

Reinventing the cakes of our childhood
as desserts

e-mag of the French pastry trends
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Trend:

The cakes of our
childhood reinvented as
desserts

Our ingredients:

- Patis'Madeleine
- Patis'Macaron Extra
- Patis'Pain d'Épices
- Patis'Cœur Fondant

Recipes:

- Madeleines
- Trompe L'œil Cake
- Macarons
- Lemon Meringue
Macarons
- Gingerbread
- Ginger Babas
- Chocolate Fondant
- Chocolate Tart



Consumers love the reassurance provided by classic dessert recipes, but they also enjoy discovering new flavours and taste experiences. Indeed, according to our latest Taste Tomorrow study, **61% of consumers like to rediscover a familiar ingredient when they try new products.**

So, since there is nothing more comforting than the delicious cakes of our childhood and as they can easily be reinvented, here is a chance for you to discover classic recipes for these cakes and how they can be reinvented as desserts.

We have reinvented them, adding an extra gourmet touch and featuring new combinations of flavours that will utterly delight your customers.

Our pastry chefs have used our special range of pastry preparations to develop these recipes which are very easy and quick to make. An absolute treat for all of your customers' tastebuds!



Madeleine

Recipes



Classic

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Macaron

Recipes



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Gingerbread

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Chocolate Fondant

Recipes



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MADELEINES

Makes : 80 madeleines

MADELEINES

Patis'Madeleine PatisFrance	1000 g
Eggs	640 g
Hot melted butter (50-55°C) or hot melted margarine (50-55°C) or oil	370 g

In a mixer, using the paddle, mix all the ingredients for 4 minutes at slow speed. Pipe 25 g per madeleine in the mold. Bake immediately - no resting time necessary - in a deck oven at 230°C for 11 minutes or in a convection oven at 210°C for 9 minutes.



PATIS'MADELEINE PATISFRANCE

Pastry preparation to make traditional madeleines with a nice butter and vanilla taste.

Ready in only 3 weighings, it is very convenient to make cakes and biscuit desserts.

Available in 10-kg bag.

Minimum shelf-life of 9 months.

TROMPE L'ŒIL CAKE

Makes 4 cakes of 14 x 9 cm

CAKE

Patis'Madeleine PatisFrance	357 g
Butter	132 g
Eggs	228 g

Melt the butter then stir in the other ingredients using a flat beater. Grease two 350 g baking tins then bake at 160°C for 45 minutes. Leave to cool and cut six 14 x 9 x 0.9 cm strips across the length of the cake (3 strips per cake). Cut the rest of the cake into small pieces and bake them again at 160°C for 30 minutes.

CHOCOLATE MOUSSE

Small pieces of dried and baked madeleine	140 g
Milk	280 g
Sugar	14 g
Egg yolks	28 g

Elsay PatisFrance	14 g
Cocoa Butter PatisFrance	50 g
White Chocolate 30% PatisFrance	40 g
Whipped single cream	700 g

Stir the milk and the pieces of dried madeleine together then heat. Add the mixture of egg yolks and Elsay and bake as a classic pastry cream. Add the white chocolate and the cocoa butter. Blend in a food processor and leave to cool down to 40°C. Add the whipped cream and use the preparation.

MILK CREAM

Milk	150 g
Small pieces of dried and baked madeleine	60 g
Egg yolks	25 g
Milk Chocolate 35% PatisFrance	113 g
Cocoa Butter PatisFrance	15 g
Fleur de sel	1,5 g

Stir together the milk and the pieces of dried madeleine, add the egg yolks and bake at 85°C. Add the chocolate, the cocoa butter and the fleur de sel. Blend until obtaining a smooth texture. Leave to cool down on a tray at 4°C.

VANILLA SYRUP

Water	100 g
Sugar	100 g
Concentrated Vanilla Extract PatisFrance	10 g

Bring all the ingredients to a boil.

GOURMET GLAZE

Pralicrac Chocolait Cacao-Trace PatisFrance	500 g
Milk Chocolate 35% PatisFrance	150 g
Oil	50 g

Melt the chocolate in the oil, add the Pralicrac. Use the glaze at 40°C to glaze the frozen cake.

ASSEMBLY & FINISHINGS:

- Use a heat gun and an acetate sheet to make three reproductions of the top of the cake.
- When the mousse is ready, garnish the reproductions of the cake top with 150 g of mousse then freeze them.
- Cover the rest of the mousse with a plastic wrap and set aside at room temperature, remove the mousses from their molds and start to assemble.
- Coat the cake tin with mousse and place a slice of madeleine that has been soaked in syrup in it.
- Pipe out a 100 g cylinder of milk cream in the middle.
- Surround the milk cream with mousse and place another slice of biscuit that has been soaked in syrup on it.
- Add approximately 70 g of mousse, make a smooth layer and place the layer of frozen mousse on top. Press down, smooth the edges and freeze.
- Glaze using the gourmet glaze at 40°C and decorate.



MACARONS

Makes 180 to 200 shells

MACARON SHELLS

Patis'Macaron Extra PatisFrance	1000 g
Hot water (50°C)	200 g*

Mix all the ingredients using the paddle for 4 minutes at high speed. Pipe immediately on a double tray with baking paper or Silpat®. It is not necessary to let rest the macaron shells. Bake in a deck oven at 150°C, with open dampers for 22 minutes or in a ventilated oven at 135°C, with open dampers for 22 minutes.

**If you use liquid coloring, you shall subtract this quantity from the water quantity.*



FILLING

Makes 100 small macarons with 7 g of filling

CHOCOLATE

Liquid cream	450 g
Trimoline	90 g
Cocoa Butter PatisFrance	46 g
Pralirex Hazelnut PatisFrance	46 g
Dark Chocolate 60% PatisFrance	366 g
Total weight	1023 g

Bring the cream and trimoline to a boil. Pour over the couverture and Pralirex. Mix and add the butter. Pour on a tray, film and use the ganache when it has the right texture.

RASPBERRY

Raspberry Filling with Seeds PatisFrance	1000 g
Total weight	1000 g

Garnish the macarons with the filling.

VANILLA

Liquid cream	420 g
Butter	40 g
Cocoa Butter PatisFrance	30 g
White Chocolate 30% PatisFrance	510 g
Vanilla Pod PatisFrance	1 pc
Total weight	1000 g

Bring the cream to a boil. Pour over the chocolate and cocoa butter. Mix and add the butter. Pour on a tray, film, use the ganache when it has the right texture.



PATIS'MACARON EXTRA PATISFRANCE

Pastry preparation to make macaron shells with a nice taste of roasted almonds and with a well-filled crumb.

Ready in only 2 weighings, it is extremely convenient to allow you to reinvent the macarons in all shapes and all flavors.

Available in 5-kg bag.

Minimum shelf-life of 9 months.

LEMON MERINGUE MACARONS

Makes 70 macarons

MACARON SHELLS

Patis'Macaron Extra PatisFrance	1000 g
Hot water (50°C)	200 g
Yellow coloring	Q.S.

Mix all the ingredients using the paddle for 4 minutes at high speed. Pipe immediately on a double tray with baking paper or Silpat® and bake in a ventilated oven for 22 minutes at 135°C, with open dampers.

FILLING

Starfruit Limon PatisFrance	120 g
Butter	110 g
Lemon zest	2 pcs
Sugar	110 g
Eggs	110 g

White Chocolate 30% PatisFrance	130 g
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Infuse the lemon zests in the lemon purée for 20 minutes. Filter and measure out 120 g of the mixture. Add the eggs and the sugar then bring to a boil over a low heat and bake until the cream thickens. Leave to cool down, add the butter when the preparation reaches 45°C then add the white chocolate. Blend and leave to set in the fridge. Pipe onto the macarons.

MERINGUE

Egg whites	150 g
Sugar	250 g
Icing sugar	50 g

Heat the egg whites to 50°C with the sugar. Whip and then add the icing sugar when the preparation has cooled down. Pipe out peaks then bake at 100°C for 1 hour.

ASSEMBLY AND FINISHING :

- Bake the macarons on a double baking tray in a ventilated oven with vents open for 22 minutes at 135°C.
- Pipe the lemon filling onto the macarons.
- Place a meringue peak onto each macaron.



GINGERBREAD

Makes 8 pieces

GINGERBREAD

Patis'Pain d'Épices PatisFrance	1000 g
Water	500 g
Honey	1100 g

Mix the 3 ingredients for 3 minutes at medium speed. Pour 325 g in each aluminium mold of 20 cm. Bake in a deck oven for 55 minutes at 160°C or in a ventilated oven for 45 minutes at 150°C.

TIP!

To get a softer gingerbread, you may place it in a cling film while still warm.



PATIS'PAIN D'ÉPICES PATISFRANCE

Pastry preparation to make soft and melting in the mouth gingerbreads, with delicious notes of honey and spices (cinnamon, star anise, cloves and cardamom).

Ready in only 3 weighings, it is also very convenient to make biscuit desserts.

Available in 10-kg bag.

Minimum shelf life of 12 months.

Gingerbread revisited in the form of a baba. The spices blend with the flavours of a traditional baba and the hint of citrus fruit provides an extra-fresh touch.

GINGER BABA

Makes 24 pieces • Mold: Silikomart Ode and Maé Cylindre

GINGERBREAD

Patis'Pain d'Épices PatisFrance	360 g
Honey	395 g
Water	143 g

Mix all the ingredients for 2 minutes using the paddle. Pour 30 g in each Silikomart Ode mold. Bake in a ventilated oven at 150°C for 30 minutes.

CITRUS FRUIT SYRUP

Water	750 g
Starfruit Mandarine PatisFrance	200 g
Sugar (1)	250 g
Lime	2 pcs
Orange	1 pc
Ginger	10 g
NH Pectin PatisFrance	10 g
Sugar (2)	20 g

Grate the zest of the citrus fruit and then press the fruits. Cut the ginger into small pieces. Bring all the ingredients to a boil, except for the pectin, and leave to infuse for 30 minutes. Filter and add the pectin and sugar (2) mix then bring to a boil for 1 minute.

ORANGE COMPOTE

Orange supreme (1)	208 g
Starfruit Mandarin (1) PatisFrance	110 g
Sugar	110 g
NH Pectin PatisFrance	8 g
Blanched orange peel	4 pcs
Beef Gelatin in Powder PatisFrance	6 g
Water	36 g
Orange supreme (2)	100 g
Starfruit Mandarin (2) PatisFrance	Q.S.

Bring the orange supreme (1), the mandarin purée (1), the sugar and the NH pectin to the boil. Add the zests and the hydrated gelatine.

Blend and leave to cool at 4°C. Before using the mixture, add the second batch of orange supreme and blend again. Add a little mandarin purée to adjust the texture.

HAZELNUT WHIPPED CREAM

Cream (1)	70 g
Milk	33 g
Pralirex Hazelnut PatisFrance	70 g
White Chocolate 30% PatisFrance	85 g
Beef Gelatin in Powder PatisFrance	2 g
Water	12 g
Cream (2)	400 g

Heat the milk and the cream (1), add the hydrated gelatin and pour over the chocolate along with the Pralirex. Blend with the cream (2) and leave to set overnight in the fridge.

MANDARIN GLAZE

Glucose Syrup PatisFrance	260 g
NH Pectin PatisFrance	18 g
Sugar	260 g
Stabiliser	10 g
Starfruit Mandarin PatisFrance	440 g
Starfruit Lemon PatisFrance	400 g
Water	240 g
Miroir Plus Neutral PatisFrance	200 g

Bring all the ingredients to a boil, except for the glaze, for 1 minute. Add the Miroir Plus Neutre glaze and blend. Leave to set and use between 40 and 45°C.

ASSEMBLY & FINISHINGS:

- Bake the gingerbread at 150°C for 30 minutes. Cut off any excess and place in the freezer (without fully freezing) to remove it from the mold.
- Soak the gingerbread in the hot syrup then place in a slightly bigger silicon mold.
- Make a hole in the centre using an apple corer then pour more hot syrup into the centre.
- Cool in the freezer without fully freezing it.
- Remove from mold, make a hole in the centre to be sure that the diameter is correct.
- Place on a cooling rack to glaze then place onto a cardboard stand.
- Garnish the centre with orange compote.
- Pipe out the whipped cream using a fluted nozzle.
- Make an indentation using a hot spoon and garnish with a little compote.
- Sprinkle some **Vanilla Powder PatisFrance** over the top.



CHOCOLATE FONDANT

Makes 16 chocolate fondants

CHOCOLATE FONDANT

Patis'Cœur Fondant patisfrance	1 000 g
Water	250 g
Whole eggs	250 g

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

ASSEMBLY & FINISHINGS :

- Fill the molds previously greased with 90 g of fondant.
- Bake for 6 to 8 minutes at 180°C.
- Unmold while still warm, let cool down and freeze.
- Before serving, heat the chocolate fondant for 15 to 20 seconds in the micro-wave.



PATIS'CŒUR FONDANT PATISFRANCE

Pastry preparation to make delicious chocolate fondants with a melting heart.

Ready in only 3 weighings, it can also be used to make chocolate cakes, tart bases or biscuit desserts.

Available in 5-kg bag.

Minimum shelf life of 12 months.

CHOCOLATE TART

Makes 20 pieces of 8 cm of diameter

CHOCOLATE SHORTCRUST

Patis'Cœur Fondant PatisFrance	400 g
Butter	250 g
Flour	300 g
Eggs	110 g

Mix all the ingredients together and roll out between two baking papers at a 2.2-mm thickness. Shape the tarts and bake for 17 minutes at 175°C with open dampers.

CRUNCHY

Pralicrac Chocolait Cacao-Trace PatisFrance	15 g
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Heat the Pralicrac in the microwave until it has a smooth texture. Pour 15 gr of Pralicrac in each tart shell.

PRALINÉ CRÉMEUX

Cream	200 g
Praliné Fluide Noisette 50% PatisFrance	200 g
Yolk eggs	80 g
Gelatin in Powder PatisFrance	6 g
Water	36 g

Bring the cream to a boil then add the praliné. Meanwhile mix the sugar and the eggs yolks together. Heat until reaching 85°C. Add the soaked gelatin. Pour the cremeux in the tart and let set in the fridge.

CHOCOLATE CROQUANT

Cocoa Powder 20-22% PatisFrance	50 g
Water	275 g
Sugar	75 g
Glucose PatisFrance	75 g
Gelatin in Powder PatisFrance	10 g

Bake all the ingredients together then let rest. Blend until obtaining an unctuous texture. Spread on a Silpat® and bake at 170°C. Set aside then crush in pieces. Place on top of the cremeux.

ASSEMBLY & FINISHINGS:

- Bake the tart shells for 17 minutes at 175°C, with open dampers.
- Place 15 g of crunchy in each tart shell.
- Once the praliné cremeux ready, pour into the tart shells. Let set in the refrigerator.
- Bake the chocolate croquant at 170°C then crush it and place it on the tarts.
- Decor with some **Cocoa Powder 20-22% PatisFrance** and some roasted **Whole Hazelnuts PatisFrance**.





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