

## **Trend :**

Reinvented pâtisserie classics

## **Our ingredients :**

- New Gianduja Lait Collection Noisette Piémont Cacao-Trace
- Praliné Pistache 52%
- Glaçage Miroir Plus

## **Recipes :**

- Chocolate Pistachio Melting-Heart
- Crunchy Cheesecake
- Upside-Down Lemon Meringue Pie
- Raspberry Merveilleux
- Piedmont Hazelnut Gianduja Baba
- Pear Belle-Hélène Cacao-Trace

*Every pâtisserie creation has a story to tell*

*Classic patisserie recipes are still extremely popular. Indeed, **79% of consumers actively seek out traditional flavours**, according to our latest Taste Tomorrow survey. Consumers are attracted by stories about the history of these cakes and pâtisseries that are so emblematic of our culinary heritage. This means that the trend for classic recipes has never been as strong as it is right now.*

At PatisFrance, we want to **preserve the history, heritage and traditions of these timeless and classic pâtisseries recipes**. This is why we have come up with the idea of reinventing traditional cakes and pastries that everyone knows and loves: chocolate melting-heart, cheesecake, lemon pie, or rum babas. Thanks to our ingredients and the inspirations of our pastry chefs, we can help you create your own classic dessert with its own story to tell.

**Every recipe has been reinvented according to 3 principles:**

- **More creativity:** combinations of textures, surprising flavours or a completely new visual appearance.
- **More well-being:** recipes with more fruit or nuts, less sugar or fat.
- **More sustainable:** 100% plant-based alternatives, traceable selection of ingredients.

We also present our showpiece ingredients: our new Gianduja Lait Collection Noisette Piémont Cacao-Trace, which will be available from February, our Praliné Pistache 52% and our glaze Miroir Plus Chocolat Blanc Cacao-Trace.

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## CHOCOLATE PISTACHIO MELTING HEART

Melting heart is one of the must-have desserts and it was created in 1981 thanks to the French chef Michel Bras. He wanted to capture the emotion of a family skiing trip, helping them to warm up afterwards with a chocolate dessert. Our chef pâtissier Sylvain Lecomte has provided an extra gourmet touch with a pistachio praliné melting heart.



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## RASPBERRY MERVEILLEUX

A merveilleux is a combination of silky, crunchy and creamy textures thanks to its light meringue coated in whipped cream and covered in chocolate flakes. This cake is traditional in the north-east of France and it was first created during the French Revolution, a period when frivolous fashion and joie de vivre came to the fore. We have revisited the merveilleux by adding fruit to the recipe for an extra cool touch.



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## CRUNCHY CHEESECAKE

Although cheesecake is emblematic of the city of New York, it was actually invented in Athens in the 1st century B.C.E. It was only in the late 19th century that cheesecake was introduced to the United States thanks to European immigrants. Discover this Cheesecake and its rich combination of textures thanks to our chef's Sylvain Lecomte recipe.



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## PIEDMONT HAZELNUT GIANDUJA BABA

The traditional rum baba was invented accidentally. We owe it to Nicolas Stohrer who used some wine to refresh a Polish brioche for King Stanislas. The wine ended up being replaced with rum and the confectioner's custard replaced with whipped cream. Our chef has created a sustainable dessert with carefully selected ingredients specially chosen for their origins.



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## UPSIDE-DOWN LEMON MERINGUE PIE

The lemon meringue pie as we know it today is said to have been invented by Elizabeth Goodwell in 1806 in Philadelphia. Although the lemon curd and the meringue had been invented prior to this, she was the first person known to have combined the ingredients in this way to make the famous pie. Here, it has been reinvented with a new modern and original look.



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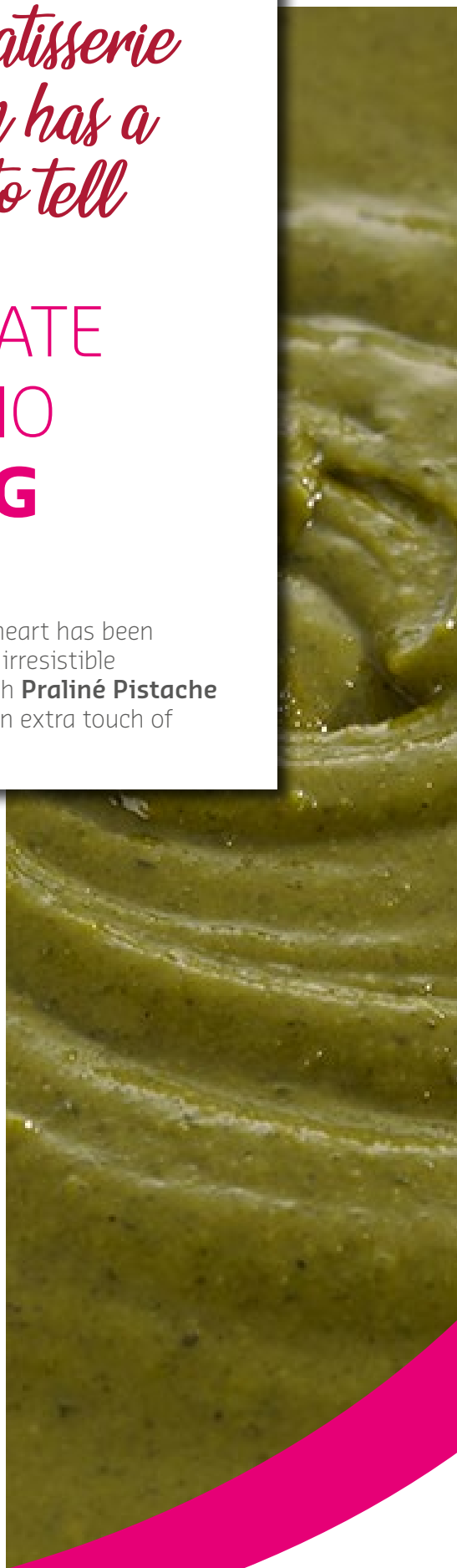
## POIRE BELLE-HÉLÈNE CACAO-TRACE

Poire Belle-Hélène dates back to the 19th century and is a homage to the highly successful opera by Offenbach entitled "Belle Hélène". We owe this dessert to the French chef Auguste Escoffier. Here, our chef pâtissier Julien Zarate has reinterpreted this dessert in a more sustainable way thanks to the Cacao-Trace programme, which seeks to ensure a more sustainable future for chocolate.

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## CHOCOLATE PISTACHIO **MELTING HEART**

The chocolate melting-heart has been reinvented here with an irresistible melting-heart made with **Praliné Pistache 52% PatisFrance** for an extra touch of flavour and richness.



## CHOCOLATE PISTACHIO MELTING HEART

Makes 15 individual cakes of 6 cm of diameter

### CHOCOLATE BASE

<b>Patis'Cœur Fondant PatisFrance</b>	<b>1 000 g</b>
Water	250 g
Eggs	250 g

Warm the water at 50°C, pour on the Patis'Cœur Fondant and add the eggs. Mix for 3 minutes at medium speed using the paddle.

### PISTACHIO MELTING HEART

<b>Praliné Pistache 52% PatisFrance</b>	<b>230 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>56 g</b>
<b>Chopped Pistachios PatisFrance</b>	<b>56 g</b>

Melt the cocoa butter, add the praliné pistache and crystallize at 24°C. Add the chopped pistachios then let thicken while blending regularly. Pipe on a baking sheet small balls of 20 g. Let harden in the refrigerator for a few hours.

### ASSEMBLY & FINISHINGS :

- Fill greased circles with 90 g of chocolate base.
- Place in the middle a ball of pistachio praliné.
- Bake for 6 to 8 minutes at 180°C.
- Unmold while hot, let cool down and freeze.
- Heat the melting-heart for 15 to 20 seconds in the micro-wave before serving.



### Praliné Pistache 52% PatisFrance

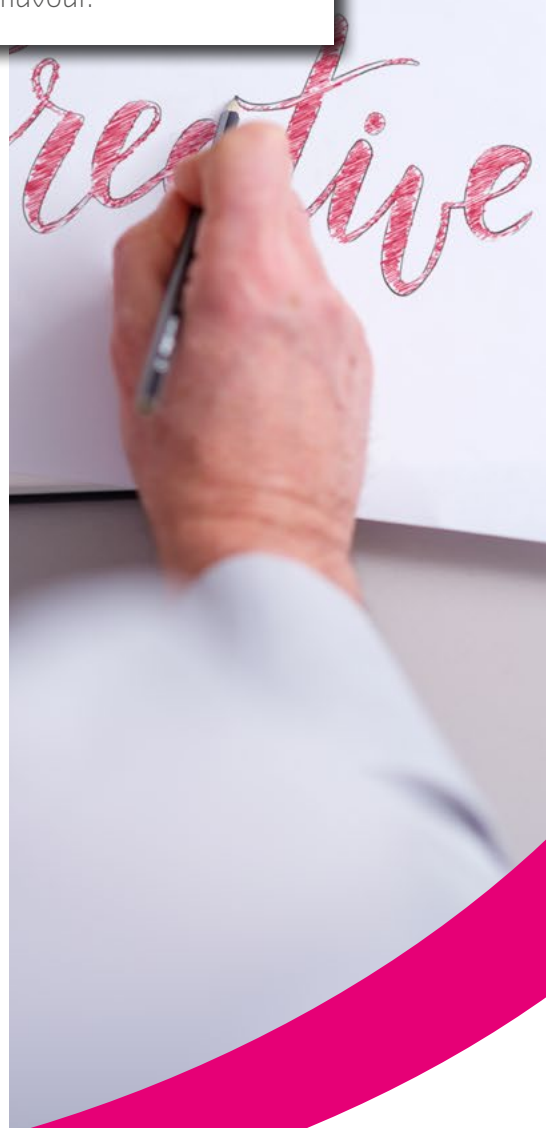
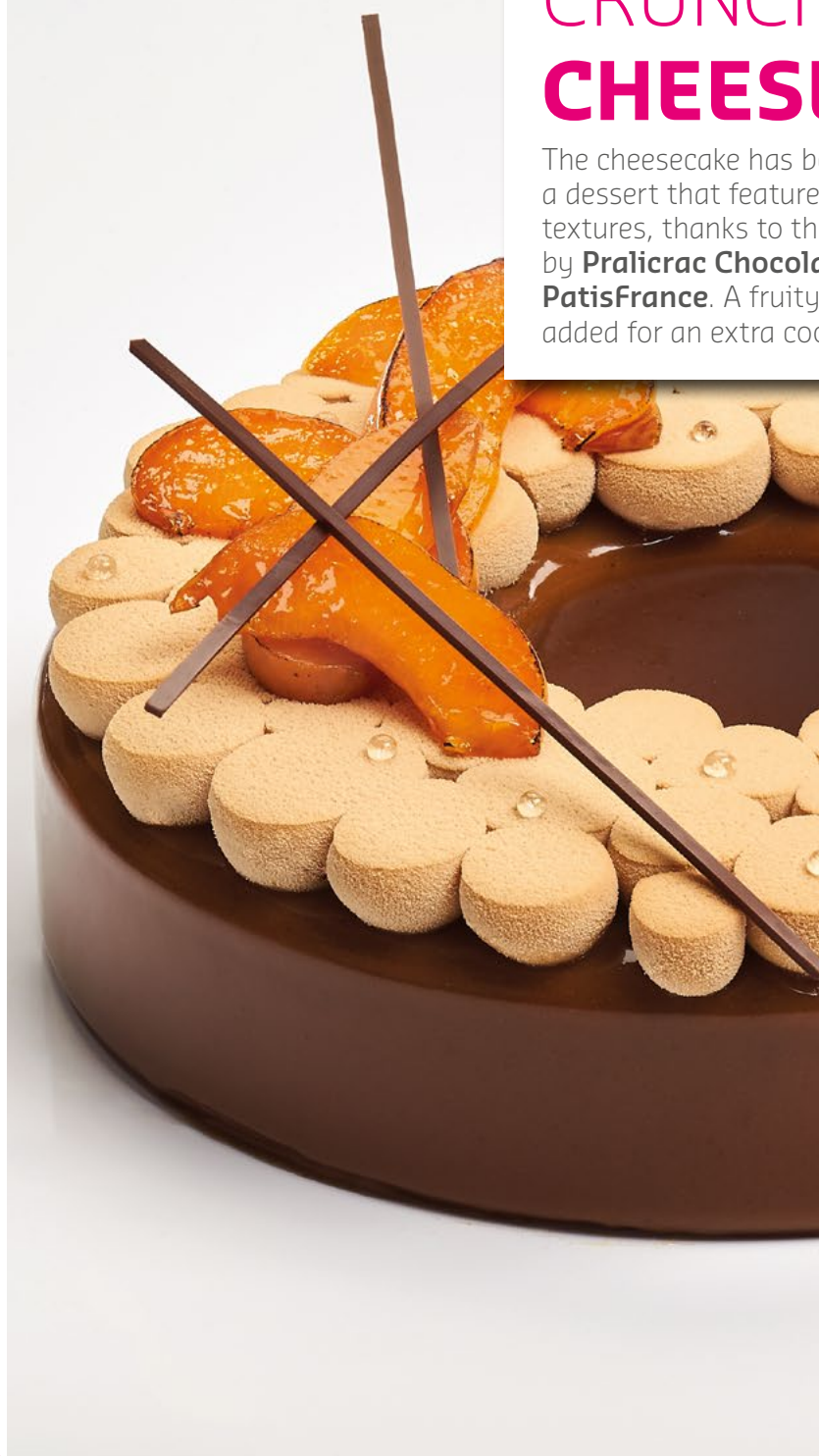
A traditional praliné made with 52% of roasted nuts, providing a powerful taste of pistachio and a granular texture.

Made in our French factory in Charmes, it is ideal to flavor preparation, as a chocolate bonbon filling or as is for a melting-heart.

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## CRUNCHY CHEESECAKE

The cheesecake has been reinvented as a dessert that features a wider range of textures, thanks to the crunch provided by **Pralicrac Chocolait Cacao-Trace PatisFrance**. A fruity touch has also been added for an extra cool flavour.



## CHEESECAKE CROUSTILLANT

Makes 4 entremets

### CRUNCHY

<b>Pralicrac Chocolait Cacao-Trace PatisFrance</b>	<b>500 g</b>
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Melt the Pralirac, spread out on a baking paper at 3-mm. Let set in the fridge then cut out a ring of 16 cm outside and 10 cm inside.

### MADELEINE SPONGE CAKE

<b>Patis'Madeleine PatisFrance</b>	<b>500 g</b>
Eggs	375 g
Water	100 g

Pour the eggs and water in a mixing bowl then add the Patis'Madeleine. Using the whip, mix at maximum speed for 5 minutes. Make layers of 4 mm of thickness on a Silpat®. Bake at 210°C for 4 to 5 minutes. Immediately take off the baking tray after baking. Let cool down and cut out a ring of 16 cm outside and 10 cm inside. Place the crunchy on top.

### APRICOT JELLY

<b>Starfruit Abricot PatisFrance</b>	<b>450 g</b>
<b>Apricot in Light Syrup PatisFrance</b>	<b>225 g</b>
Glucose syrup	90 g
<b>NH Pectin PatisFrance</b>	<b>9 g</b>

Mix the sugar and pectin together. Add in the apricot purée, then the apricot in syrup and bring to a boil for 1 minute. Let cool down at 40°C. Pipe 90 g on the biscuit then freeze.

### PRALINÉ CHEESECAKE MOUSSE

Milk	526 g
Yolk eggs	53 g
Sugar	53 g
<b>Corn Starch PatisFrance</b>	<b>42 g</b>
<b>Beef Gelatin in Powder PatisFrance</b>	<b>13 g</b>
Water	78 g
Cream cheese	388 g
<b>Praliné Extra PatisFrance</b>	<b>263 g</b>
Whipped cream	388 g

Make a custard cream with the milk, yolk eggs, sugar and corn starch. Add the hydrated gelatin then the praliné. Blend, add the cream cheese and blend again. Add the whipped cream once the preparation reaches 35°C. Pour 290 g by mold and place the insert inside then freeze. On a guitar sheet, pipe some dots in the shape of the mold. Place a second sheet on top and slowly push on it until it has a flat top. Freeze then spray the dots with a preparation made with 50% of **Milk Chocolate 35% PatisFrance** and 50% of **Cocoa Butter PatisFrance**.

### PRALINÉ GLAZE

<b>Miroir Plus Chocolat au Lait PatisFrance</b>	<b>500 g</b>
<b>Praliné Extra PatisFrance</b>	<b>60 g</b>

Heat the ingredients at 40°C. Glaze the mousse and let defreeze in the fridge.

### ASSEMBLY & FINISHINGS :

- Place the velvet bubbles on the glaze.
- Decorate with fresh caramelized apricots and some chocolate sticks.



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## UPSIDE-DOWN LEMON MERINGUE PIE

With its unusual and surprising look, being upside-down, this reinterpretation of the lemon meringue pie is also a treat for the senses thanks to its light lemon mousse made with **Starfruit Citron PatisFrance**.



## UPSIDE-DOWN MERINGUE LEMON **PIE**

### SHORTCRUST

Butter	500 g
Icing sugar	340 g
Salt	2 g
Whole eggs	200 g
<b>Almond in Powder PatisFrance</b>	<b>100 g</b>
Flour T55	840 g

Gently mix all the ingredients using the paddle. Laminate to 2.5 mm and layer the tart molds. Cut out disks of 70 mm of diameter and bake at 160°C for 14 to 16 minutes on a Silpain®.

### LEMON CURD

<b>Starfruit Citron PatisFrance</b>	<b>230 g</b>
Egg whites	70 g
Sugar	115 g
Water	30 g
<b>Gelatin in Powder PatisFrance</b>	<b>10 g</b>
Hydration water	60 g
Whipped cream	250 g

Bake the sugar and water at 118°C. Pour the egg whites to make the meringue. Heat the fruit purée at 30°C then add the hydrated melted gelatin. Add the meringue then the whipped cream. Fill the galet molds in silicon (70 mm) and freeze.

### LEMON JELLY

<b>Starfruit Citron PatisFrance</b>	<b>200 g</b>
Water	200 g
Sugar	100 g
Agar Agar	10 g

Mix the agar-agar and sugar. Pour on the blend of water and fruit purée then let infuse for 15 minutes. Bring to a boil for 2 minutes. Pour into silicone molds at 2 mm of thickness.

### ITALIAN MERINGUE

Sugar	300 g
Water	90 g
Egg whites	150 g

Cook the sugar and the water to 116-121°C and pour on the lightly whipped egg whites. Keep whipping at medium speed until room temperature. On baking paper draw circles 1 cm smaller than the disc of shortcrust used in the bottom of the mousse. Flip over the baking paper and pipe the meringue following the line drawn. Pipe the meringue into a crown shape and dry in oven at 50°C for 3 hours.

### GLAÇAGE

<b>Starfix IP 40 Neutre PatisFrance</b>	<b>100 g</b>
Water	150 g
<b>Miroir Plus Neutre PatisFrance</b>	<b>500 g</b>
Yellow dye	QS

Bring to a boil all the ingredients then use between 35 and 40°C.

### ASSEMBLY & FINISHINGS :

- Place the shortcrust on top of the meringue crown.
- Glaze the lemon curd and place on top of the shortcrust.
- Place the lemon jelly disk.



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## RASPBERRY MERVEILLEUX

An ideal merveilleux for Valentine's Day to delight your partner. It contains plenty of fruit along with a meringue and a raspberry filling made using **Starfruit Framboise PatisFrance**. A subtle touch of freshness to inspire the tastebuds.



## RASPBERRY MERVEILLEUX

Makes 40 pieces

### RASPBERRY MERINGUE

Sugar	200 g
Egg whites	100 g
Dehydrated raspberry powder	6 g
Dehydrated raspberry in pieces	25 g

Heat the first 3 ingredients au bain marie to 50°C. Whip until it reaches room temperature. Pipe on a silicone mold and sprinkle some dry raspberries over it. Bake for 180 minutes in a convection oven at 80°C with open damper.

### RASPBERRY FILLING

Frozen raspberry	175 g
<b>NH Pectin PatisFrance</b>	<b>6 g</b>
Sugar	45 g
<b>Starfruit Citron PatisFrance</b>	<b>75 g</b>
<b>Stafruit Framboise PatisFrance</b>	<b>150 g</b>
Red currant	30 g

Mix the sugar and pectin with the fruit putées. Add the frozen raspberry then bring to a boil for 1 minute. Let cool down, blend and pour 20 g in small half sphere molds. Sprinkle some red currant on top and freeze.

### CHOCOLATE CHANTILLY

Cream	1000 g
<b>Dark Chocolate 55% PatisFrance</b>	<b>300 g</b>

Heat the cream to 80°C and pour over the chocolate. Mix well and keep one night in the fridge. Whip softly at slow speed when needed.

### ASSEMBLY & FINISHINGS :

- Pipe the meringues in the silicon molds and bake at 80°C for 180 minutes.
- Whip the chantilly and pipe in each half-sphere.
- Pour 20 g of raspberry filling in each half-sphere.
- Create small disks of **Dark Chocolate 55% PatisFrance** to place in the meringue.
- Decor with small pieces of dried raspberries.



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## PIEDMONT HAZELNUT GIANDUJA **BABA**

An ultra-gourmet baba topped with a whipped ganache made using **Gianduja Lait Collection Noisette Piémont PatisFrance**. The hazelnut, which comes from Piedmont, provides a sustainable and crunchy touch to this dessert, which allows infinite creativity in terms of shapes as well as in terms of the combination of flavours and textures.



## PIEDMONT HAZELNUT GIANDUJA **BABA**

Makes 20 individual babas

### BABA ON POOLISH

Fresh yeast	13 g
Warm water	60 g
Oatmeal flour	250 g
<b>Pastry Flour PatisFrance</b>	<b>60 g</b>
Salt	5 g
Sugar	37 g
Eggs	180 g
Melted butter	125 g

Make a poolish using the yeast, warm water and the 62 g of flour. Let the fermentation process start for an hour at room temperature. Add the eggs to the poolish then the flour, salt and sugar. Leave to ferment again for an hour. Before using the mixture, add some cold melted butter. Use a nozzle to place 30 g of the mixture into a Mae innovation mould. Allow to expand for 1 hour at 27°C. Cook at 170°C in a ventilated oven for 15 minutes.

### LEMON SOAKING SYRUP

Water	400 g
Sugar	200 g
Lemon zests	1 pc
<b>Starfruit Citron PatisFrance</b>	<b>150 g</b>
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>

Bring to a boil all the ingredients.

### WHIPPED HAZELNUT PIEDMONT GANACHE

Liquid cream (1)	190 g
<b>Beef Gelatin in Powder PatisFrance</b>	<b>3,25 g</b>
Hydration water	20 g
<b>Gianduja Lait Collection Noisette Piémont Cacao-Trace PatisFrance</b>	<b>140 g</b>
Liquid cream (2)	317 g

Hydrate the gelatine using cold water and leave to expand at a positive cold temperature. Bring the cream to the boil (1) and pour onto the Gianduja, then blend. Add the gelatine once it is hydrated and has dissolved. Add the cream (2), blend and leave to crystallise for 12 hours at a positive cold temperature. Pipe out using a 20 mm diameter micro-fluted nozzle.

### HAZELNUT MILKY COATING

<b>Milk Chocolate 45% PatisFrance</b>	<b>700 g</b>
<b>Pralirex Noisette PatisFrance</b>	<b>150 g</b>
Canola oil	90 g

Melt the chocolate. Add the hazelnut paste and the colza oil. Blend. Temper the coating. Use at 33°C.

### SWEET PASTRY

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>

Mix the powdered ingredients together dry using a flat or regular beater. Add the cold butter cut into cubes using a flat beater until the mixture has the consistency of breadcrumbs. Add the eggs. Knead until the mixture is homogenous but avoid making it too heavy. Leave to rest for at least 4 hours at 4°C in cooking film. Roll to a thickness of 2 mm then cut out circles with a diameter of 7 cm. Bake at 150°C for 10 minutes in a ventilated oven on a Silpain® and a baking tray with holes in. When the bases have cooled, add a film of cocoa butter to slow down the moistening process.

### ASSEMBLY & FINISHINGS :

- Soak the babas in the cold syrup overnight.
- The next day drain the babas.
- Pipe 10 g of **Praliné Collection Noisette Piémont IGP 62% PatisFrance** using a piping bag and a 10 mm diameter plain nozzle.
- Freeze the babas.
- Soak the lower part of the baba in the gourmet coating at 33°C, then place the baba on the pastry base.
- Pipe out a rose of Gianduja whipped cream using a 20 mm diameter micro-fluted nozzle.
- Finish off with the milk chocolate decoration.



#### Gianduja Lait Collection Noisette Piémont Cacao-Trace PatisFrance

AVAILABLE STARTING FEBRUARY 2023

A Gianduja made using 45% milk chocolate from Cameroon Cacao-Trace certified and 39% Piedmont hazelnuts.

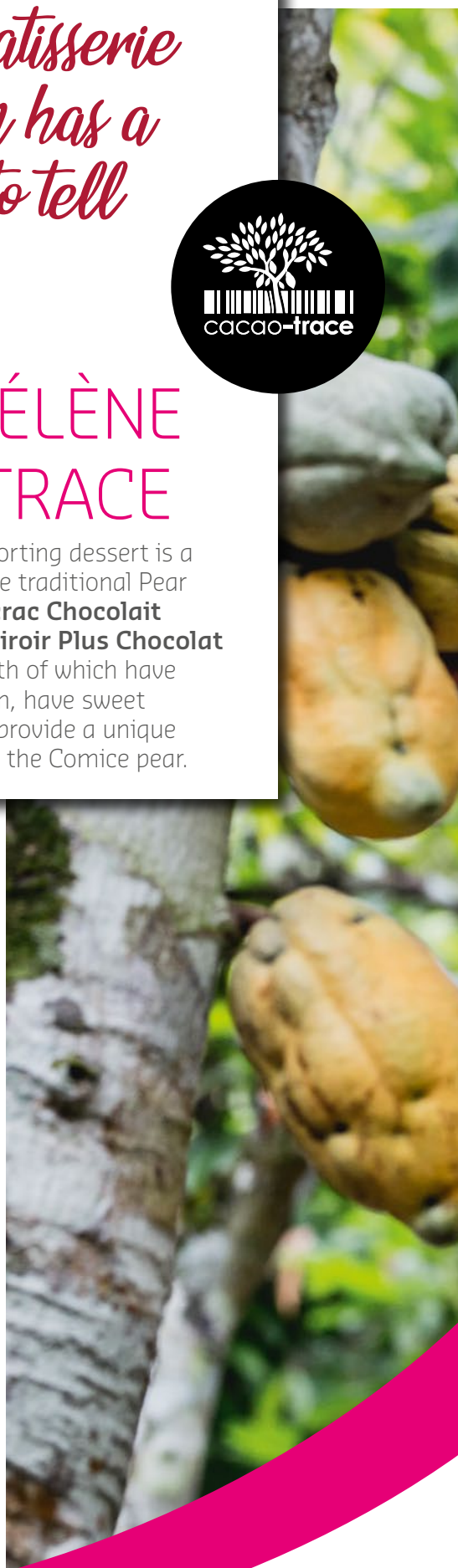
This is perfect combination of both our expertise in nuts and chocolate for a unique flavour that not only stands out but also provides greater sustainability. The Gianduja is ideal for flavoring preparations, for filling chocolate bonbons or as decoration.

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## PEAR BELLE-HÉLÈNE CACAO-TRACE

This gourmet and comforting dessert is a twist on the codes of the traditional Pear Belle-Hélène. The **Pralicrac Chocolait PatisFrance** and the **Miroir Plus Chocolat Blanc PatisFrance**, both of which have Cacao-Trace certification, have sweet and creamy notes that provide a unique combination along with the Comice pear.



## PEAR BELLE-HÉLÈNE CACAO-TRACE

Makes 2 plated deserts

### ALMOND HAZELNUT BISCUIT (1 SHEET)

Egg whites	258 g
Sugar	258 g
Eggs	110 g
Egg yolks	215 g
Flour	85 g
<b>Almond in Powder PatisFrance</b>	<b>85 g</b>
<b>Pralirex Noisette PatisFrance</b>	<b>65 g</b>
Butter	65 g

Whip the egg whites with the sugar until stiff. Add the egg yolks and the pure hazelnut paste. Delicately sieve in the powdered ingredients then add the butter. Spread over a baking tray lined with baking paper. Bake in the oven at 170°C for 16 minutes. Cut out disks with a diameter of 6 cm.

### FLAMBED PEAR

Comice pear	1 pc
Butter	10 g
<b>Rum 54% PatisFrance</b>	<b>8 g</b>

Melt the butter in a frying pan until it bubbles. Add the pear cut into small cubes. Cook gently until the pears take on a blonde colour. Use a knife to check that they are cool. Flambé it with the rum.

### CHOCOLATE GANACHE

Whipped cream	100 g
Sugar	20 g
<b>Dark Chocolate 44% PatisFrance</b>	<b>50 g</b>
Butter	10 g

Make a dry caramel using the sugar. Cool the mixture with the hot whipped cream. Strain the mixture over the dark chocolate. Make a ganache. Blend the mixture while adding the butter.

### COATING

<b>White Chocolate 30% PatisFrance</b>	<b>100 g</b>
<b>Cocoa Butter PatisFrance</b>	<b>100 g</b>
<b>Pralirex Noisette PatisFrance</b>	<b>30 g</b>

Melt the chocolate with the cocoa butter at 40°C. Add the pure hazelnut paste.

### HAZELNUT CHANTILLY

Sugar	15 g
Liquid cream	125 g
Milk	15 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
Glucose	10 g
Dextrose	4 g
<b>Pralirex Noisette PatisFrance</b>	<b>15 g</b>
<b>White Chocolate 30% PatisFrance</b>	<b>83 g</b>

Make a dry caramel. Cool the mixture with the milk, the vanilla-infused cream, the dextrose and the glucose. Strain over the chocolate. Make an emulsion using a hand blender. Add the cold cream and the pure hazelnut paste.

### PEAR SORBET

Water	250 g
Sugar	200 g
<b>Starfruit Poire Williams PatisFrance</b>	<b>500 g</b>
<b>Atomized Glucose PatisFrance</b>	<b>50 g</b>
Stabiliser	2 g

Heat the water. At 25°C, add ¾ of the sugars. At 45°C, add the stabiliser along with the remaining 10% of the sugars. Pasteurise at 85°C. Pour over the pear puree. Leave to mature at 24°C and process the mixture the next day.

### COCOA CRUMBLE

Flour	30 g
<b>Almond in Powder PatisFrance</b>	<b>50 g</b>
Sugar	50 g
Butter	50 g
<b>Cocoa in Powder PatisFrance</b>	<b>20 g</b>
Fleur de sel	1 g

Rub all of the ingredients together until the pastry is formed. Sift. Bake in the oven at 155°C for 15 minutes.

### CRUNCHY

<b>Pralicrac Chocolait Cacao-Trace PatisFrance</b>	<b>16 g</b>
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Melt the Pralirac at 30°C. Cut out discs of 2 cm in diameter and 1 cm in height.

### GLAZE

<b>Miroir Plus Chocolat Blanc Cacao-Trace PatisFrance</b>	<b>100 g</b>
<b>Pralirex Noisette PatisFrance</b>	<b>10 g</b>

Melt the glaze at 35°C, add the pure hazelnut paste. Glaze the pear.

### ASSEMBLY

- Mix 15 g of roasted pear with 15 g of crystallised ganache.
- Pipe into the 3 cm half-sphere mould.
- Freeze.
- Sculpt a dome into the shape of a pear using a small spatula and some ganache.
- Make a shell using the coating.
- Glaze using the **Miroir Plus Chocolat Blanc Cacao-Trace PatisFrance**.

### FINISHINGS

- Place the almond and hazelnut biscuit on the plate.
- Stick the crunchy disk in the middle then pipe spheres of whipped cream all around it.
- Delicately place the pear on the crunchy disk using a toothpick.
- Make a half-moon shape using whipped cream and then harmoniously add the sorbet and the decorations.



### Miroir Plus Chocolat Blanc Cacao-Trace

This glaze made with 20% of white chocolate Cacao-Trace certified presents a clean(er) label ingredient list : free from artificial aroma, coloring and titanium dioxide.

It is ideal to bring a simple and quick shiny touch to every entremets.



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inspiration in pâtisserie?*

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