the first 3 ingredients in a microwave oven and set aside. Bake the water, sugar and glucose at 155°C. Decrease the heat with the hot cream and raise the temperature of the caramel to 120°C. Conduct a test to check the caramel's consistency. Stop cooking with the butter and cocoa paste. Pour into an oiled stainless steel frame. After 12 hours, cut out and wrap in caramel paper.



Chocolate Truffle

Makes 100 pieces

GANACHE

Liquid cream	197 g
Inverted sugar	20 g
Glucose DE60 PatisFrance	162 g
Sorbitol in Powder PatisFrance	30 g
Dark Chocolate 72% PatisFrance	541 g
Pure cocoa paste	91 g
Butter	48 g
TOTAL	1100 g

Bring half of the cream to the boil and add all the sweeteners to dissolve. Add the remaining cream to cool the mixture. Pour the liquid over the melted chocolates at 33°C. Make an emulsion with a hand blender. Place the truffles on greaseproof paper and leave to crystallize. Shape the truffles into neat balls before dipping them twice in the **Dark Chocolate 64% PatisFrance**. Roll them in the cocoa powder during the last coating.



Morello Cherry Pistachio Pearls

Makes 60 pieces

PISTACHIO MARZIPAN

Raw Almonds from Spain PatisFrance	300 g
Whole Green Pistachios from Iran PatisFrance	300 g
Sugar	300 g
Water	200 g
Confectioner's Glucose PatisFrance	50 g
Inverted sugar	50 g
Cocoa Butter PatisFrance	65 g
TOTAL	1265 g

Grind the almonds and pistachios in a food processor. Cook the sugar syrup at 110°C and let it cool to 80°C before pouring it over the crushed powders. Blend and pasteurize at 85°C. Add the cocoa butter. Set to one side in cling film.

SYRUP

Sugar	2500 g
Water	1000 g

Heat the syrup and cleanse it carefully, then give it a thorough boil. Set aside in a bucket and place a piece of greaseproof paper over the entire surface of the syrup. Leave to cool without letting the container move. Pour the cold syrup into a candy dish, onto the products to be candied and cover the surface with film (be careful of vibrations during candying).

ASSEMBLY & FINISHINGS :

- Carefully drain the **Amarena Cherries PatisFrance**.
- Roll out the marzipan to 3 mm and cut into 5 cm wide discs.
- Place the cherry in the centre of the disc and close to make a ball.
- Stick the marzipan balls in the bottom of a candy dish with **Cocoa Butter PatisFrance**.
- Once they have set, pour the syrup into a corner of the candissoire until it covers the marzipan balls.
- Film after contact and leave for 24 hours.
- The next day, empty the candissoire and let the balls dry on a mesh rack.



Rocher Praliné

Makes 70 pieces

Mould : Micro Truffe Silikomart®

MILK ROCHER COATING

Milk Chocolate 35% PatisFrance	850 g
Chopped Almonds PatisFrance	150 g

Roast the almonds at 150°C for 22 minutes. Temper the chocolate and add the warm almonds.

COCOA NIB ROCHER COATING

Dark Chocolate 64% PatisFrance	850 g
Cocoa nibs	150 g

Temper the chocolate and add the warm crumble.

ROCHER PRALINÉ

Praliné Collection Hazelnut Piémont PGI 62% PatisFrance	430 g
Milk powder (optional)	15 g
Milk Chocolate 35% PatisFrance	48 g
Cocoa Butter PatisFrance	48 g
Total	541 g

Before preparing the recipe, make sure that the praliée is thoroughly blended.

In a bowl of a mixer, mix the praliné and powdered milk with the help of the sheet. Stick this mass with the coating mixture and the melted cocoa butter. Crystallize at 24°C. Mix the preparation one last time. Pour into a silicone mould between 24 and 27°C. Leave to crystallize at 16°C.

ASSEMBLY & FINISHINGS :

- Once the praliné has crystallized, remove from the mould.
- To facilitate the coating stage, it is recommendable to pre-grind the rochers by hand with disposable gloves in order to create a thin, solid film.
- Coat once or twice with the milk or dark rocher covers.

SPOTLIGHT ON THE KEY PRODUCTS IN THIS SPECIAL EDITION:



Our solutions to bring a crunchy texture:

PRALICRAC PATISFRANCE

A complete range of praliné-based fillings with very crunchy inclusions to give a touch of originality and a surprising texture to your finished products.

Available in 11 flavours in buckets of 2 to 4.5 kg

Minimum shelf life of 9 to 12 months depending on the flavours



Our solutions to bring warm notes :

PRALINÉ FLUID LIGHT ALMOND 59% PATISFRANCE

A praliné with 59% of lightly roasted almonds with the good taste of Spanish turrón. Manufactured on a production line insisting on fine grinding, this praliné has an exceptional fineness and fluidity.

Available in 5-kg bucket

Minimum shelf life of 12 months

PRALINÉ COLLECTION HAZELNUT PIÉMONT PGI 62% PATISFRANCE

A praline with 62% of hazelnuts from Piemonte with a hint of fleur de sel and a subtle touch of vanilla, revealing a taste of a unique intensity. Its grainy texture respects all the authenticity of traditional pralinés.

Available in 5-kg bucket

Minimum shelf life of 9 months



Our solutions to bring a soft texture:

PATIS'CŒUR FONDANT PATISFRANCE

A delicious pastry preparation for making soft chocolate biscuits and fondants with a melting heart with 37% of real Belgian chocolate.

Available in 5-kg bag

Minimum shelf life of 12 months

GEN'MIX PATISFRANCE

A delicious pastry preparation for making all kinds of biscuits and sponge cakes with a light and airy texture.

Available in 2 flavours (plain or cocoa) in 10-kg bag

Minimum shelf life of 9 months



Our solutions to bring a shiny finishing:

MIROIR PLUS NEUTRAL PATISFRANCE

A ready-to-use cold glaze, ideal for a complete glaze of your desserts with an exceptional shine. It is a perfect base to make your own glaze recipes.

Available in 8-kg bucket

Minimum shelf life of 18 months

MIROIR PLUS RED FRUITS PATISFRANCE

A ready-to-use hot glaze with a good red fruit taste, prepared with 33% of fruit. The formula has been reworked without artificial flavouring or colouring. It is ideal for a complete glaze of your desserts and a good hold of the decorations.

Available in 2.5-kg bucket

Minimum shelf life of 12 months





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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


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