

## **Trend:**

Reinvented classics of French pâtisserie

## **Our ingredients:**

- Pralirac Crunchy fillings
- Pralirex Pure nut pastes
- Gianduja Cacao-Trace

## **Recipes:**

- Opéra Tartlet
- Cronut Mille-Feuille
- Paris-Brest Cake
- Mont-Blanc Religieuse
- Gianduja Cacao-Trace Pound Cake
- Plant-Based Macarons

*Every pâtisserie creation has a story to tell*



## *Every patisserie creation has a story to tell*

*More than ever, consumers are looking for authentic, delicious pâtisseries with surprising textures and flavors. As our Taste Tomorrow study confirms, consumers want to know the stories behind their favorite baked goods, but they also want to understand the impact of their food on their well-being and the planet.*

*To meet your customers' demands, our suggestion is to reinvent pâtisserie altogether. French pâtisserie classics are still extremely popular, and consumers want to learn more about the stories and heritage of these iconic French pâtisseries.*

*At PatisFrance, our aim is to preserve the history, heritage and authenticity of these timeless pâtisserie classics. With our ingredients and solutions, let us help you create your own classic with its own story to tell:*

- **A more creative approach** with unexpected combinations of textures, flavors or a completely new visual appearance.
- **A well-being-oriented approach:** lower in sugar or in fat, with more fruits or nuts.
- **A more sustainable approach:** a 100% plant-based alternative or made with raw materials and ingredients from selected origins.

*To inspire you, we would like to invite you to discover the new versions of French pâtisserie classics that our chefs pâtissiers have prepared. Each recipe has been reworked into a single version.*





# Summary



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## OPÉRA TARTLET

The Opéra was invented in France in the XX<sup>th</sup> century. It consists of layers of Joconde biscuit soaked in coffee syrup, chocolate ganache and coffee buttercream, topped with a dark chocolate icing. Experience our chef Sylvain Lecomte's creative textured opera!



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## MONT-BLANC RELIGIEUSE

The Religieuse was created in 1885 by Frascati, a chef pâtissier and ice cream maker. Originally square in shape and filled with whipped cream, it now has a round form and is topped with a second small chou. Our chef pâtissier Sébastien Pierron has created a healthier version of the religieuse, with more fruits and less sugar.



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## CRONUT MILLE-FEUILLE

The Mille-feuille dates back to the XVII<sup>th</sup> century and has a classic recipe consisting of three layers of choux pastry separated by two layers of vanilla custard and covered with a marbled fondant. Our chef pâtissier Mathias Gautron wanted to reinvent the traditional mille-feuille with an innovative shape of a cronut.



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## GIANDUJA CACAO-TRACE POUND CAKE

The pound cake, often associated with Bretagne, a region in western France, takes its name from the four ingredients that make it up: flour, sugar, butter and eggs, which are present in equal quantities. Our chef pâtissier Aubin Farges has reinvented this classic in a sustainable version thanks to ingredients of specific origin and selected with great care.



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## PARIS-BREST CAKE


The Paris-Brest, a famous choux pastry crown filled with praliné and topped with flaked almonds, was invented in France in the XX<sup>th</sup> century in honor of the bicycle race from Paris to Brest. Our chef Mathias Gautron has created a Paris-Brest rich in nuts with a less sweet-on-the-tongue feel.



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## PLANT-BASED MACARONS

The macaron, an emblematic delicacy of French confectionery, dates back to the Middle Ages when it was known for its biscuit shape. It was not until the XIX<sup>th</sup> century in Paris that the macaron took on the shape we know today: two shells filled with ganache. With our chef pâtissier Sylvain Lecomte, the macaron becomes even more trendy thanks to a 100% plant-based version.



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## OPÉRA TARTLET

This Opéra reinvented in a tartlet format takes up the taste codes of the traditional recipe with a touch of crunchiness, brought by the **Pralicrac Noir PatisFrance**.



Création

## OPÉRA TARTLET

Makes 15 pieces of 65 mm

### SWEETENED HAZELNUT PASTE

Dark Gianduja Cacao-Trace PatisFrance	320 g
Cocoa Butter PatisFrance	80 g
Water	120 g
Salt	3 g
Flour	320 g
Oil	20 g
Hazelnut in Powder PatisFrance	50 g

Melt the Gianduja and cocoa butter, add the water and oil, mix then leave to set in the fridge. Once set, mix with the flour, hazelnut powder and salt. Roll out to a 2-mm thickness. Shape the tarts into strips and bake at 160°C for 25 minutes.

### CRUNCHY

Pralicrac Noir PatisFrance	55 g
Roasted Crushed Hazelnuts PatisFrance	25 g
Roasted Almond Sticks PatisFrance	25 g
Praliné Intense 69% PatisFrance	25 g
Fleur de sel	0,5 g

Melt the Pralirac, add the other ingredients and blend. Place 8 g in the bottom of the tarts.

### JOCONDE BISCUIT

Patis'Joconde PatisFrance	500 g
Water	175 g
Eggs	100 g

Mix all ingredients together at high speed for 4 minutes. Spread 700 g on a 40 x 60 cm baking tray and bake at 185°C for 8 minutes.

### COFFEE SYRUP

Water	50 g
Freeze-dried coffee	5 g
Sugar	30 g

Blend all ingredients together and heat.

### CHOCOLATE GANACHE

Cream	200 g
Vanilla Pod PatisFrance	½ pc
Butter	25 g
Sugar	10 g
Dark Chocolate 72% PatisFrance	85 g
Milk Chocolate 44% PatisFrance	30 g

Heat the cream, vanilla, butter and sugar. At 80°C, pour over the chocolates and mix.

### WHITE COFFEE INFUSION

Cream	440 g
Coffee beans	70 g

Leave the cream to infuse with the coffee beans in the fridge for 24 hours.

### WHITE COFFEE CHANTILLY

White coffee infusion (1)	75 g
Beef Gelatin in Powder PatisFrance	3 g
Water	18 g
White coffee infusion (2)	300 g
Icing sugar	45 g

Heat the white coffee infusion (1), add the hydrated gelatine followed by the rest of the ingredients. Cover in film on contact and set aside in a cool place until 3 to 4 °C. Allow to rise.

### ASSEMBLY & FINISHINGS:

- Bake the tart shells.
- Bake the joconde biscuit and cut into 40-mm discs.
- Dip the biscuits in the coffee syrup and leave to drain.
- Add 8 g of crunchy biscuit.
- Pour in 20 g of ganache.
- Place a biscuit on top and keep it in the fridge.
- Whip the whipped cream and poach about 25 g per tart.
- Grate a few coffee beans and add as garnish.



### PRALIRAC NOIR PATISFRANCE

A crunchy filling, made with almond-hazelnut praliné and dark chocolate (16%).

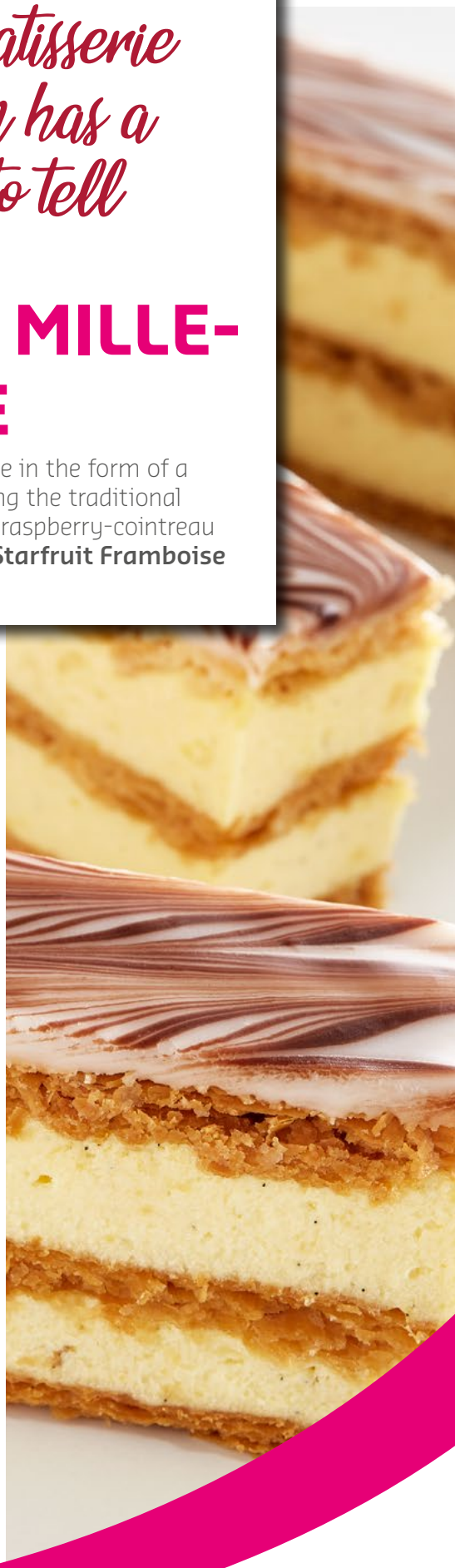
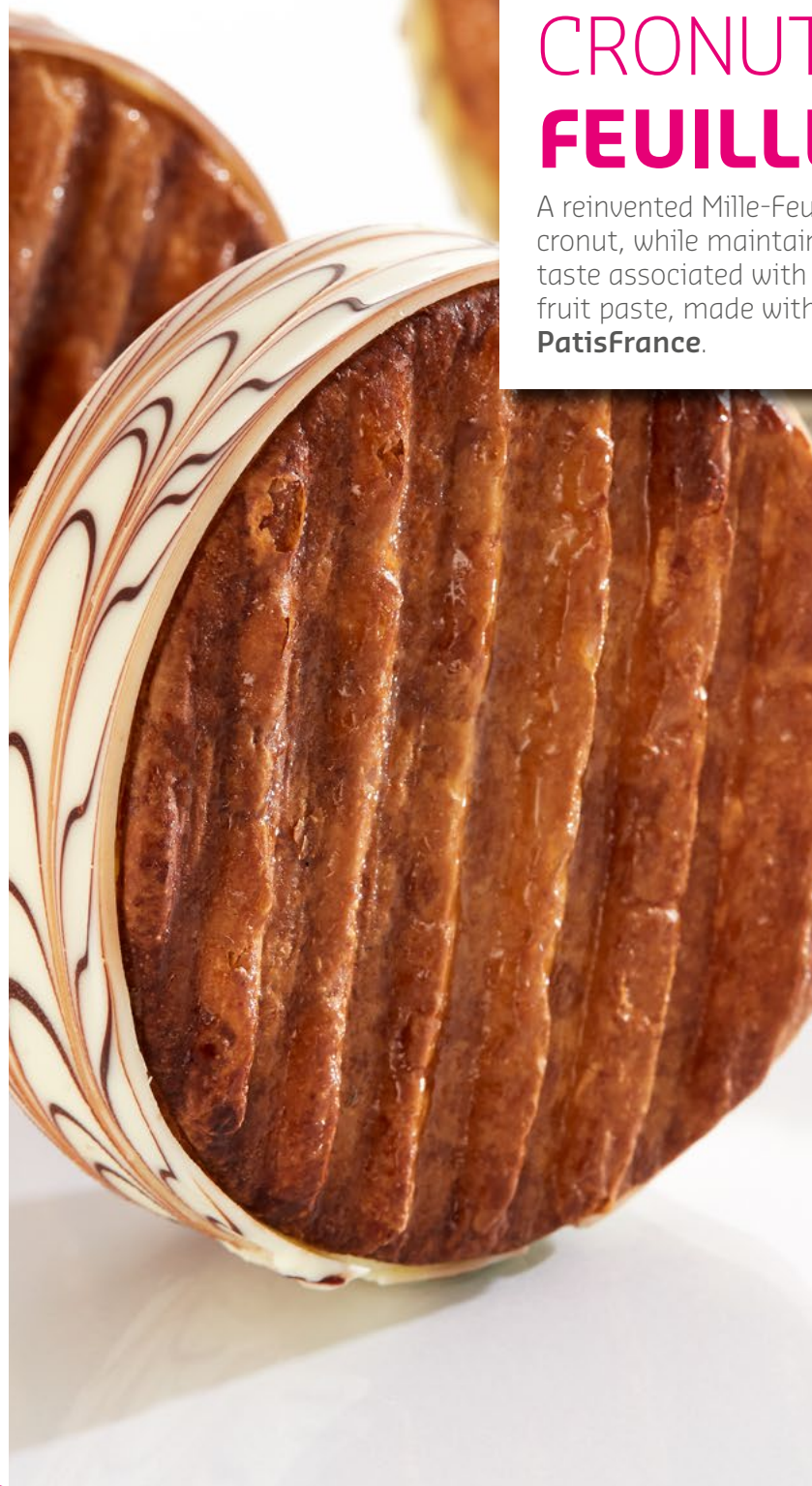
Ready and easy to use, this filling is ideal in a wide variety of applications: base for desserts, logs, biscuits, cake greedy glaze, fillings of chocolate bonbons...



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## CRONUT MILLE- FEUILLE

A reinvented Mille-Feuille in the form of a cronut, while maintaining the traditional taste associated with a raspberry-cointreau fruit paste, made with **Starfruit Framboise PatisFrance**.



## CRONUT MILLE-FEUILLE

Makes 15 pieces

### CRONUT MILLE-FEUILLE

Whole milk	300 g
Water	325 g
T55 flour	650 g
T45 flour	650 g
Caster sugar	30 g
Salt	10 g
Cold butter cut into cubes	600 g

In a mixer with a hook, mix the powders with the milk and water then add the pieces of butter. Once the liquid has been more or less absorbed, let the dough rest for 1 hour. Place the dough on a well-floured work surface and roll it out into a rectangle of 20 x 40 cm. Fold into thirds and brush off the excess flour. Then turn the dough 90 degrees so that the folds face you. Repeat the rolling and folding process twice, for a total of three turns. Wrap the dough in cling film and leave it in the fridge for 1 hour and give two more single turns. Lastly, roll out the dough to 3 mm and cut out 10 cm diameter circles with a cookie cutter.

### PASTRY CREAM

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

Infuse the vanilla in the hot milk. Pour the hot milk over the Elfroy, blend to get a smooth texture and set aside.

### MOUSSELINE CREAM

Pastry cream	750 g
Beef Gelatin in Powder PatisFrance	5 g
Hydration water	30 g
Butter	225 g

Mix the custard with the butter. Then add the softened gelatin and mix together.

### JOCONDE BISCUIT (1 TRAY)

Almond Powder PatisFrance	115 g
Icing sugar	135 g
Trimoline PatisFrance	35 g
Whole eggs	225 g
Flour	45 g
Butter	40 g
Egg whites	150 g
Sugar	30 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 masses together. Place on the silicone sheet and bake at 220°C in a ventilated oven for 7 minutes. Cut out a 10 cm diameter disc.

### RASPBERRY-COINTREAU FRUIT PASTE

Starfruit Raspberry PatisFrance	300 g
Semolina sugar	200 g
NH Pectin PatisFrance	6 g
Cointreau® 60%	40 g

Heat the raspberry purée slightly and add the sugar mixed with the pectin. Bring the mixture to the boil and bake until it reaches 103°C. Then pour the mixture into a container and filter it on contact. Allow the mixture to cool down to 40°C and then add the Cointreau®. Cover with cling film and set aside at 4°C.

### MILLE-FEUILLE ICING

White Chocolate 30% PatisFrance	150 g
Dark Chocolate 72% PatisFrance	15 g

### ASSEMBLY & FINISHINGS:

- Temper the chocolates and make a mille-feuille decoration on a strip of rhodoïd. Make a 10 cm diameter ring.
- Using a sandwich press, bake the mille-feuille discs for 3 minutes.
- Sprinkle the mille-feuille with some icing sugar and put them in the oven at 250°C for 30 seconds to caramelize.
- Arrange the mille-feuille cream in circles of 10 cm diameter and place a disc of joconde biscuit and the raspberry compote, then close the whole thing with the mille-feuille cream.
- Then fill in on the right and left with the mille-feuille discs and add the chocolate mille-feuille ring on the cream.
- Place the mille-feuille in a vertical position.



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## PARIS-BREST CAKE

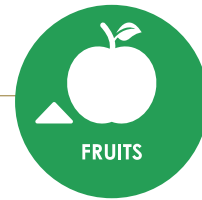
A gourmet Paris-Brest reinvented with more nuts thanks to **Pralirex Hazelnut PatisFrance**. Combined with the praliné, the pure hazelnut paste intensifies the nut flavour, thus reducing the sugar content of the dessert.





## PARIS-BREST CAKE

Makes 4 cakes



### HAZELNUT STREUSEL DOUGH

Butter	344 g
Brown sugar	168 g
Vergeoise sugar	95 g
<b>Ground Hazelnut PatisFrance</b>	<b>440 g</b>
Fleur de sel	5 g
Flour T55	308 g

Rub all of the ingredients together. Place a 3-mm layer of dough into an 18-cm baking ring. Roll the remaining dough to a 1.8-mm thickness to cut out small discs with a diameter of 4 cm. Bake the 18-cm baking rings at 145°C for 10 minutes.

### HAZELNUT FINANCIER (150 G)

<b>Frianvit PatisFrance</b>	<b>290 g</b>
Water	145 g
Brown butter	145 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>40 g</b>

Melt the butter to make a brown butter. Using a flat beater, mix the Frianvit, the butter at 60°C and the water for 3 minutes at medium speed. Add the pure hazelnut paste. Pour 150 g of the hazelnut financier onto the hazelnut streusel dough. Bake together at 160°C for 20 minutes.

### PASTRY CREAM

Milk	500 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
Egg yolks	125 g
Caster sugar	100 g
<b>Elsay PatisFrance</b>	<b>45 g</b>
Butter	50 g

Infuse the vanilla with the milk. Beat the egg yolks with the sugar until white then add the Elsay powder cream. Make the pastry cream then add the butter. Set aside.

### PRALINÉ MOUSSELINE CREAM

Pastry cream	300 g
Butter	200 g
<b>Pralinor 55% PatisFrance</b>	<b>120 g</b>
<b>Pralirex Hazelnut PatisFrance</b>	<b>30 g</b>
Fine salt	0.1 g

Using a flat beater, mix the pastry cream with the praliné, the pure hazelnut paste and the salt. Add the softened butter and whip all the ingredients.

### CHOUX PASTRY

Water	250 g
Full-fat milk	250 g
Caster sugar	10 g
Salt	10 g
Butter	225 g
T55 flour	275 g
Egg	500 g

Bring to a boil the water and milk along with the butter, salt and sugar. Add the sieved flour and dry the dough. Gradually add the eggs. Place a disc of hazelnut streusel into a Flexipan® mold (1031G42) and make a choux pastry shell. Place another disc of hazelnut streusel on top. Bake at 210°C then lower the temperature to 185°C for 30 to 35 minutes.

### GREEDY GLAZE

<b>Milk Chocolate 35% PatisFrance</b>	<b>350 g</b>
Grape seed oil	60 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>5 g</b>
<b>Toasted Chopped Almonds PatisFrance</b>	<b>60 g</b>

Melt the chocolate. Add the oil and the pure hazelnut paste then blend. Add the toasted chopped almonds. Set aside and use at 32°C.

### ASSEMBLY AND FINISHINGS:


- Glaze the streusel disc and hazelnut financier with some greedy glaze on the sides.
- Using a Saint-Honoré piping nozzle, pipe the mousseline cream on top of the financier.
- Decor the top of the choux pastry with some **Pralinor 55% PatisFrance** and place some hazelnut mousseline cream on top.
- Place seven choux pastry shells on the hazelnut mousseline cream.



#### PRALIREX HAZELNUT PATISFRANCE

A 100% hazelnut paste with an intense taste and a rich texture.

Thanks to its high-nut content, without any added sugar, it is ideal to intensify, flavor and reduce the sugar content in pâtisseries.



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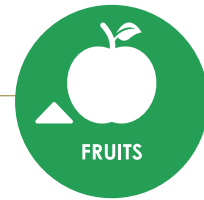
## MONT-BLANC RELIGIEUSE

A Religieuse inspired by another French pâtisserie classic, the Mont Blanc; reinvented in a well-being version, with more fruits and less sugar.





## MONT-BLANC RELIGIEUSE



Makes 40 pieces

### MERINGUE

Egg whites	250 g
Egg white powder	2 g
Semolina sugar	150 g
Icing sugar	100 g

Beat the egg whites with the egg white powder in the bowl of a mixer. Mix in the sugar. When the meringue has risen, add the icing sugar with a skimmer. Fill the half-sphere mold with about 12.5 g of meringue and line the mold with a spoon. Bake in the oven at 90°C for 2 hours (20% water will be lost during baking).

### SWEET DOUGH

Butter	150 g
Salt	2.5 g
Icing sugar	70 g
<b>Almond Powder PatisFrance</b>	<b>80 g</b>
Eggs	62.5 g
Flour	295 g

Using a mixer, blend the butter, salt, icing sugar and almond powder together. Mix in the eggs and then the flour. After cooling, spread to 3 mm. Cut into rounds of the same diameter as the meringues (about 10 g). Bake at 160°C for 25 minutes (10% of the water will be lost during baking).

### CHOU PASTRY

Water	125 g
Milk	125 g
Salt	4 g
Sugar	4 g
Butter	112 g
T55 flour	150 g
Eggs	(+/-) 250 g

Bring the water, milk, salt, sugar and butter to the boil in a saucepan. Add the sifted flour and dry the breadcrumbs. Pour the breadcrumbs into the bowl of a mixer, then add the eggs evenly. Adapt the quantity of eggs to the texture of the choux pastry. Place 5 g per head on a baking tray. Bake in the oven at 190°C for 30 minutes (adjust the time according to the size of the choux).

### PASTRY CREAM

Milk	1055 g
Sugar (1)	75 g
Egg yolks	175 g
<b>Elsay PatisFrance</b>	<b>112 g</b>
Sugar (2)	75 g
Fresh cream	50 g

Bring the milk and sugar (1) to the boil in a saucepan. In a mixing bowl, blanch the egg yolks with the sugar (2) and the Elsay cream powder. When the milk boils, pour half of it over the blanched egg yolks. Mix and then pour back into the pan and bake. Check the baking temperature, it should be above 80°C to bake the starch properly. At the end of baking, add the cream. Pour onto a plate and cool quickly.

### CHESTNUT CREAM

<b>Chestnut Cream PatisFrance</b>	<b>150 g</b>
<b>Chestnut Paste PatisFrance</b>	<b>300 g</b>
<b>Chestnut Purée PatisFrance</b>	<b>300 g</b>
Butter	75 g

Using a beater, thin out the chestnut paste with the purée. Add the chestnut cream and butter. Beat everything together. Strain the chestnut mixture through a fine sieve. Using a piping bag and a 4 cm nozzle, place 20 g of the chestnut mixture on the small chou.

### CHERRY INSERT

Cherries in light syrup	400 g
<b>Starfruit Cherry PatisFrance</b>	<b>800 g</b>
Sugar	160 g
<b>NH Pectin PatisFrance</b>	<b>16 g</b>

Drain the cherries. Mix the sugar and pectin and pour into the cherry purée. Bring to the boil for 1 minute and add the cherries. Leave to set in the fridge.

### PLASTIC CHOCOLATE

Glucose	200 g
<b>Dark Chocolate 55% PatisFrance</b>	<b>250 g</b>

Melt the coating, mix in the glucose. Leave it to rest. Spread between two sheets of rhodoïds and cut out with a cookie cutter (about 5 g per piece).

### ASSEMBLY & FINISHINGS:

- Spray the meringue shells with cocoa butter (inside and outside).
- Fill the inside of the meringue shells with the chestnut cream.
- In the centre, garnish with 30 g of cherry compote.
- Smooth with the chestnut cream if necessary, then seal with the shortbread.
- Garnish the choux with 15 g of pastry cream.
- Using a piping bag and a fine tip, cover the choux with chestnut paste.
- Sprinkle the meringue shells with **Sucraneige PatisFrance**.
- On top, apply a little chestnut cream and place the plastic chocolate rosette.
- Place the choux covered with chestnut cream. Decorate with a piece of cherry.



### STARFRUIT PATISFRANCE

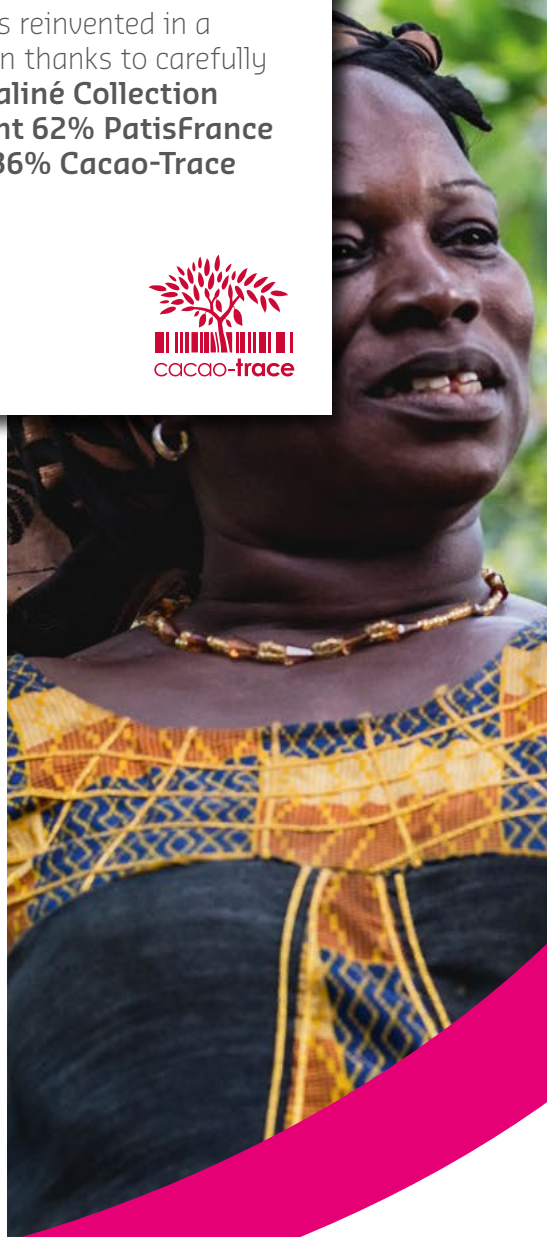
Natural fruit purées made with 90% fruits and 10% sugar with the original taste of fruit for more intense and authentic pleasures.

A wide range of 18 flavors is available to satisfy all tastes and adapt to all seasons.

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## GIANDUJA CACAO-TRACE POUND CAKE

This moist pound cake is reinvented in a more sustainable version thanks to carefully selected ingredients: **Praliné Collection PGI Hazelnut Piedmont 62% PatisFrance** filling and a **Gianduja 36% Cacao-Trace PatisFrance** topping.





# Recipe

## GIANDUJA CACAO-TRACE POUND CAKE

Makes 16 individual cakes

### CAKE

<b>Patis'Madeleine PatisFrance</b>	<b>500 g</b>
Eggs	320 g
Butter	185 g

In a blender, mix for 5 minutes. Pour 60 g into each 70 mm diameter round silicone mold. Bake in a fan oven at 180°C for 23 minutes.

### LEMON SYRUP

Water	400 g
Semolina sugar	200 g
Lemon zest	1 pc
<b>Starfruit Lemon PatisFrance</b>	<b>150 g</b>
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>

Bring all ingredients to the boil.

### ASSEMBLY & FINISHINGS:

- Bake the cakes.
- Soak the cakes on a rack with the hot lemon syrup, then leave to drain.
- Poach 10 g of **Praliné Collection Noisette Piémont IGP 62% PatisFrance** in the centre of the cake.
- Poach a rosette of **Gianduja 36% Cacao-Trace PatisFrance** with a micro fluted tip of 18 mm diameter.



#### GIANDUJA 36% CACAO-TRACE PATISFRANCE

An unctuous paste made with Cacao-Trace milk chocolate and 36% of finely crushed hazelnuts.

It is Cacao-Trace certified to contribute to a more sustainable cocoa future and to provide a unique taste.



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## PLANT-BASED MACARON

The ageless macaron, made with **Almond Powder PatisFrance** and aquafaba, is given a new twist here in a 100% plant-based version. The different fillings praliné, chestnut - blackcurrant and coconut vanilla, add even more deliciousness.





## PLANT-BASED MACARON

Makes 75 pieces

### WHITE SHELL

<b>Almond in Powder PatisFrance</b>	<b>200 g</b>
Icing sugar	200 g
Aquafaba	75 g
Water	50 g
Caster sugar	200 g
Aquafaba	75 g

Mix the almond powder with the icing sugar and the first 75 g of aquafaba. Bake the sugar and the water at 121°C. Meanwhile, whip the remaining 75 g of aquafaba. Pour the baked sugar into the whipped aquafaba and mix until it is up to 45°C. Then, mix with the first mixture until it gets a good texture.

*Aquafaba* : cooking water of legumes, excellent alternative to egg whites.

### PRALINÉ GANACHE

Plant-based drink	83 g
<b>Dark Chocolate 64% PatisFrance</b>	<b>67 g</b>
<b>Praliné Tradition Hazelnut 50% PatisFrance</b>	<b>133 g</b>
<b>Glucose Syrup PatisFrance</b>	<b>33 g</b>

Bring to a boil the plant-based milk and the glucose syrup. Add the chocolate and leave to melt. Add the praliné and blend it until obtaining a smooth texture. Store in a cool and dry place.

### BLACKCURRANT CHESTNUT

#### CHESTNUT BASE

<b>Chestnut Purée PatisFrance</b>	<b>104 g</b>
<b>Chestnut Paste PatisFrance</b>	<b>104 g</b>
<b>Chestnut Cream PatisFrance</b>	<b>63 g</b>
<b>Margarissime PatisFrance</b>	<b>21 g</b>
Rum or plant-based drink	4 g

In a mixer, blend all the ingredients together until obtaining a smooth texture.

#### BLACKCURRANT JAM

<b>Starfruit Blackcurrant PatisFrance</b>	<b>110 g</b>
Sugar	45 g
<b>NH Pectin PatisFrance</b>	<b>3 g</b>

Mix the three ingredients together and bake at 102°C. Pipe the preparation inside the chestnut base.

### COCONUT VANILLA

Plant-based drink	116 g
<b>Vanilla Pod PatisFrance</b>	<b>½ pc</b>
Sugar	75 g
<b>Ground Coconut PatisFrance</b>	<b>67 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>93 g</b>

First, in a strong blender, mix the sugar and the ground coconut to powder. Add the melted cocoa butter and mix it. Crystalize at 27°C and leave to set. Bring to a boil the plant-based milk and the vanilla pod. Then add the coconut chocolate mixture, blend and store in a cool and dry place.

### ASSEMBLY & FINISHINGS:

- Pre-heat the convection oven at 130°C.
- On a silicone mat, put the macaron preparation and lower the temperature at 105°C. Bake for 35 minutes.
- Once they are baked and cold, fill the macaron with the filling of your choice.
- Store in a fridge for one night and keep the macarons in the freezer until you need them.



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inspiration in pâtisserie?*

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