

**SPECIAL  
EDITION**

e-mag of the French pastry trends  
**Christmas 2022**



# Christmas to the Mountain

*The snow falling, a hot chocolate to warm us up and a raclette on the ski slopes are memories we all have.*

*This year, our chefs pâtissiers have decided to take you with them on a journey to the heart of Christmas in the mountains.*

*Like a Proust's madeleine, this recipe booklet will bring back good memories thanks to snowy visuals, but also thanks to comforting and delicious flavours: praliné, chestnut, seasonal fruits...*

*You will also find the essential products for a successful Christmas!*

*So, put on your skis and follow us for a tour of the slopes to discover our creations!*



# Summary

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# First Snow

Makes 1 roll, 40 cm long  
Mould : Flexipan® 57 x 37 cm

## HAZELNUT CHOUX PASTRY BISCUIT

Whole milk	114 g
Butter	49 g
Wheat flour	92 g
<b>Grated Hazelnuts PatisFrance</b>	<b>45 g</b>
Eggs	63 g
Egg yolks	114 g
Egg whites	182 g
Sugar	67 g
Trimoline	23 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>34 g</b>
Sunflower oil	13 g
TOTAL	796 g

Bring the milk and butter to the boil, add the flour and grated hazelnuts and mix into a breadcrumb mixture. Add the eggs and egg yolks. At the same time, beat the egg whites and sugars to form a meringue. Add the meringue to the first mixture and finish with the Pralirex and oil. Spread out on a Flexipan®. Bake in a fan oven at 175°C for 9 minutes.

## CREMEUX PIEDMONT PRALINÉ

Liquid cream	60 g
<b>Praliné Collection Piedmont Hazelnut 62% PGI PatisFrance</b>	<b>93 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>0.35 g</b>
Hydration water	2,1 g
TOTAL	155,45 g

Heat the cream to 60°C, add the hydrated gelatin and mix with the praliné. Pour into a 2 cm diameter tube, leave to crystallise in the fridge, then freeze.

## PIEDMONT PRALINÉ LIGHT CREAM

Whole milk	248 g
<b>Praliné Collection Piedmont Hazelnut 62% PGI PatisFrance</b>	<b>73 g</b>
Brown sugar	20 g
<b>NH Pectin PatisFrance</b>	<b>3,92 g</b>
Egg yolks	50 g
<b>Cornstarch PatisFrance</b>	<b>18 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>2,94 g</b>
Water	17,64 g
<b>White Chocolate 30% PatisFrance</b>	<b>43 g</b>
Cream	221 g
TOTAL	697,5 g

Heat the milk and praliné. Add the brown sugar and pectin to make a mixture. Next, mix the egg yolks and starch and make a custard with the first mixture. Once cooked, add the hydrated gelatin and the chocolate and mix. At 20°C, add the whipped cream.

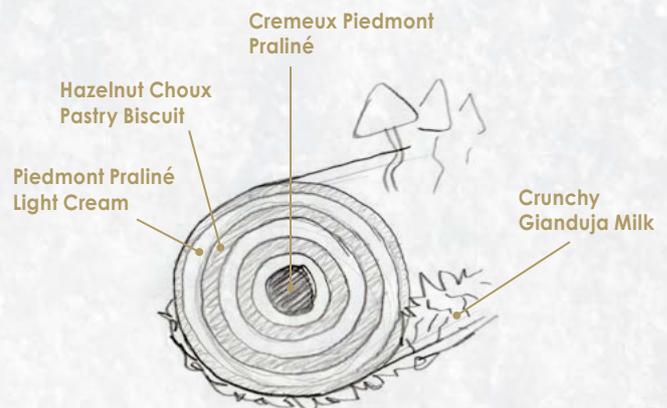
## CRUNCHY GIANDUJA MILK

<b>Gianduja Milk Cacao-Trace PatisFrance</b>	<b>160 g</b>
Cocoa nibs	5 g
<b>Chopped Hazelnuts PatisFrance</b>	<b>68 g</b>
<b>Crousticrep PatisFrance</b>	<b>68 g</b>
Fleur de sel	1 g
TOTAL	302 g

Melt the Gianduja then add the inclusions. Set aside.

## ASSEMBLY & FINISHINGS:

- Spread all the light cream on the biscuit, crust side down, and keep in the fridge for 15 minutes.
- Once set, place the tube of cream at one end, then gently roll the log lengthwise, pressing it tightly, and freeze.
- Coarsely spread the crumble onto a 40 x 25 cm baking sheet and spread to a thickness of 3 to 4 mm. Place the log in the centre and wrap the crisp around it.
- Wrap the entire log in plastic wrap and freeze.
- Cut to size and decorate.







# Snow Ball

Makes 20 individual cakes

## SWEET DOUGH

Butter	250 g
Inverted sugar	25 g
Icing sugar	100 g
<b>Almond in Powder PatisFrance</b>	<b>75 g</b>
Salt	3 g
Eggs	100 g
<b>Pastry Flour PatisFrance</b>	<b>450 g</b>
<b>TOTAL</b>	<b>1000 g</b>

Cream the butter. In a mixer using the paddle, make a creamy consistency with butter at low speed and mix in 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. Set aside in a cool place. Roll out the dough to 2 mm thickness between two baking sheets. Leave to rest for 10 minutes in a cool place. Cut out 20 circles of 6 cm in diameter, 20 circles of 4.5 cm diameter with 3 cm diameter in the centre. Leave the bases to rest for 45 minutes in a cool place. Bake in a ventilated oven at 150°C for 10 minutes between two Silpain®.

## CRAQUELIN (FOR 1 SHEET OF 60 X 40 CM)

Butter	75 g
Brown sugar	93 g
<b>Pastry Flour PatisFrance</b>	<b>93 g</b>
<b>TOTAL</b>	<b>261 g</b>

Mix all the ingredients using the paddle in the mixer. Spread out between two greaseproof papers. Freeze on a flat aluminum plate. Cut at the wished size.

## CHOUX PASTRY

Water	133 g
Milk	133 g
Salt	4 g
Sugar	2 g
Butter	106 g
<b>Pastry Flour PatisFrance</b>	<b>146 g</b>
Eggs	233 g
<b>TOTAL</b>	<b>760 g</b>

Boil the water, salt, sugar and butter together. Pour in the flour, then beat the breadcrumbs with a hand mixer. Add the eggs to the mixer as you go along to obtain the desired consistency for the choux pastry. Use a pastry bag with an 18 mm nozzle to pipe the choux pastry. Place 35 g balls with a diameter of 55 mm into a piping bag. Place a 60 mm diameter cracker on top of the choux. Bake in the oven at 175°C for 45 minutes.

## PISTACHIO PRALINÉ BASE

Cream	74 g
Milk	74 g
Egg yolks	29 g
<b>Pistachio Praliné 52% PatisFrance</b>	<b>176 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>2,5 g</b>
Hydration water	17,5 g
<b>Total</b>	<b>373 g</b>

Hydrate the gelatin. Make a custard with the milk, cream and egg yolks. Pour it over the praliné. Add the hydrated and melted gelatin. Mix. Leave to crystallise at 4°C overnight.

## PISTACHIO PRALINÉ CREAM

Pistachio praliné base	350 g
Vanilla ganache (recipe below)	350 g
<b>Total</b>	<b>700 g</b>

Whip up the ganache on medium speed. Mix the two preparations with a spatula. Weigh 35 g per chou.

## RASPBERRY FILLING

<b>Starfruit Raspberry PatisFrance</b>	<b>300 g</b>
Sugar	40 g
<b>NH Pectin PatisFrance</b>	<b>6 g</b>
<b>Total</b>	<b>346 g</b>

Mix the sugar and pectin, add to the purée and bake for 1 minute at boiling point. Leave to cool and blend. Fill each Flexipan® round cake mould with 16 g of compote. Smooth with a palette knife. Freeze.

## SPRAY COATING

<b>Mirror Plus Neutral PatisFrance</b>	<b>500 g</b>
<b>Starfix IP 40 Neutral PatisFrance</b>	<b>100 g</b>
Water	150 g
<b>TOTAL</b>	<b>750 g</b>

Bring to the boil. Use while very hot.

## VANILLA GANACHE

Liquid cream (1)	422 g
<b>Vanilla Bean PatisFrance</b>	<b>2 pcs</b>
Semolina sugar	90 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>6 g</b>
Hydration water	36 g
<b>White Chocolate 30% PatisFrance</b>	<b>160 g</b>
Liquid cream (2)	700 g
<b>TOTAL</b>	<b>1414 g</b>

Hydrate the gelatin with cold water and leave to rise in a cool place. Bring the cream (1) to the boil with the vanilla. Pour over the white chocolate and blend. Add the hydrated and melted gelatin. Add the cream (2), mix and leave to crystallise for 12 hours in a cool place. Beat on medium speed until soft. Using a standard 18 mm nozzle, place a 50 g ball onto the shortbread.

## ASSEMBLY & FINISHINGS:

- Top the main chou with 35 g of pistachio cream and the raspberry insert.
- Stick the chou on the 45 mm diameter shortbread.
- Place 50 g of ganache onto the 60 mm diameter shortbread.
- Spray the ganache with the neutral topping.
- Sprinkle with gold leaf flakes.
- Place the 60 mm shortbread on the upside-down choux.
- Decorate with a christmas ball clip.







# Chasing the Gift

Makes 3 standard log gutters

## COCOA BISCUIT

Egg yolks	300 g
Sugar	255 g
T55 flour	150 g
<b>Cocoa Powder PatisFrance</b>	<b>60 g</b>
Butter	90 g
Egg whites	300 g
Sugar	75 g
Total	1230 g

Beat the egg yolks with the sugar until firm. Add the sifted flour and cocoa powder. Stir in the melted butter and then the egg whites, whipped into a meringue. Pour into a 40 x 60 cm tin and bake at 185°C in a fan oven for 10 minutes.

## CRUNCHY

<b>Pralicrac Salted Butter Caramel PatisFrance</b>	<b>400 g</b>
Roasted peanuts	350 g
Total	750 g

Melt the Pralicrac at 35°C and add the roasted peanuts. Roll out into strips of 7 x 49 cm.

## CARAMEL CHOCOLATE

Cream	410 g
Glucose	300 g
Trimoline	40 g
<b>Vanilla Bean PatisFrance</b>	<b>2 pcs</b>
Sugar	290 g
Butter	35 g
Dark chocolate 70%	245 g
Total	1320 g

Heat the cream, glucose syrup, Trimoline and vanilla. Heat the sugar to dry and reduce the heat with the previous mixture. Pour the caramel into a container and cool down to 80°C. Add the chocolate and mix. Then add the butter and mix again. Pour the caramel into a 40 x 30 cm tin between two sheets of biscuit. Cut 4 cm wide strips from the biscuit/caramel tin.

## CUSTARD CREAM

Whole milk	750 g
Cream	750 g
<b>Vanilla Bean PatisFrance</b>	<b>1 pc</b>
Sugar	240 g
Egg yolks	300 g
TOTAL	2040 g

Make a custard cream with all the ingredients.

## PERUVIAN CREAM

Custard cream	1100 g
Dark chocolate 65% from Peru	400 g
TOTAL	1500 g

Pour the hot custard over the chocolate and mix. Pour 500 g per mini-insert. Insert a 4 cm wide biscuit/caramel strip. Leave to set in a cool place and then freeze.

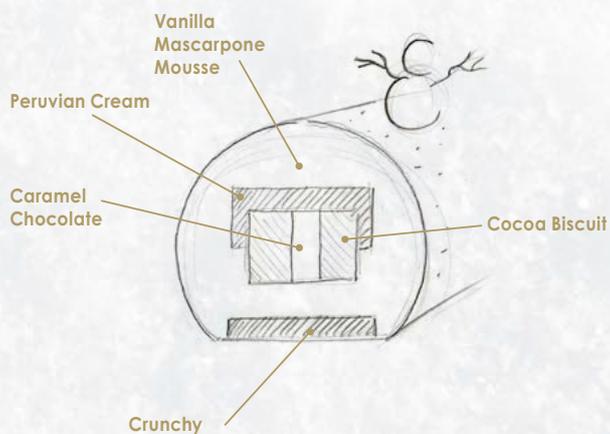
## VANILLA-MASCARPONE MOUSSE

Custard cream	750 g
<b>Vanilla Bean PatisFrance</b>	<b>3 pcs</b>
<b>Dessert Jelly PatisFrance</b>	<b>100 g</b>
Mascarpone	100 g
Whipped liquid cream	1050 g
TOTAL	2020 g

Heat the custard to 45°C. Add the vanilla and the Dessert Jelly. At 35°C, combine the whipped cream with the mascarpone.

## ASSEMBLY & FINISHINGS:

- Fill a standard log mould with 650 g of vanilla mousse per log.
- Insert the frozen cream/biscuit/caramel insert.
- Cover with a little vanilla mousse.
- Cover with a strip of crisp and freeze.
- Make a white velvet (60% **White Chocolate 30% PatisFrance** and 40% **Cocoa Butter PatisFrance**) and decorate with a snowman and his trail.







# Christmas in Paradise

Makes 4 egg-shaped desserts - Mold: C2pack mould 220 x 150 x H 45

## CRUNCHY BASE (100 G/EGG-SHAPED BASE)

Gianduja Milk Cacao-Trace PatisFrance	250 g
Roasted Grated Coconut PatisFrance	100 g
Chopped Hazelnuts PatisFrance	100 g
Crushed corn flakes	100 g
Fleur de sel	2 g
TOTAL	552 g

Roast the hazelnuts at 150°C for 20 minutes. Using a food processor, crush the cornflakes. Melt the Gianduja at 30°C, then mix all the ingredients in the order given in the recipe. Roll out to 3 mm thickness and set aside at 4°C. Cut out the pastry and set aside.

## MANGO COMPOTE (200 G/INSERT)

Starfruit Mango PatisFrance	500 g
Fresh mango	200 g
Sugar	90 g
NH Pectin PatisFrance	16 g
Lime juice	70 g
TOTAL	552 g

Mix the sugar and pectin, add the mango purée and stir. Add the fresh mango cubes and boil for 1 minute. Add the lime juice and set aside to cool. Loosen with a spatula before use.

## INFUSED CARMEL CREAM (110 G/INSERT)

Sugar	170 g
Glucose Syrup PatisFrance	20 g
Inverted sugar	8 g
Butter	45 g
Cream	345 g
"Tropical Garden" infusion	19 g
Vanilla Bean PatisFrance	1.5 pcs
Fleur de sel	1.5 g
Blonde chocolate	265 g
Total	873.5 g

Warm the cream to a simmer, then add the vanilla, salt and infusion. Leave to infuse for 3 minutes. Make a dry caramel with the sugar, bring the temperature down slowly with the hot glucose syrup, inverted sugar and butter. Bring the temperature down again with the hot cream, vanilla and salt. Allow the temperature to decrease to 75°C and then pour over the chocolate before mixing. Set aside at 4°C.

## LIGHT ALMOND-LIME BISCUIT (FOR 1 FRAME 40 X 30 CM)

Semolina sugar	200 g
Almond in Powder PatisFrance	240 g
Pastry Flour PatisFrance	65 g
Eggs	150 g
Egg yolks	55 g
Butter	120 g
Lime zest	1 pc
Egg whites	90 g
Semolina sugar	90 g
TOTAL	1010 g

Mix the first 6 ingredients and finish off the mixture by adding the hot melted butter. Beat the egg whites and sugar together at medium speed. Gently stir the soft meringue into the first mixture. Place in a 40 x 30 cm frame and bake at 170°C for about 20 minutes.

## COCONUT MOUSSE (300 G/MOULD)

Lime juice	30 g
Lime zest	½ pc
Beef Gelatin in Powder PatisFrance	15 g
Hydration water	90 g
Grated Coconut PatisFrance	45 g
Mascarpone	120 g
Coconut milk	400 g
Pasteurised egg whites	125 g
Glucose Confectionery PatisFrance	250 g
Cream	350 g
TOTAL	1425 g

Hydrate the gelatin with the water to make a mixture. Once hydrated, melt in microwave oven. Heat the lemon juice, then add the melted gelatin, coconut, mascarpone, and finally the coconut milk. Blend to perfect the mixture. Make a cold meringue by whipping the egg whites and glucose together. Finish the mousse by gently mixing the liquid, the meringue and the whipped cream.

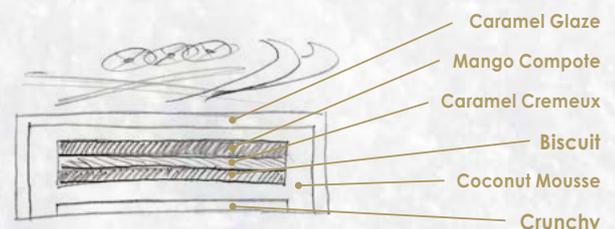
## CARAMEL GLAZE

Sugar	150 g
Milk	150 g
Glucose Confectionery PatisFrance	200 g
Miroir Plus Neutral PatisFrance	500 g
Bourbon Vanilla Extract from Madagascar PatisFrance	50 g
Beef Gelatin in Powder PatisFrance	15 g
Hydration water	90 g
Blonde chocolate	500 g
TOTAL	1655 g

Make a gelatin mixture beforehand. Make a dry caramel using the sugar and heat to 190°C. Bring the temperature down with the glucose, then the hot milk. Add the gelatin mixture and vanilla extract to the caramel. Finish by adding the melted chocolate. Mix to obtain a perfect, bubble-free mixture. Strain the icing and set aside at 4°C. Apply the icing between 38 and 40°C.

## ASSEMBLY & FINISHINGS:

- Spread the crunchy between 3 mm rulers and use a template to cut out 4 egg-shaped 100 g soles.
- Cut out the light biscuit with the help of an egg-shaped template (the size of the insert).
- Pour 200 g of compote into the insert moulds, then pour 110 g of creamy caramel and finish the insert with the biscuit. Set aside in the freezer.
- Pour 300 g of coconut mousse into the dessert mould, then add the insert.
- Finish the preparation by adding the crunchy base and freeze.
- Remove the cake from the mould and glaze with the caramel glaze.
- Decorate.







# Avalanche

Makes 6 log gutters

## STREUSEL

Butter	487 g
Brown sugar	325 g
<b>Almond in Powder PatisFrance</b>	<b>487 g</b>
Flour	487 g
<b>Almond Sticks PatisFrance</b>	<b>325 g</b>
Total	2111 g

Sift all the ingredients together, spread to 4 mm. Pour into a 40 x 60 cm tin and bake for 20 minutes at 160°C in a fan oven.

## BISCUIT

<b>Patis' Madeleine PatisFrance</b>	<b>563 g</b>
Eggs	360 g
Melted butter	208 g
Egg whites	225 g
Sugar	60 g
Candied chestnut pieces	160 g
Total	1576 g

Whisk the first 3 ingredients together. Beat together the egg whites and sugar. Mix the two mixtures, add the chestnuts and mix. Spread on the pre-baked streusel in a 40 x 60 cm tin. Bake at 180°C for 15 to 20 minutes.

## BLUEBERRY COMPOTE

<b>Starfruit Blueberry PatisFrance</b>	<b>700 g</b>
Lime zest	2 pcs
Frozen wild blueberries	600 g
<b>Starfruit Blackcurrant PatisFrance</b>	<b>500 g</b>
<b>NH Pectin PatisFrance</b>	<b>42 g</b>
Sugar	240 g
Total	2080 g

Mix the sugar and NH pectin and add to the blackcurrant purée. Add all the other ingredients and bring to the boil for 1 minute. Pour over the biscuit tin.

## CRÈME BRÛLÉE

Cream	2400 g
Brown sugar	360 g
Egg yolks	300 g
<b>Vanilla Bean PatisFrance</b>	<b>9 pcs</b>
Total	3060 g

Blanch the sugar and yolks. Bring the cream and vanilla to the boil, then add the blanched mixture. Bake at 82°C and pour 480 g into the silicone moulds. Bake at 110°C for 30 minutes (the mixture should not be liquid) then freeze.

## CHESTNUT MOUSSE

<b>Chestnut Paste PatisFrance</b>	<b>730 g</b>
<b>Chestnut Purée PatisFrance</b>	<b>730 g</b>
Cream	836 g
Milk	836 g
<b>Vanilla Bean PatisFrance</b>	<b>2 pcs</b>
Egg yolks	330 g
Sugar	176 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>33 g</b>
Water	198 g
Whipped cream	1100 g
TOTAL	4969 g

Heat the milk, cream and vanilla into a custard sauce with the yolks and sugar. Add the hydrated gelatin and pour over the chestnut paste and chestnut purée. Mix and leave to cool to 23°C. Add the whipped cream.

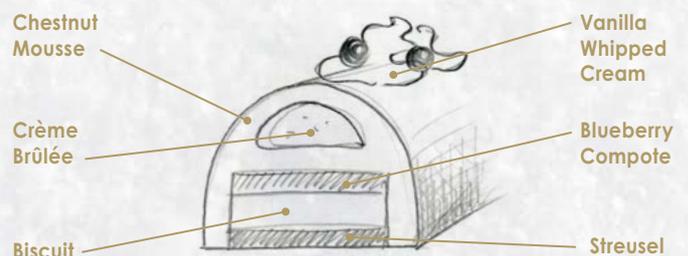
## VANILLA WHIPPED CREAM

Liquid cream (1)	113 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>4.5 g</b>
Water	27 g
Liquid cream (2)	450 g
Icing sugar	67 g
<b>Vanilla Bean PatisFrance</b>	<b>3 pcs</b>
Total	661.5 g

Heat the cream (1) and vanilla. Leave to simmer for 10 minutes. Add the melted hydrated gelatin. Add the cream (2) and sugar, mix and set aside in a cool place for 12 hours. Whip and pipe.

## ASSEMBLY & FINISHINGS:

- Make the streusel and pre-bake it.
- Pour the biscuit on top and bake the mixture at 180°C for 15 to 20 minutes, leave to cool down.
- Pour the blueberry compote over the top and freeze.
- Cut out 6 strips of 5 x 49 cm.
- Bake the crème brûlée, freeze and remove from the mould.
- Pour 400 g of chestnut mousse into the trays, add the vanilla insert.
- Add another 300 g, then place the blueberry strip, then freeze the mixture.
- Remove from the mould, cut to the desired length and glaze with the **Miroir Plus White Chocolate Cacao-Trace PatisFrance**.
- Colour a little of the glaze in purple and spot the base of the log to create shading.
- Whip up the whipped cream and apply waves to the top with a n°10 nozzle, then decorate.
- Make the ends of the log with **White Chocolate 30% PatisFrance**.







# Snow

By Jonathan Mougel,  
Meilleur Ouvrier de France  
Pâtissier-Confiseur 2019.



Makes 1 log 50 x 8 cm or 12 molds « Elégance » from Silikomart®

## COCOA BISCUIT (1 FRAME 40 X 60 CM)

Egg yolks	250 g
Sugar	215 g
Flour T55	125 g
<b>Cocoa in Powder PatisFrance</b>	<b>50 g</b>
Butter	75 g
Egg whites	250 g
Sugar	65 g
Total	1030 g

Beat the egg yolks and the sugar quite firmly. Add the sifted flour and the cocoa in powder. Incorporate the melted butter then the egg whites, whipped as a meringue. Pour in a 40 x 60 cm frame and bake at 170°C in a ventilated oven for 14 minutes. Once cooled down, cut out a log base of 3.5 x 50 cm and a log base of 6 x 50 cm.

## HAZELNUT DIAMOND

Flour T45	250 g
<b>Raw Hazelnut in Powder PatisFrance</b>	<b>200 g</b>
Icing sugar	125 g
<b>Vanilla in Powder PatisFrance</b>	<b>1 pc</b>
Salt	3 g
Butter	200 g
Total	779 g

Cut the butter in small cubes and blend all the ingredients without giving it too much force. Spread out at a 2-mm thickness and freeze. Bake at 155°C for 12 minutes.

## CRUNCHY HAZELNUT DIAMOND (200 G / LOG BASE 6 X 50 CM)

Baked crushed hazelnut diamond	134 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>6 g</b>
Chestnut honey	3 g
Milk chocolate 45% from Vietnam	30 g
Fleur de sel	0.40 g
<b>Vanilla Pod PatisFrance</b>	<b>¼ pc</b>
<b>Roasted Almond in Sticks PatisFrance</b>	<b>30 g</b>
Total	203 g

Melt the chocolate then add the pure hazelnut paste, honey and fleur de sel. Add the crushed hazelnut diamond, grated vanilla and roasted almonds. Spread out on the biscuit strip.

## PRALINÉ CRÉMEUX (260 G / INSERT 3.5 X 50 CM)

Milk	26 g
Liquid cream	92 g
<b>Praliné Collection Hazelnut Piedmont PGI 62% PatisFrance</b>	<b>184 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>1.60 g</b>
Hydration water	10 g
Total	314 g

Bring to a boil the milk, cream and add the melted gelatin mass. Pour onto the praliné and blend. Pour in a log mold of 4 x 50 cm and place the chocolate biscuit.

## CARAMEL AND FLEUR DE SEL GANACHE

(100 G / INSERT 3.5 X 50 CM)

Water	10 g
Sugar	25 g
Fleur de sel	0.50 g
Liquid cream	40 g

Milk chocolate 45% from Vietnam	45 g
Butter	10 g
Total	130.5 g

Bake the sugar with the water to make a caramel. Stop the baking with the hot cream. Pour on the chocolate and blend. At 32°C, add the butter, fleur de sel and blend once again. Pour on the biscuit in the insert and freeze.

## CHOCOLATE MOUSSE (750 G / LOG MOLD DE 8 X 50 CM)

Water	35 g
Sugar	72 g
Fleur de sel	1 g
Yolk eggs	72 g
Milk	140 g
<b>Beef Gelatin in Powder PatisFrance (180 blooms)</b>	<b>7 g</b>
Hydration water	42 g
Dark chocolate 64% from Peru	172 g
Liquid cream	330 g
Total	871 g

Bake the sugar with the water at 103°C and pour onto the yolk eggs to make a mousse base. Melt the chocolate at 35°C and whip the foamy cream. Heat up the milk and incorporate the gelatin mass. Add the chocolate in the warm milk, then the mousse base and the whipped cream.

## VANILLA WHIPPED CREAM

Liquid cream (1)	320 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>4.5 g</b>
Hydration water	27 g
White chocolate 34%	110 g
Liquid cream (2)	1000 g
Total	1363 g

Infuse the vanilla in the hot cream (1). Incorporate the melted mass gelatin and the chocolate. Blend and pour onto the cold cream (2). Mix and set aside in the fridge for 12 hours. Whip the cream and deep the frozen logs into the cream. Lift to give the effect of a snowy mountain.

## ASSEMBLY & FINISHINGS :

- Pour 700 g of chocolate mousse into the log mold.
- Deep the crémeux/biscuit/ganache insert to center it and bring up the mousse.
- Close with the biscuit/diamond crunchy.
- Deep the log into the vanilla whipped cream to give the effect of a snowy mountain.
- Spray with a neutral glaze and sprinkle some **Sucraneige PatisFrance**.







# All the way up!

Makes 2 desserts of 200 mm diameter x 45 mm high

## CRUNCHY

<b>Pralicrac Chocolait Cacao-Trace PatisFrance</b>	<b>600 g</b>
Lime zest	1.5 pcs
<b>Total</b>	<b>600 g</b>

Melt the Pralicrac in the microwave for a few seconds. Add the lemon zest. Spread between two 60 x 40 cm baking sheets between 3 mm rulers. Cut out a 200 mm diameter circle to make the base of the dessert. Place in the bottom of a 200 mm diameter circle. Freeze.

## FINANCIER BISCUIT (FOR A 60 X 40 CM FLEXIPAN)

Icing sugar	600 g
<b>Almond in Powder PatisFrance</b>	<b>240 g</b>
<b>Pastry Flour PatisFrance</b>	<b>240 g</b>
<b>Volcano PatisFrance</b>	<b>6 g</b>
Salt	4 g
Egg whites	600 g
Butter	380 g
Trimoline	30 g
Lemon zest	2 pcs
<b>TOTAL</b>	<b>2100 g</b>

Mix the icing sugar, almond, flour, Volcano baking powder and salt until dry. Add the raw egg whites, then the warm butter containing the lemon zest and the Trimoline. Bake on a perforated baking tray in a fan oven at 175°C for 18 minutes. Remove from the oven and place a Silpat® on top of the biscuit to prevent it from drying out. Cool down to 4°C to allow the butter to set and to make it easier to cut out. Cut into 200 mm diameter circles. Place on top of the crisp.

**Note:** You can also use Friarvit PatisFrance.

<b>Friarvit PatisFrance</b>	<b>1 000 g</b>
Melted butter at 45°C	500 g
Water	500 g

## CITRUS COMPOTE

Orange segments	125 g
Mandarin segments	125 g
Lime segments	18 g
Lime purée	125 g
Orange purée	125 g
<b>Vanilla Bean PatisFrance</b>	<b>3 pcs</b>
Semolina sugar	10 g
<b>NH Pectin PatisFrance</b>	<b>9 g</b>
<b>TOTAL</b>	<b>465 g</b>

Mix the semolina sugar and pectin. Mix the citrus segments and pulp. Bring the pulp to the boil and reduce until you have 390 g of pulp, this will concentrate the fruity taste. Add the vanilla. Add the sugar and pectin and bring to the boil. Mix. Leave to set for 12 hours in a cool place, sealed in film on contact. The next day, thoroughly whisk the mixture to obtain a compote-like texture. Weigh out 200 g on the financier biscuit, spread evenly. Freeze.

## CITRUS CREAM

<b>Starfruit Mandarin PatisFrance</b>	<b>117 g</b>
<b>Starfruit Lemon PatisFrance</b>	<b>50 g</b>
Egg yolks	33 g
Blonde chocolate	151 g
<b>Cocoa Butter PatisFrance</b>	<b>21 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>2 g</b>

Hydration water	12 g
Lime zests	0,5 pc
Orange zests	0,25 pc
<b>TOTAL</b>	<b>386 g</b>

Hydrate the gelatin. Make a custard with the mandarin purée, lemon, yolks and zest. Pour over the coating and the cocoa butter. Mix. Add the melted hydrated gelatin. Pour over the compote, weighing out to 180 g for a 200 mm diameter circle. Freeze.

## LEMON MOUSSE

Cream	166 g
Water	24 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>4 g</b>
<b>Starfruit Lemon PatisFrance</b>	<b>33 g</b>
Lime purée	33 g
Lime zests	0,5 pc
Lemon zests	0,5 pc
<b>NH Pectin PatisFrance</b>	<b>1,6 g</b>
Semolina sugar	46 g
Coconut milk	26 g
Milk	88 g
<b>TOTAL</b>	<b>421 g</b>

Hydrate the gelatin. Whip the cream. Mix the caster sugar, NH pectin and sorbitol. Bring the milk, coconut and previous powder mixture to the boil. Remove from heat and add lime juice, lemon juice and melted gelatin. Blend in the whipped cream when the mixture has cooled to 26°C. Pour the mousse over the cream, weighing out to 200 g for a 200 mm diameter circle. Smooth and freeze.

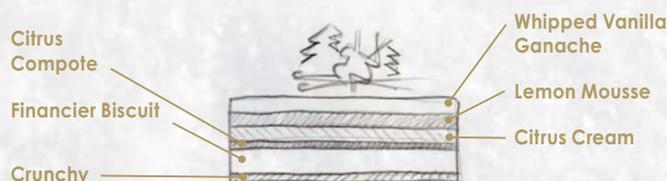
## VANILLA GANACHE

Liquid cream (1)	146 g
<b>Vanilla Bean PatisFrance</b>	<b>1 pc</b>
Semolina sugar	32 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>2 g</b>
Hydration water	12 g
<b>White Chocolate 30% PatisFrance</b>	<b>55 g</b>
Liquid cream (2)	243 g
<b>TOTAL</b>	<b>496 g</b>

Hydrate the gelatin with cold water and leave to rise in a cool place. Bring the cream (1) to the boil with the vanilla. Pour over the white chocolate and blend. Add the hydrated and melted gelatin. Add the cream (2), mix and leave to crystallise for 12 hours in a cool place. The next day, whip the ganache at medium speed, stop whipping when it is creamy, it will continue to tighten with the coldness of the mixture.

## ASSEMBLY & FINISHINGS:

- Place the crunchy in the bottom of a round tin with a diameter of 200 mm.
- Place the biscuit with the compote on top of the crunchy.
- Pour 180 g of the creamy mixture over the compote.
- Pour 200 g of mousse over the creamy mixture.
- Smooth out with the ganache and work with a palette knife.
- Encircle it.
- Place the decoration on top.



## Our essential ingredients

### Our Pralinés Collection PatisFrance

**Exceptional pralinés made from noble ingredients from the best origins.**

The origin of products has become a guarantee of quality for consumers. 42% of consumers are looking for the origin of the ingredients of the products they consume. This is why we offer a range of Pralinés Collection. We have selected quality ingredients with known origins for even more intense flavors allowing us to create pralinés with unique tastes and gourmet texture.



**PRALINÉ COLLECTION  
ALMOND-HAZELNUT 55%  
ORIGIN FRANCE**

Made from roasted almonds and hazelnuts from cooperatives in the South of France and caramelized brown sugar from overseas territories.



**PRALINÉ COLLECTION  
HAZELNUT PIÉMONT PGI 62%**

Made with PGI certified hazelnuts from Piedmont.



**PRALINÉ COLLECTION  
ALMOND MARCONA 70%**

Made with Marcona almonds from Spain.

### Our Starfruit PatisFrance

**A complete range of fruit purées that respects the original taste of the fruits to elaborate any type of fruit preparation.**

Fruits are more and more appreciated by consumers because they are recognized as ingredients contributing to their well-being: natural source of sugar, thus improving the nutritional profile of pâtisseries. Our range of 18 fruit purées is ideal to bring a fruity touch to your Christmas creations. You can use them to make mousses, compotes, crèmeux, fruit pastes...



### Our Miroir PatisFrance

**A range of ready-to-use hot-processed glazes, ideal to give an exceptional shininess to your desserts and logs.**

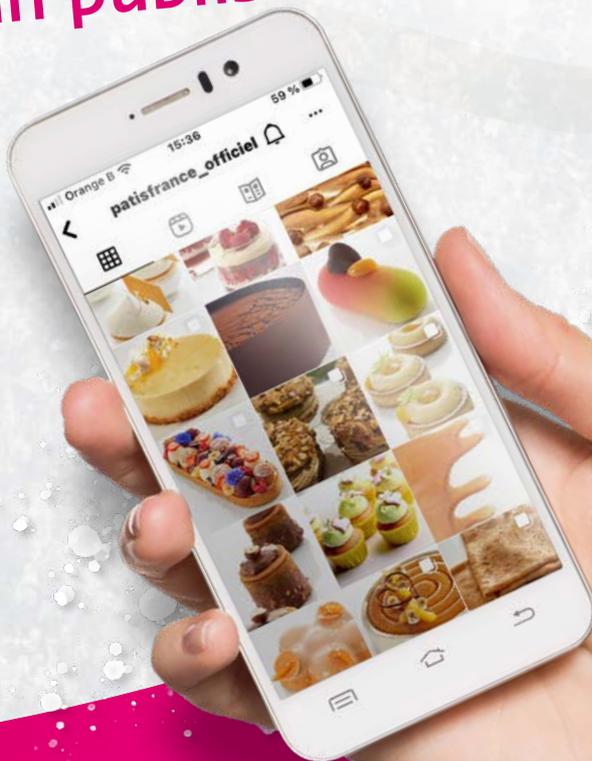
Consumers are paying more and more attention to the information hidden behind a product. They want to choose food products that have a short and readable list of ingredients. With this in mind, we have reworked our range of Miroir glaze, which is now free from artificial coloring and flavoring. We have also optimized their stability for a better performance.



Looking for more inspiration in pâtisserie?  
Follow PatisFrance\_officiel  
on Instagram!

- You can find there:
- inspiration on finished products
  - exclusive recipes
  - extracts of our masterclasses with the most famous chefs pâtissiers

And share your creations with  
**#patisfrance**  
so that we can publish it!



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