

Pâtisserie classics reinvented
with more fruits

e-mag of the French pâtisserie trends
JUNE - JULY 2022

Trend:

Pâtisserie classics
reinvented with more
fruits

Our ingredients :

- Starfruit fruit purées
- Nuts
- Pralirex pure nut pastes

Recipes :

- Orchard Symphony Fruit Tart
- Raspberry Tiramisu
- Exotic Pavlova
- Raspberry Pistachio Tartlet
- Hazelnut Cake
- Gariguettes Dessert
- Piedmont Hazelnut Cookie
100% plant-based

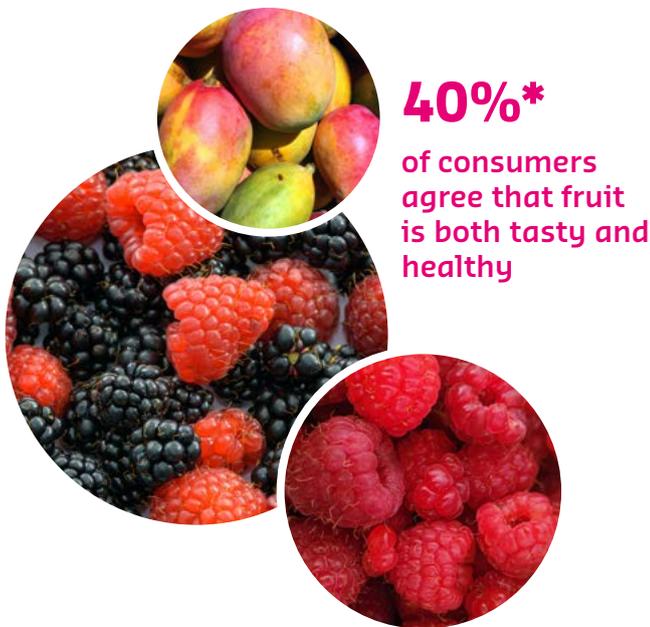
*Every pâtisserie
creation has a
story to tell*



PÂTISSERIE CLASSICS REINVENTED WITH MORE FRUITS

More than ever, consumers want to have authentic, delicious pâtisserie creations. Never before they have been so conscious about the stories behind their food and the impact it has on their health and the planet. That is why each and every one of our creations is a reinterpretation of our heritage enriched by all our experiences throughout the world. **We thus commit to reinvent pâtisserie with more fruits, in plant-based version...** We work with real authentic ingredients sourced in a more sustainable way each with their own story. This passion for re-inventing, this appetite for telling stories excites us everywhere in the world, and we wish to share it with you through our strategy: Every pâtisserie creation has a story to tell.

Consumers will not compromise on desserts and pâtisseries, but at the same time they are not willing to neglect their health. That is why **58%* of consumers prefer today to consume a healthier option so that they do not miss a single moment of consumption.** In this context, many people consider fruit as a super ingredient, that they favor in their diet:



Therefore these two ingredient categories have the best perception in the eyes of consumers for a well-balanced diet in pâtisserie. **Fruits and nuts are indeed natural, known to be rich in fibres, vitamins and are natural sources of sugar.** They can thus improve the nutritional profile of pâtisseries - making them winning ingredients for combining pleasure and health.

To help and inspire you to include more fruits in your pâtisseries, we would like to present you our ingredients, all of which are 100% plant-based: **our fruit purées, nuts and pure nut pastes.** You will thus find the great pâtisserie classics, the fruit tart, the tiramisu or the cookie, reinvented in a well-being version.

*Source: Taste Tomorrow – September 2021

STARFRUIT, NATURAL FRUIT PURÉES WITH THE TRUE TASTE OF FRUIT

A complete range of purées with 90% of fruit, free from coloring, artificial flavoring and GMOs. The fruits are selected and picked when fully ripe in order to obtain exceptional products of the highest quality. They are then pasteurized in France, using a unique, gentle process that preserves the original color, texture and taste of the fruit. For more peace of mind, convenience and to save time, we offer our ready-to-use fruit purées, to be stored at room temperature.



**FRUIT
PÂTISSERIE CREAM**



FRUIT CRÉMEUX



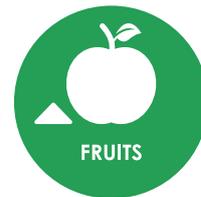
FRUIT PASTES



FRUIT CONFIT

Choose from among the 18 flavors available, providing you a wide range of creativity when making pâtisseries:

- **RED FRUITS:** strawberry, raspberry, red fruits, blackcurrant, blueberry
- **EXOTIC FRUITS:** mango, passion fruit, exotic fruits, pineapple, lychee, banana
- **ORCHARD FRUITS:** Williams pear, green apple, Morello cherry, white peach, apricot
- **CITRUS FRUITS:** mandarin, lemon



Use Starfruit in mousse, cream flavouring, compote, glaze... and reinvent all the classic pâtisseries with a real fruit taste!



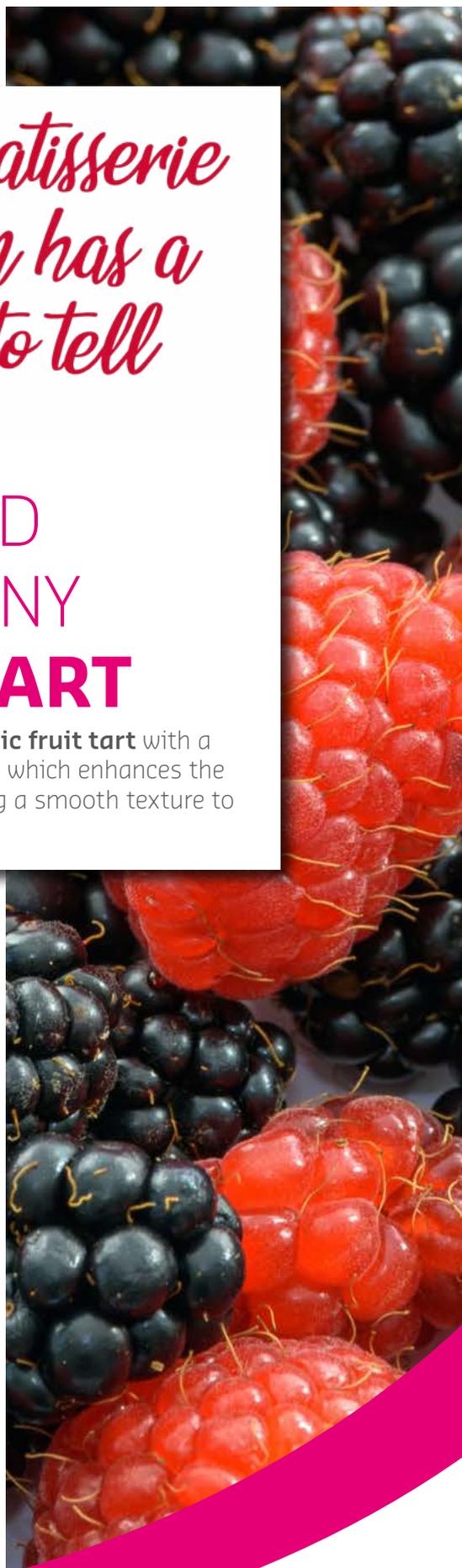
Discover through videos how to make mousses, compote and glazes from our fruit purées.



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ORCHARD
SYMPHONY
FRUIT TART

We reinvent the classic fruit tart with a red fruit purée cremeux, which enhances the fruity taste while adding a smooth texture to the creation.



ORCHARD SYMPHONY **FRUIT TART**

Makes 4 oblong-shaped tarts

SWEET HAZELNUT DOUGH

Flour	500 g
Caster sugar	200 g
Icing sugar	50 g
Butter	250 g
Eggs	100 g
Salt	8 g
Hazelnut in Powder PatisFrance	100 g

Make a sweet dough by mixing all the ingredients together, without using too much force. Put in a cool place. Roll out to a 3-mm thickness and fill the molds.

CRUNCHY

Pralicrac Pistachio PatisFrance	250 g
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Gently soften in the microwave and spread 60 g in each pâtisserie shell.

RED FRUIT CREMEUX

Starfruit Raspberry PatisFrance	150 g
Starfruit Red Fruits PatisFrance	200 g
Egg yolks	60 g
Sugar	50 g
Butter	80 g
Dessert Jelly PatisFrance	20 g
Whipped cream	150 g

Make custard cream with the fruit purées and egg yolks. Add the dessert jelly. At 40°C, add the butter and blend. Add the whipped cream at the end. Mould 20 MAE® silicone spheres and freeze.

VANILLA LIME BISCUIT

Blanched Almond in Powder PatisFrance	150 g
Brown sugar	90 g
Egg whites	40 g
Egg yolks	65 g
Vanilla Pods PatisFrance	2 pcs
Inverted sugar	35 g
Lime zest	1 pc
Butter	120 g
Liquid cream	40 g
Pâtisserie Flour PatisFrance	70 g
Volcano PatisFrance	5 g
Egg whites	166 g
Brown sugar	50 g

Mix the blanched almond powder together with the brown sugar, egg whites, egg yolks, vanilla, inverted sugar, and zest, without whipping. Add the hot butter mixed with the hot cream. Beat the egg whites together with the brown sugar. Stir one third into the first preparation. Add the flour sifted with the Volcano baking powder and finish with the rest of the whipped egg whites. Bake in a 40 x 30 cm tray for 25 minutes at 170°C.

VANILLA CRÉMEUX (50 G)

Liquid cream	420 g
Whole milk	125 g
Egg yolks	115 g
White Chocolate 30% PatisFrance	350 g
Dessert Jelly PatisFrance	30 g
Vanilla Pod PatisFrance	1 pc

Bring the cream, milk and vanilla to a boil, then poach the egg yolks. Add the dessert jelly and dissolve it well. Pour over the chocolate and mix. Mould 16 spheres in Flexipan® MAE and freeze. Set aside the rest to fill the tart.

ASSEMBLY & FINISHINGS :

- Line the tarts and bake them.
- Spread a crunchy layer at the bottom.
- Cover the crunchy with a piece of biscuit at the bottom of the tart.
- Smooth the vanilla cremeux out to the edge.
- Remove from the mold and glaze the spheres with **Miroir Plus Neutre PatisFrance**.
- Place the spheres on the tart.
- Decorate with a variety of seasonal red fruits.





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RASPBERRY TIRAMISU

We reinvent the classic tiramisu in a fruity version, while preserving the essence of this dessert, thanks to a syrup and a compote rich in raspberries. The fruit adds freshness and intensity, counterbalancing the sweetness of the vanilla tiramisu cream.

RASPBERRY TIRAMISU

Makes 10 verrines

VANILLA SPONGE CAKE

Gen'Mix PatisFrance	250 g
Eggs	175 g
Hot water	75 g

Mix all the ingredients together and whip for 6 minutes at high speed. Bake on a tray at 220°C for 7 minutes.

POACHING SYRUP

Starfruit Raspberry PatisFrance	200 g
Water	100 g
Sugar	50 g

Blend the ingredients and warm up.

RASPBERRY COMPOTE

Raspberry Filling with Seeds PatisFrance	200 g
Lime	1 pc
Starfruit Raspberry PatisFrance	30 g

Grate and squeeze the lime, mix the juice and zest with the other ingredients. Set aside in the fridge.

VANILLA TIRAMISU CREAM

Egg yolks	80 g
Vanilla Pod PatisFrance	1 pc
Brown sugar	130 g
Mascarpone	325 g
Egg whites	120 g

Beat the egg yolks, vanilla and brown sugar. Add the mascarpone and stir delicately. Stir in the whipped egg whites.

ASSEMBLY & FINISHINGS :

- Cut out discs of sponge cake of the diameter of the verrines and place a disc in each.
- Pour 10 to 15 g of warm syrup on top.
- Pipe 15 to 20 g of the raspberry compote on top.
- Then pour on 25 g of tiramisu cream.
- Place a few raspberries into the verrine.
- Put in another disc of sponge cake, soak it into the syrup and fill with 40 g of tiramisu cream.
- Decorate with 2 or 3 fresh raspberries and some lemon zest.





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EXOTIC PAVLOVA

We reinvent the classic pavlova with an exotic fruit compote that brings freshness and perfect acidity, balancing the sugar and the crispy texture of the meringue.

EXOTIC PAVLOVA

Makes 22 pieces

DRY MERINGUE

Sifted icing sugar	250 g
Egg whites	125 g
Grated Coconut PatisFrance	Q.S.
Pralicrac Exotic PatisFrance	Q.S.

Make a French meringue by mixing the egg whites and sugar. Leave to rise until the meringue holds together well. Poach on an inverted Flexipan® (4 cm dome). Sprinkle with some grated coconut. Dry in the oven at 80°C for 3 hours at least. Once the meringues have been removed from the mold, line the sides of the cavity so that they become waterproof.

EXOTIC COMPOTE

Fresh mango	115 g
Starfruit Mango PatisFrance	195 g
Starfruit Passion PatisFrance	160 g
Fresh banana	1 pc
Lime zest	1 pc
Dessert Jelly PatisFrance	30 g

Heat the fruit purées to 40°C and stir in the dessert jelly. Add the diced bananas and mangoes. Mix well. Pour into the meringue cavities.

EXOTIC CREMEUX

Starfruit Exotic PatisFrance	120 g
Egg yolks	40 g
Eggs	48 g
Sugar	35 g
Gelatin in Powder PatisFrance	2 g
Hydration water	12 g
Butter	117 g

Make a custard with the exotic fruit purée, egg yolks, eggs and sugar. Then add the pre-hydrated gelatin. Add the butter at 40°C and blend. Pour in Flexipan® (4 cm dome).

VANILLA LIME WHIPPED CREAM

Liquid cream	470 g
Vanilla Pods PatisFrance	2 pcs
Lime zest	1,5 pc
White Chocolate 30% PatisFrance	350 g
Gelatin in Powder PatisFrance	11 g
Water	66 g
Liquid cream	470 g

Boil half the cream, vanilla and lime zest and add the mass of gelatin. Pour over the white chocolate and mix. Add the second half of the cream. Set aside in the fridge for 24 hours before making the whipped cream.

ASSEMBLY & FINISHINGS

- Once the meringues have been removed from the molds, line the walls of the cavities with Pralicrac so that they become waterproof.
- Fill the cavities with the semi-liquid compote.
- Close with a disc of amber chocolate.
- Place the half-sphere of cream and pipe the whipped cream, using a large plain pâtisserie bag.



PATISFRANCE NUTS, THE WINNING INGREDIENTS

A complete range of nuts selected from the very best origins, picked when perfectly ripe, then graded, sorted and processed in our Vosges factory specialized in processing nuts, in Charmes. **It is a genuine expertise we have been upholding since 1946 thanks to our local team.** We know how to respect the quality of nuts throughout the manufacturing process, in order to obtain exceptional products of optimal quality.



TOPPINGS



ALMOND CREAM



FINANCIER



DECORATION

Nuts are highly valued by consumers for their nutritional benefits, textures and tastes. **Indeed, hazelnut and almond are respectively the third and fourth most popular consumers' flavors,** just after chocolate and vanilla. To meet this growing demand, we thus offer a wide range available in different forms (raw, blanched, powdered, in sticks, slivered, chopped...) and in different packagings: **almonds, hazelnuts, pistachios, walnuts, pine nuts, coconut.**

We also offer you **specific and recognized origins** of nuts for more transparency and story-telling for your customers. You will find hazelnuts from Piedmont certified PGI, or Marcona almonds from Spain.

Whether incorporated into dough, streusel, crumble or decoration, nuts will help you reinventing the greatest pâtisserie classics with an improved nutritional profile!





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RASPBERRY PISTACHIO **TARTLET**

We reinvent the classic raspberry tartlet with more nuts. The almond powder is incorporated directly into the dough and the pistachio preparation for a subtle taste. The decorative pistachios also enhance the pistachio flavor of the tartlet.

RASPBERRY PISTACHIO TARTLET

Makes 12 pieces - Molds: Matfer square circle & Maé mold ref: 004107

SWEET DOUGH

Butter	250 g
Inverted sugar	25 g
Icing sugar	100 g
Almond in Powder PatisFrance	75 g
Salt	3 g
Eggs	100 g
Pastry Flour PatisFrance	450 g

Cream the butter and temper the ingredients. Using a mixer with the paddle, beat the butter at low speed and add the sugars, almond powder and salt. Add a small amount of the flour, then gradually add the eggs. Finish the preparation by incorporating the rest of the flour without stiffening the dough, then set aside in a cool place. Roll out the dough to a 2-mm thickness before filling the tarts. Bake at 155°C for 15 minutes.

PISTACHIO PREPARATION

Almond in Powder PatisFrance	60 g
Icing sugar	120 g
Egg whites	85 g
Melted butter	75 g
Pralirex Pistachio PatisFrance	60 g
Fleur de sel	1 g

Gently mix all the ingredients together, without making whipping. Pipe 30 g in the pre-baked tart shells. Finish baking at 155°C.

RASPBERRY COMPOTE

Starfruit Raspberry PatisFrance	190 g
Frozen raspberries	65 g
Sugar	100 g
NH Pectin PatisFrance	4 g

Mix the sugar and pectin and add it to the fruit purée and raspberries. Bring to a boil for 1 minute and set aside to cool. Using a small spatula, smooth the compote. Garnish the tarts with 30 g of compote.

PISTACHIO MASCARPONE BAVAROISE

Whole milk	130 g
Egg yolks	30 g
Sugar	23 g
Gelatin in Powder PatisFrance	3,5 g
Hydration water	21g
Pralirex Pistachio PatisFrance	52 g
Mascarpone	100 g
Liquid cream	190 g

Make a custard with the milk, egg yolks and sugar. Once baked, add the gelatin mass, then the pure pistachio paste and the mascarpone. Gently mix in the whipped cream.

1 recipe makes 35 portions.

SPRAYING PISTACHIO GLAZE

Miroir Plus Neutral PatisFrance	170 g
Water	55 g
Starfix IP 40 Neutral PatisFrance	33 g
Pralirex Pistachio PatisFrance	35 g

Heat the glaze, water and Starfix. Once boiling, add the pure pistachio paste and mix. Spray at 70°C.

TIP: For a smooth glaze, cool the glaze to 35 - 38°C.

ASSEMBLY & FINISHINGS :

- Prepare the tarts with the glaze and pre-bake them.
- Fill the tarts with the pistachio preparation and continue baking.
- Once cooled, pipe the raspberry compote on the tarts.
- Place the pistachio bavaroise in the centre and the raspberries on the outside of the tartlet.
- Decorate with a few Chopped Green Pistachios PatisFrance.





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HAZELNUT CAKE

We reinvent the traditional cake from our childhood with hazelnuts in every form: grated into a streusel, as pure hazelnut paste in the cake batter and as praliné in the crunchy glaze. The final cake is thus enhanced thanks to hazelnut and reveals an extreme delicacy!

HAZELNUT CAKE

Makes 2 cakes - Mold: Cake Matfer 200

CAKE

Patis'Madeleine PatisFrance	415 g
Eggs	277 g
Butter	100 g
Oil	55 g
Pralirex Hazelnut PatisFrance	150 g

Mix all the ingredients in the mixer for 1 minute on low speed and then 3 minutes on medium speed until obtaining a smooth texture. Place 250 g in each mold and bake at 160°C for 40 minutes.

HAZELNUT STREUSEL

Brown sugar	35 g
T55 flour	35 g
Grated Hazelnuts PatisFrance	35 g
Butter	35 g
Chopped Hazelnuts PatisFrance	20 g
Fleur de sel	2 g

Roast the nuts at 160°C for 8 minutes. Mix all the ingredients together. Spread between two sheets of paper to a 3-mm thickness.

SEMI-COATING

Milk Chocolate 35% PatisFrance	1600 g
Pralirex Hazelnut PatisFrance	400 g
Praliné Collection Piedmont Hazelnut 62% PGI PatisFrance	400 g
Chopped Piedmont Hazelnuts PGI PatisFrance	140 g

Melt the chocolate at 35°C, add the praliné, pure hazelnut paste and roasted hazelnuts.

ASSEMBLY & FINISHINGS:

- Cut a strip of streusel of the same size as the cake and place it on top of the cake.
- Fully glaze the cake at 32°C. Crush and leave to set.
- Decorate with caramelized hazelnuts and caramel tips.



Our solutions

PATISFRANCE **PRALIREX**, PURE NUT PASTES WITH AN INTENSE TASTE

A range of pure nut pastes made with **100% hazelnut or pistachio, with no added sugar, flavoring, coloring or preservatives**. Nuts are rigorously selected for their high-quality taste and are then processed according to a specific manufacturing process that preserves their good taste and natural color. They are manufactured in our factory in Charmes, thanks to our expertise in nuts processing. Thanks to their high hazelnut or pistachio content, **they are ideal for adding natural flavor and intensity to pâtisseries**. They thus allow the designation «with hazelnut» and «with pistachio».

Consumers are also paying more and more attention to the sugar content of pâtisseries. 66% percent of them believe that removing sugar makes them healthier. Our Pralirex are therefore the ideal solution to meet their expectations. As they contain no added sugar, they allow you **to control the proportion of sugar in the finished product by customizing your pralinés with Pralirex**. Based on our selection of pralinés, discover how to dose your pralinés and pure nut pastes to create your own pralinés:



	Praliné with 65% of nuts		Praliné with 70% of nuts		Praliné with 75% of nuts		Praliné with 80% of nuts		Praliné with 85% of nuts	
	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex	Praliné	Pralirex
Praliné with 50% of nuts	70 g	30 g	60 g	40 g	50 g	50 g	40 g	60 g	30 g	70 g
Praliné with 52% of nuts	73 g	27 g	63 g	38 g	52 g	48 g	42 g	58 g	31 g	69 g
Praliné with 55% of nuts	78 g	22 g	67 g	33 g	56 g	44 g	44 g	56 g	33 g	67 g
Praliné with 59% of nuts	85 g	15 g	73 g	27 g	61 g	39 g	49 g	51 g	37g	63 g
Praliné with 62% of nuts	92 g	8 g	79 g	21 g	66 g	39 g	53 g	47 g	39 g	61 g
Praliné with 67% of nuts	Non relevant	Non relevant	91 g	9 g	76 g	24 g	61 g	39 g	45 g	55 g
Praliné with 69% of nuts	Non relevant	Non relevant	97 g	3 g	81 g	19 g	65 g	35 g	48 g	52 g
Praliné with 70% of nuts	Non relevant	Non relevant	100 g	0 g	83 g	17 g	67 g	33 g	50 g	50 g

In cream, mousse, glaze flavoring or even as a pure inclusion, our Pralirex will allow you to reinvent classic pâtisseries with a rich nut flavor!

PISTACHIO WHIPPED CREAM



HAZELNUT MOUSSELINE CREAM

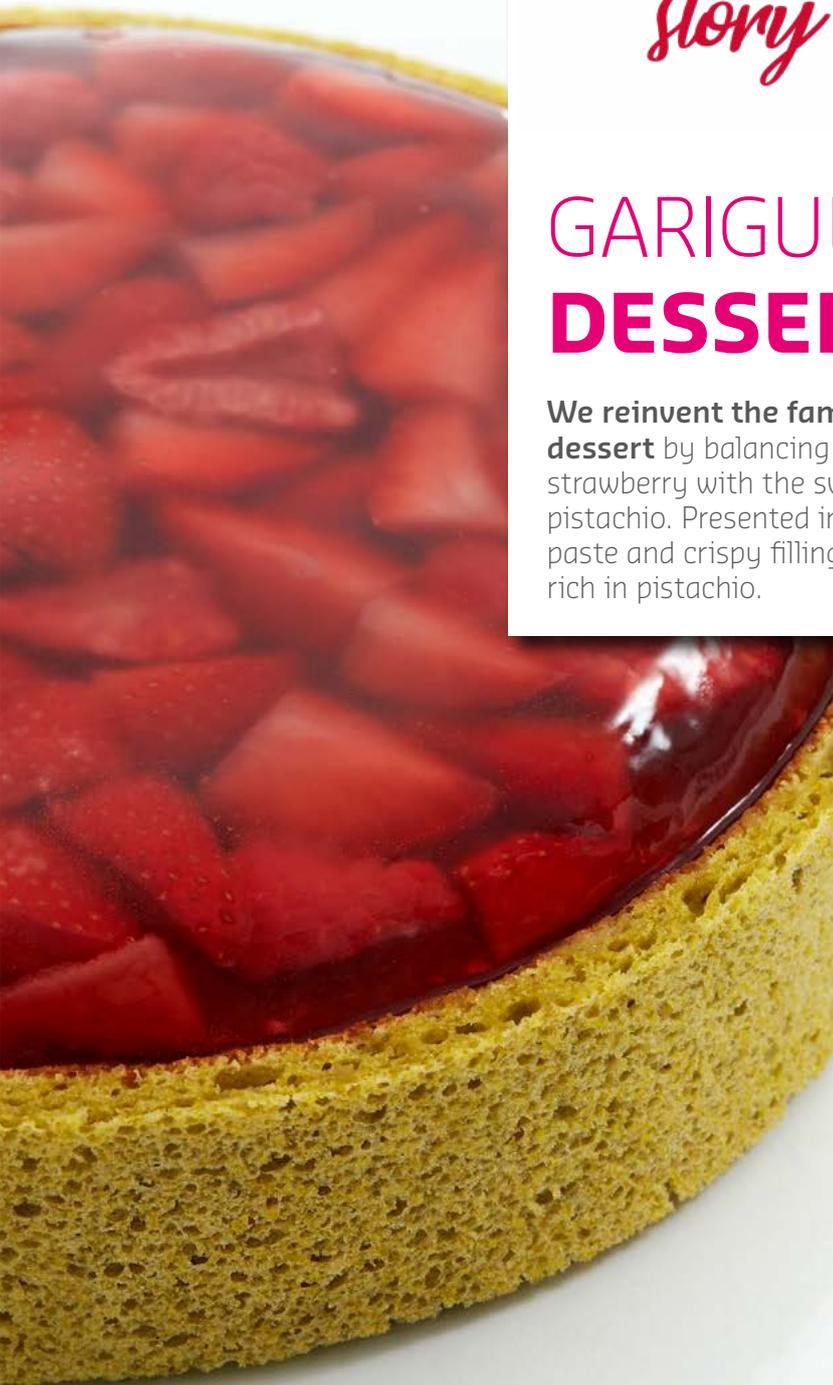


PURE INCLUSION



HAZELNUT GLAZE





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GARIGUETTE DESSERT

We reinvent the famous strawberry dessert by balancing the acidity of the strawberry with the sweetness of the pistachio. Presented in powder, praliné, pure paste and crispy filling, this dessert is very rich in pistachio.

GARIGUETTE DESSERT

Makes 3 desserts of 20 cm - Mold: Silikomart® 20 cm

LEMON PISTACHIO FINANCIER

Flour	145 g
Pistachio in Powder PatisFrance	220 g
Icing sugar	285 g
Melted butter	285 g
Egg whites	320 g
Grand Marnier	70 g
Lemon zest	3 g

Mix the flour, pistachio powder and icing sugar. Add the egg whites, melted butter, lemon zest and finally the Grand Marnier. Pour in a frame and bake for 8 minutes at 210°C. Cut out three discs of 20 cm of diameter.

PASTRY CREAM

Milk	500 g
Vanilla Pod PatisFrance	1 pc
Elfroy PatisFrance	200 g
Butter	50 g

Infuse the vanilla in the milk and heat to 50 - 60°C. Pour over the Elfroy and add the butter in small cubes, then blend until smooth. Set aside in the refrigerator.

PISTACHIO MOUSSELINE

Pastry cream	300 g
Butter	200 g
Praliné Pistachio 52% PatisFrance	120 g
Pralirex Pistachio PatisFrance	30 g
Salt	0,1 g

Using a whisk, mix the custard together with the pistachio praliné, pure pistachio paste and salt. Add the softened butter and blend together.

PISTACHIO CRUNCHY

Pralicrac Pistachio PatisFrance	400 g
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Soften at 30°C and roll out to a 2-mm thickness in a 20 cm circle. Place 180 g in each dessert.

TRANSLUCENT JELLY

Water	500 g
Sugar	100 g
Cointreau	40 g
Gelatin mass	120 g
Strawberries	120 g
Raspberries	30 g

Boil the water and sugar and add the gelatin. At 50°C, add the alcohol and pour 250 g into the molds. Cut the fresh strawberries and raspberries into 6 pieces and add them to the jelly. Leave to set in the fridge and freeze.

STRAWBERRY COMPOTE

Starfruit Strawberry PatisFrance	400 g
Frozen strawberries	100 g
Sugar	128 g
NH Pectin PatisFrance	9 g
Lemon zest	1 g

Mix the sugar and pectin, add the strawberry purée and fruit and bring to a boil for 1 minute. Leave to cool down and soften before using. Pour 170 g of compote on the pistachio joconde biscuit.

JOCONDE BISCUIT (2 TRAYS)

Pistachio in Powder PatisFrance	330 g
Icing sugar	270 g
Trimoline PatisFrance	45 g
Whole eggs	450 g
Flour	90 g
Butter	80 g
Egg whites	300 g
Sugar	60 g

Whip the first 4 ingredients together at high speed then add the sifted flour. Whisk the egg whites and sugar together, then melt the butter. Add $\frac{3}{4}$ of the first preparation to the meringue. Add the butter to the remaining $\frac{1}{4}$ and mix. Mix the two preparations together. Place on the silicone sheet and bake at 220°C in a ventilated oven for 7 minutes. Cut out a 20 cm disc and 4 cm wide strips to make the outline of the dessert.

ASSEMBLY & FINISHINGS :

- Place the lemon pistachio financier and then the pistachio crumble.
- Pour the pistachio mousseline and place the pistachio joconde biscuit on top.
- Smooth out with the strawberry compote.
- Cover with the translucent jelly.
- Coat the edge of the dessert with the pistachio joconde biscuit.



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PIEDMONT HAZELNUT COOKIE

We reinvented the classic cookie in a version enriched in nuts thanks to the pure hazelnut paste and hazelnut praliné from Piedmont. These cookies are also 100% plant-based: margarine replaces butter, apple sauce replaces eggs and agar-agar acts as a vegetable gelling agent.



PIEDMONT HAZELNUT COOKIE

Makes 20 Cookies

SHORTCRUST PASTRY

Margarissime PatisFrance	250 g
Icing sugar	170 g
Salt	2 g
Superpomme 38% PatisFrance	70 g
Blanched Hazelnut in Powder PatisFrance	50 g
Pastry Flour PatisFrance	420 g
Instant coffee	2 g

Mix the icing sugar, salt, hazelnut powder, flour, coffee and margarine together. Add the Superpomme. Roll out to a 2-mm thickness. Cut out 20 circles of 5 cm in diameter. Place on silicone coffee molds and bake at 155°C for 15 minutes.

FRANGIPANE PIEDMONT GARNISH

Praliné Collection Hazelnut PGI Piedmont 62% PatisFrance	135 g
Mervex PatisFrance	45 g
Margarissime PatisFrance	100 g
Superpomme 38% PatisFrance	80 g

Mix all the ingredients together. Pipe 15 g of frangipane garnish on 10 circles. Bake again at 155°C for 10 minutes.

PIEDMONT HAZELNUT FILLING

Plant-based hazelnut drink	150 g
Ground coffee beans	20 g
Agar-agar	4 g
Praliné Collection Hazelnut PGI Piedmont 62% PatisFrance	150 g
Pralirex Hazelnut PatisFrance	20 g

Infuse the hazelnut drink with the coffee beans. Add the agar-agar and bring to a boil. Immediately sprinkle the hazelnut praliné from Piedmont and the pure hazelnut paste and mix. Place 12 g of hazelnut filling on top of the frangipane garnish. Close with the other part of the biscuit.

DARK CHOCOLATE DECOR

Dark Chocolate 72% PatisFrance	100 g
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Place tempered chocolate on the silicone coffee mold and cut out small circles of 2 cm in diameter. Place a small circle on both ends of the cookie.





PatisFrance - Puratos

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