



Christmas Collection 2023

The Ingredients


PATISFRANCE[®]
SOURCE DE SÉDUCTION



Raw, natural, pure... Discover

The Ingredients

Hazelnut, chocolate, citrus fruit, pistachio and coffee... These are just a few of the fine pastry ingredients used by our chefs in this 2023 Christmas Collection.

To emphasise the purity of the ingredient and place it at the heart of the log, simplicity was key.

To show this off, a refined design brings out each ingredient's distinctive character, bringing its rough edges, texture and uniqueness to the forefront.

We were also keen to make well-considered choices: selecting seasonal, locally-sourced ingredients, trying to reduce sugar or even using more fruit. All this was to meet consumer expectations.


PATISFRANCE[®]
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VANILLA

P 4



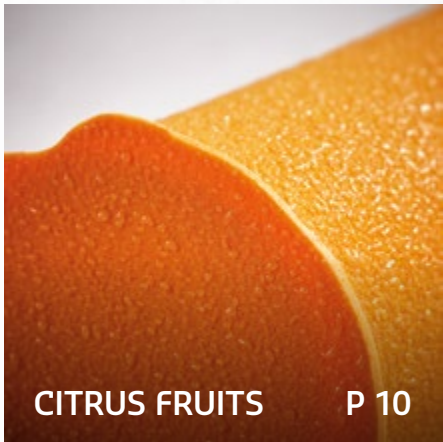
HAZELNUT

P 6



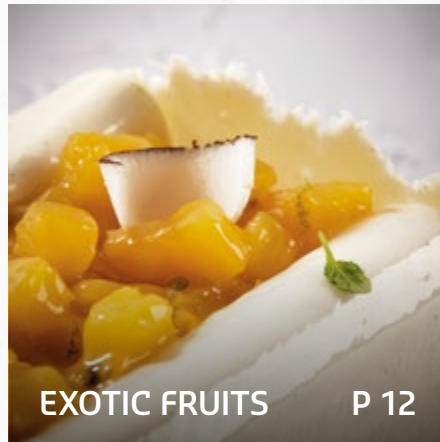
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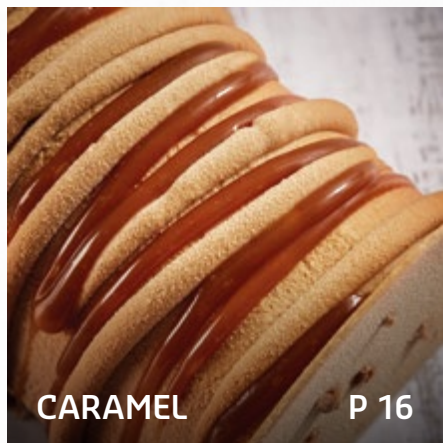
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CHOCOLATE

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The Vanilla

By: Maël Delatre – Patisserie demonstrator
Quantity: 9 x 16 cm logs (3 log strips)



1 WHITE CHOCOLATE CHOUX PASTRY BISCUIT

Whole milk (1)	280 g
Butter	60 g
Cocoa butter	50 g

White Chocolate Coating 30% PatisFrance	100 g
Pastry Flour PatisFrance	270 g
Egg yolks	320 g
Eggs	190 g
Whole milk (2)	75 g
Egg whites	470 g
Semolina sugar	220 g
TOTAL	2035 g

650g/biscuit leaves. Bring the milk (1) and butter to the boil. Add the white chocolate and cocoa butter. Pour in the sifted flour to make a dough. Add the eggs, yolks and milk (2). Whisk the egg whites with the sugar and mix together. Prepare three 40 x 60 cm rimmed baking sheets. Spread the mixture at a ratio of 650 g per sheet. Sprinkle with vanilla powder. Bake at 180°C for approximately 10-12 minutes. Take it out of the oven and place on a baking sheet with a wire rack. Turn the biscuit over and leave to cool.

2 VANILLA CAVIAR

Praline Sweet Almond 59% PatisFrance	500 g
Water	100 g
Vanilla Powder PatisFrance	5 g
Vanilla Pod PatisFrance	1 pc
TOTAL	630 g

Mix the praline with water. Once the mixture is smooth and well mixed, add the vanilla powder and the scraped vanilla pod. Set aside at room temperature.

3 VANILLA SYRUP

Water	500 g
Sugar	500 g
Vanilla Powder PatisFrance	1 g
Vanilla Pod PatisFrance	5 pcs
TOTAL	100 g

Bring the syrup to the boil with all the ingredients. Soak with the hot syrup and a brush. Keep in the fridge at 4°C after use.

4 VANILLA CRÉMEUX

Cream 35%	591 g
Egg yolks	120 g
Sugar	27 g
Beef Gelatin Powder PatisFrance	7.5 g
Hydration water	45 g
Cocoa butter	14 g
White Chocolate Coating 30% PatisFrance	99 g
Vanilla Pod PatisFrance	3 pcs
TOTAL	949 g

Bring the cream and scraped vanilla pod to the boil. Pour over the previously blanched mixture of yolk and sugar. Cook "à l'anglaise" way. Add the rehydrated gelatine. Pour over the white chocolate and cocoa butter. Blend with an immersion blender. Remove. Store at 4°C. Work up the cream before placing it in a 48 x 40 cm (Ø 32 mm) rhodoid foil tube. Deep-freeze.

5 MOUNTED VANILLA GANACHE

Cream 35% (1)	584 g
Vanilla Pod PatisFrance	7 pcs
Semolina sugar	128 g
Beef Gelatin Powder PatisFrance	8 g
Hydration water	48 g
White Chocolate Coating 30% PatisFrance	220 g
Cream 35% (2)	972 g
TOTAL	1960 g

Hydrate the gelatine with cold water and leave to set in a cool place.

Bring the cream (1) and vanilla to the boil. Pour over the white chocolate and blend. Add the hydrated and melted gelatine. Add the cream (2), blend and leave to crystallise for 12 hours in the refrigerator. The next day, whip the ganache at medium speed. Stop whipping while it is still creamy, as it will continue to stiffen with the cooling of the mass.

6 BLACK SPRAY GUN

Cocoa butter	500 g
Dark Chocolate Coating 55% PatisFrance	500 g
Black food colouring	3 g
TOTAL	1003 g

Add the cocoa butter and coating. Add the food colouring. Spray the frozen log at 35-40°C.

ASSEMBLY AND FINISHING:

- Cut the biscuit into 48 cm rectangles. Trim.
- Spread a thin layer of vanilla caviar.
- Spread a layer of 500 g of vanilla ganache. Keep the rest for decoration.
- Using a piping bag, pipe the vanilla caviar.
- Add the frozen tube of vanilla crèmeux.
- Roll it all up.
- Once the strip has frozen, pipe the remaining vanilla ganache evenly using a pastry bag.
- Cover with cling film and pull lengthways to create grooves.
- Deep-freeze.
- Remove the cling film.
- Spray with a black spray gun.
- Lightly melt with a blowtorch.

TO MAKE THE LOG ENDS:

- On a baking sheet, using a small sieve, sprinkle vanilla powder over an 8 cm diameter gold disc.
- Remove the disc.
- Using a pastry bag, place some white vanilla coating in the centre of the remaining vanilla powder on the sheet.
- Cover with a baking sheet.
- Press to spread the coating.
- Leave to crystallise.
- If necessary, trim the ends of the logs using a hot knife.



The Hazelnut

By: Maël Delatre – Pâtisserie demonstrator
Quantity: 3 log strips



1 HAZELNUT DACQUOISE

Egg whites	500 g
Sugar	500 g
Raw Hazelnut Powder PatisFrance	400 g
Pastry Flour PatisFrance	100 g
TOTAL	1500 g

Beat the eggs whites with the sugar until stiff. Mix in the sieved powders. Spread out in a 40 x 60 cm frame. Bake at 170°C for approximately 13-15 minutes. After baking, remove from the frame and place on a baking sheet and wire rack to cool.

2 CRUNCHY PIEDMONT GIANDUJA

Gianduja Collection IGP Piedmont PatisFrance	650 g
Crousticrep PatisFrance	400 g
IGP Piedmont blanched hazelnuts PatisFrance, crushed	230 g
Fleur de sel	3 g
TOTAL	1283 g

Roast the hazelnuts at 150°C for around 25 minutes. Melt the Gianduja at around 40-45°C. Add the Crousticrep and the chopped hazelnuts. Spread over the biscuit sheet.

3 PIEDMONT GIANDUJA CRÉMEUX

Milk	546 g
Gianduja Collection Piedmont PatisFrance	490 g
Praline Collection IGP Piémont 62% PatisFrance	290 g
Gelée Dessert PatisFrance	40 g
Fleur de sel	2 g
TOTAL	1369 g

Heat the milk in a saucepan. Add the remaining ingredients. Mix well. Pour 430 g per insert into the BUB34 moulds. Leave to set in the fridge, then place 100 g of pure Praline Collection per strip.

4 PIEDMONT PRALINE MOUSSE

Milk	488g
Gelée Dessert PatisFrance	89 g
Lemon zest	1 pc
Praline Collection IGP Piémont 62% PatisFrance	732 g
Cream 35%	1207 g
TOTAL	2516 g

Heat the milk and lemon zest. At 45-50°C, add the gelée dessert. Pour over the praline. Cool to 30°C then add the whipped cream.

5 PIEDMONT PRALINE

Praline Collection Noisette IGP Piedmont 62% PatisFrance	300 g
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Ready to use.

6 PRALINE GLAZE

Miroir Plus Neutre PatisFrance	1500 g
Praline Intense 69% PatisFrance	300 g
Beef Gelatin Powder PatisFrance	9 g
Hydration water	36 g
Gold sprinkles (optional)	QS

Hydrate the gelatine and melt in the microwave. Heat the glaze to 45°C and stir in the melted gelatine. Add the praline and blend. Use at 35°C.

ASSEMBLY AND FINISHING:

- Spread the crumble over the biscuit and cut into 6 x 48 cm strips.
- Pour 430 g of praline crémeux into each strip mould.
- Arrange 100 g of pure praline per strip of inserts.
- Deep-freeze
- Assemble by placing 500 g of mousse at the bottom of the log mould.
- Add the strip.
- Add another 250 g of mousse.
- Add the biscuit and the crumble on the base side.
- Deep-freeze
- Using a pastry bag to glaze the eclairs, decorate with Gianduja, turn the log upside down and dip in the crushed hazelnuts.
- Glaze.

TO MAKE THE LOG ENDS:

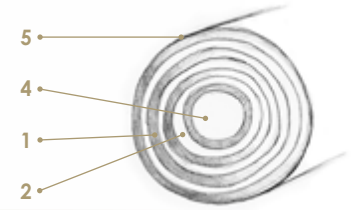
- On a baking sheet, spread milk chocolate, using 2 mm thick rulers or a raplette.
- Sprinkle with roasted, crushed chopped hazelnuts to obtain a finer grain size.
- Cut into 8.5 cm squares.
- Spray with a milk spray gun.





Pistachio

By : Mathias Gautron – Patisserie demonstrator
Quantity: 2 log strips - Mould: BUB51A



1 SOFT PISTACHIO BISCUIT

Egg yolks	210 g
Eggs	210 g
Cassonade	100 g
Icing sugar	165 g
Pistachio Powder PatisFrance	320 g
T65 Wheat Pastry Flour	100 g
Egg whites	580 g
Sugar	100 g
Orange zests	1 pc
TOTAL	1785 g

Place the eggs, yolks, flour, pistachio powder, sugar and orange zest into a mixer. Whisk for 5 minutes. Beat the egg whites with the sugar until foamy. Mix the two with a pastry blender. Prepare two 40 x 60 cm rimmed baking trays with a Silpat. Spread the mixture to 720 g per sheet. Bake at 180°C for 10 minutes. Cut the biscuit to 48 x 38 cm. Optimum storage time : 3 days. Storage: Store in a dark, dry place at 17-20°C.

2 RED FRUIT CONFIT

Starfruit Raspberry PatisFrance	300 g
Frozen strawberries	260 g
Yuzu	20 g
Trimoline	130 g
Semolina sugar	50 g
Vanilla Pod PatisFrance	1 pc
NH Pectin PatisFrance	10 g
TOTAL	771 g

Cook the strawberries with the sugar and vanilla. Add the raspberry puree, yuzu and trimoline. Add the NH sugar/pectin mixture and cook for 2 minutes. Remove and leave to cool. Blend before use. Spread 330 g on each biscuit.

3 PISTACHIO SHORTBREAD

Pistachio Powder PatisFrance	100 g
Almond Powder PatisFrance	50 g
Flour	150 g
Cassonade	320 g
Butter 82%	130 g
Salt	2 g
TOTAL	510 g

Mix all the ingredients together and spread to 3 mm thickness. Cut into 8 cm diameter discs and bake at 150°C for 15 minutes.

4 PISTACHIO ICE CREAM

Whole milk	1000 g
Semolina sugar	100 g
Trimoline	35 g
Stabiliser	3 g
Egg yolks	200 g
Praline Pistachio 52% PatisFrance	200 g
Pralirex Pistachio PatisFrance	60 g
TOTAL	1598 g

Place the milk, pistachio praline and pistachio paste in a saucepan. Pour in the sugar and stabiliser. Blanch the yolks with the trimoline. Cook at 85°C. Blend and rapidly cool to 4°C. Leave to settle for 4 hours before whipping.

5 CAMELISED PISTACHIOS

Pistachios Chopped PatisFrance	600 g
Water	50 g
Sugar	100 g
Trimoline	15 g
TOTAL	765 g

Bring the sugar, water and trimoline to the boil. Cool the syrup. Pour over the pistachios and caramelize lightly in a fan oven at 140°C for 15 minutes. Separate them well.

ASSEMBLY AND FINISHING

- Spread the red fruit confit over the biscuit and freeze for 10 minutes.
- Spread the pistachio ice cream over the confit and roll up the log.
- Place directly into a BUB51A log mould.
- Cover the log with approximately 200 g of pistachio ice cream and roll it in the chopped caramelised pistachios straight away.
- Cut the log to 22 cm and place the pistachio shortbread tips at the ends of the log.

Citrus fruits



By: Maël Delatre – Pâtisserie demonstrator
Quantity: 3 log strips



1 CRUNCHY SHORTBREAD

Unflavoured vegetable fat	280 g
Sugar	250 g
Salt	4 g
Pastry Flour PatisFrance	350 g
Soya drink	100 g
Volcano PatisFrance	15 g
TOTAL	1000 g

Mix all the ingredients together. Place on a baking tray lined with a silpat. Bake in a fan oven at 165°C for 23-25 minutes. Set aside at room temperature.

2 RECONSTITUTED SHORTBREAD

White vegetable coating	100 g
Praline Collection Almond Marcona 70% PatisFrance	50 g
Crunchy shortbread	230 g
Fleur de sel	1 g
Lime zests	1 pc
TOTAL	381 g

Melt the coating. Add the praline. Pour into the mixer bowl with the crushed shortbread, fleur de sel and lime zest. Roll out using two 3 mm high, 49 cm long and 21 cm wide confectioner's rulers. Keep in the fridge at 4°C. Cut into three 7 cm wide strips.

3 SOFT CITRUS BISCUIT

Pastry Flour PatisFrance	375 g
Corn Starch PatisFrance	94 g
Almond Powder PatisFrance	250 g
Vanilla Pod PatisFrance	1 pc
Oil	94 g
Starfruit Mandarin PatisFrance	488 g
Volcano PatisFrance	31 g
Sugar	76 g
Inverted sugar syrup	125 g
Water	500 g
White Yumgo powder	40 g
TOTAL	2066 g

Mix the water and white Yumgo powder together. Blend and whisk the mixture. Mix the remaining ingredients and whisk for 2 to 3 minutes at high speed. Once the second

mixture is smooth, add the whipped white Yumgo. Bake in a 40 x 60 cm tin at 180°C for 16 minutes. Remove and transfer to a wire rack and leave to cool. Cut into 48 x 6 cm strips.

4 CITRUS COMPOTE

Starfruit Mandarin PatisFrance	650 g
Grapefruit segments	488 g
Orange segments	332 g
Sugar	244 g
NH Pectin PatisFrance	18 g
Gelée Dessert PatisFrance	65 g
TOTAL	1797 g

Mix the sugar and pectin together, add the mandarin puree and the grapefruit and orange segments. Bring to the boil and cook for 2-3 minutes, adding the dessert gelée at the end.

5 CITRUS VANILLA MOUSSE

Starfruit Lemon PatisFrance	100 g
Starfruit Mandarin PatisFrance	900 g
Vanilla Extract 400 PatisFrance	10 g
Vanilla Pod PatisFrance	1 pc
Corn Starch PatisFrance	100 g
NH Pectin PatisFrance	16 g
Sugar	90 g
White vegetable coating	200 g
Vegetable cream	600 g
Soya drink	400 g
TOTAL	2416 g

Heat the fruit purees with the vanilla pod and the vanilla extract. At 40°C, add the sugar, pectin and starch mixture. Bring to the boil and boil for about 1 minute to ensure it is cooked through. Pour over the white chocolate coating. Leave to cool down to 40°C. Add the mixture to the whipped soya drink.

6 ORANGE SPRAY

White vegetable coating	200 g
Cocoa butter	200 g
Natural Red Colouring	4 g
Natural Yellow Colouring	12 g
TOTAL	416 g

Melt the coating and cocoa butter. Add the colourings. Blend. Usage temperature 40°C.

7 NEUTRAL SPRAY GUN

Miroir Plus Neutre PatisFrance	1000 g
PatisFrance Starfix IP40	200 g
Water	300 g

Heat the glaze in the microwave to 60-65°C. Spray fine droplets over the orange coating.

ASSEMBLY AND FINISHING:

- Make the insert by pouring 450 g of citrus compote into each log insert mould. Deep-freeze.
- Place 450-500 g of citrus mousse in the base of the log mould.
- Add the insert.
- Add another 200-250 g of citrus fruits mousse.
- Place the biscuit on top.
- Finish by adding the crunchy biscuit.
- Deep-freeze
- Spray with an orange spray gun.
- Glaze using a neutral spray gun.

TO MAKE THE LOG ENDS:

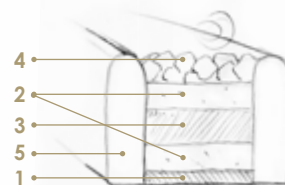
On a baking sheet, spread the orange-coloured **White Chocolate Coating 30% PatisFrance** using 2 mm thick rulers or a raplette. Once the coating has become semi-crystallised, cut out the orange shape with the stencil. Leave to crystallise. Once completely crystallised, spray with an orange spray gun. Leave to crystallise. To finish, spray with neutral glaze.





Exotic fruits

By: Kevin Colle - Application Specialist
Mould: BUB22 - Quantity: 7 log strips



1 WHITE CHOCOLATE COCONUT CRUMBLE

Pralirac White PatisFrance	900 g
Grated Coconut PatisFrance	300 g
TOTAL	1200 g

Soften the Pralirac White PatisFrance and add the toasted grated coconut.

2 COCO BISCUIT

Egg whites	540 g
Cassonade	540 g
Eggs	244 g
Egg yolks	488 g
Wheat flour	50 g
Grated Coconut PatisFrance (1)	110 g
Almond Powder PatisFrance	280 g
Butter	146 g
Lime zests	1 pc
Grated Coconut PatisFrance (2)	40 g
TOTAL	2438 g

Beat the egg whites with the cassonade. Gently mix in the eggs and yolks. Add the powders and finish with the melted butter and zest. Prepare two 40 x 60 cm rimmed baking trays with a 57 x 37 cm frame. Spread 1200 g of the mixture per baking tray. Sprinkle with 20 g of grated coconut per baking tray. Bake at 170°C in a fan oven for 20 minutes.

3 BANANA PASSION CRÉMEUX

Starfruit Passion PatisFrance	875 g
Starfruit Banana PatisFrance	350 g
Egg yolks	236 g
Eggs	236 g
Sugar	175 g
Beef Gelatin Powder PatisFrance	16 g
Hydration water	96 g
Butter	271 g
TOTAL	2255 g

Cook the Starfruits with the yolks, eggs and sugar at 85°C. Add the hydrated gelatine and butter and blend. Set aside.

4 EXOTIC COMPOTE

Starfruit Mango PatisFrance	94 g
Starfruit Banana PatisFrance	842 g
Lime juice	53 g
Lime zests	2 pcs
Beef Gelatin Powder PatisFrance	9.55 g
Hydration water	57.30 g
Pineapple 10 Slices PatisFrance	1872 g
Passion fruits	4 pcs
TOTAL	2927.85 g

Heat up the Starfruits, zest and glucose. Sprinkle in the sugar and pectin. Bring to the boil for 2 minutes. Blend and then add the fresh passion fruits and diced pineapple.

5 COCONUT GINGER GANACHE

Coconut Milk	1074 g
White Chocolate Coating 30% PatisFrance	519 g
Glucose	95 g
Inverted sugar syrup	95 g
Cream 35%	2148 g
Beef Gelatin Powder PatisFrance	22 g
Hydration water	132 g
Fresh ginger	14 g
Vanilla Pod PatisFrance	3 pcs
TOTAL	4099 g

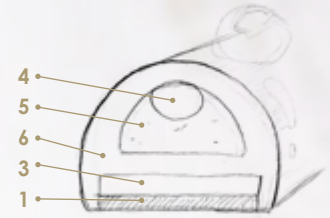
Heat the coco milk with the glucose, inverted sugar syrup, grated ginger and cloves to 70°C. Pour over the chocolate and hydrated gelatine, blend, then continue to add the cream. Set aside overnight in the fridge.

ASSEMBLY AND FINISHING:

- Spread the crumble over a 57 x 37 cm frame, place a biscuit on top and freeze.
- Pour the cream on top then place a second biscuit on top and freeze.
- Cut 5 cm inserts.
- Deep-freeze.
- Mix the coconut ganache and weigh out 575 g per mould, place an insert on top and press down gradually to the bottom (to allow the ganache to rise on each side), freeze.
- Place around 400 g of compote in the middle and freeze (the compote can be added at the last minute, after the topping).
- Cut out 16 cm logs and spray with **Miroir Plus Neutral PatisFrance**.
- Decorate.

The Chestnut

Par : Mathias Gautron – Pâtisserie demonstrator
Moulds : BUB51A/BUB N°3 - Quantity: 3 log strips



1 SWEET PASTRY

Butter	240 g
Almond Powder PatisFrance	60 g
Icing sugar	150 g
Salt	3 g
Lemon zests	1 g
Vanilla Pod PatisFrance	1 pc
Pastry Flour PatisFrance	390 g
Eggs	83 g
TOTAL	928 g

Using a mixer, soften the butter and add the powders and zest. Rub the mixture to a sandy texture and add the eggs. Spread to a thickness of 3 mm in a 60 x 40 cm frame. Bake at 150°C for 18 minutes.

2 CHESTNUT PASTRY CREAM

Milk	190 g
Vanilla Pod PatisFrance	1 pc
Chestnut Paste PatisFrance	108 g
Chestnut Cream PatisFrance	25 g
Egg yolks	45 g
NH Pectin PatisFrance	1.5 g
Corn starch	16 g
Armagnac	10 g
Fleur de sel	1 g
Butter	19 g
TOTAL	416 g

Infuse the milk with the vanilla. Add the pectin/starch mixture and the egg yolks. Cook like a pastry cream. Add the chestnut cream and paste, then add the butter, salt and Armagnac. Blend well.

3 ALMOND CREAM

Butter 82%	600 g
Icing sugar	600 g
Almond Powder PatisFrance	600 g
Whole eggs	290 g
Armagnac	80 g
Chestnut pastry cream	300 g
Chestnut chips	270 g
TOTAL	2740 g

Cream the butter and add the powders and eggs. Add the Armagnac and pastry cream. Make sure to mix the chestnut pieces well with the pastry cream. Place all of the almond cream on the pre-baked sweet pastry sheet. Bake at 155°C for 40 minutes.

4 CHESTNUT CREAM

Chestnut Paste PatisFrance	980 g
Chestnut Cream PatisFrance	415 g
Chestnut Puree PatisFrance	150 g
Vanilla Pod PatisFrance	1 g
Armagnac	138 g
TOTAL	1684 g

Mix everything together to get a homogeneous mixture. Place 200 g in the bottom of the N°3 insert mould. Keep the rest for the icing.

5 BROWN VANILLA SUPREME

Cream 35% (1)	806 g
Sugar	130 g
Egg yolks	160 g
Beef Gelatin Powder PatisFrance	10 g
Hydration water	60 g
Cream 35% Whipped (2)	165 g
Vanilla Pod PatisFrance	2.5 pcs
TOTAL	1330 g

Heat the cream with the vanilla pods. Mix in the sugar and egg yolks. Heat to 82°C. Mix with the melted gelatine. Strain and blend. Leave to cool and add the whipped cream (2). Pour 400 g into the N°3 U tin above the chestnut mousse. Freeze.

6 CHESTNUT MOUSSE

Chestnut Cream PatisFrance	265 g
Chestnut Puree PatisFrance	310 g
Chestnut Paste PatisFrance	180 g
Cream 35% (1)	80 g
Gelatine Powder	11 g
Hydration water	72 g
Armagnac	17 g
Cream 35% (2)	1100 g
TOTAL	2035 g

Mix the chestnut paste, chestnut puree and chestnut cream using a mixer. Heat the cream (1) to 60°C and add the gelatine mass. Add the cream to the first mixture. Gently stir the whipped cream (2) into the mixture.

ASSEMBLY AND FINISHING:

- Put 200 g of chestnut puree in a No. 3 insert mould, then pour 400 g of chestnut vanilla supreme and freeze.
- Cut 6 cm wide strips of sweet pastry-almond cream.
- Place 600 g of chestnut mousse at the bottom of the mould (51A), then add the insert.
- Smooth the mousse and cover with the biscuit.
- Freeze.
- Glaze with chestnut cream.
- Frost with neutral glaze at 40°C.
- Decorate with a candied chestnut and a hint of gold.

MAKING THE LOG ENDS:

Spread around 300 g of tempered light chocolate between two baking sheets using a rolling pin. After semi-crystallisation, cut out circles (Ø 9 cm) and cut a vertical line 1 cm from the edge to obtain a flat surface. Leave to crystallise. Using a mixture of cocoa butter and blond chocolate tempered to 29°C, spray the surface of the nozzle.

Leave to crystallise.





The Caramel

Par : Mathias Gautron – Patisserie demonstrator
Quantity: 3 log strips - Moulds: BUB51A/BUB N°3

1 MADELEINE BISCUIT

Patis'Madeleine PatisFrance	325 g
Soft butter	120 g
Eggs	210 g
TOTAL	655 g

Mix all the ingredients for 4 minutes at low speed in a mixer. Pour onto a 40 x 60 cm baking tray and bake for 12 minutes at 175°C. Cut into 3 strips of 4 cm wide by 48 cm long and set aside.

2 CRUMBLE

Pralicrac Caramel Salted Butter PatisFrance	500 g
Sliced Almonds PatisFrance	100 g
TOTAL	600 g

Roast the almonds at 150°C for around 30 minutes. Add the Pralicrac at 35°C. Spread the crumble over the remaining warm biscuit. Leave to cool and cut 3 strips 6.5 cm wide by 48 cm long. Set aside.

3 SALTED BUTTER CARAMEL

Salted Caramel Butter Filling PatisFrance	300 g
Cocoa butter	10 g
TOTAL	310 g

Melt the cocoa butter at 29°C and spray a lined baking sheet in a N°3 U mould. Heat the filling to 28°C. Pour 100 g into the N°3 insert mould. Deep-freeze

4 VANILLA CARAMEL SUPREME

Cream 35% (1)	760 g
Vanilla Pod PatisFrance	2 pcs
Salted Caramel Butter Filling PatisFrance	300 g
Egg yolks	183 g
Beef Gelatin Powder PatisFrance	13 g
Hydration water	102 g
Cream 35% Whipped (2)	265 g
TOTAL	1623 g

Infuse the cream (1) with the vanilla and salted butter caramel filling. Make custard with the egg yolks. Stir in the gelatine. Add

the whipped cream (2) to the mixture at 28°C. Pour 500 g into the N°3 insert mould over the salted butter caramel filling. Place the 4 cm biscuit strip. Deep-freeze

5 SALTED BUTTER CARAMEL MOUSSE

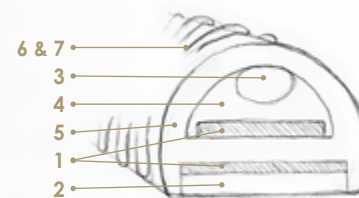
Glucose PatisFrance	155 g
Sugar (1)	240 g
Cream 35% (1)	385 g
Butter	105 g
Salt	4 g
Cream 35% (2)	820 g
Egg yolks	110 g
Eau	47 g
Sucre (2)	63 g
Beef Gelatin Powder PatisFrance	20 g
Hydration water	126 g
TOTAL	2076 g

Cook the glucose and sugar (1) to form a dark caramel, stop the caramelisation using the cream (1), cook at 107°C and add the butter, salt and melted gelatine. Whip the cream (2) until stiff and set aside in a cool place. Bring to boil the water and the sugar (2), pour over the egg yolks and whip. Add the whipped cream into the caramel base at 38°C, finish by adding the sirop and the yolk whipped.

6 LIGHT CHOCOLATE PISTOL GLAZE

Cocoa butter	150 g
Light chocolate	200 g
TOTAL	350 g

Melt the cocoa butter with the chocolate at 35°C.



7 MILK CHOCOLATE PISTOLET GLAZE

Cocoa butter	150 g
Milk Chocolate Coating 35% PatisFrance	200 g
TOTAL	350 g

Melt the cocoa butter with the chocolate at 35°C.

ASSEMBLY AND FINISHING:

- Pour 100 g of salted butter caramel into a N°3 insert mould lined with the sprayed baking sheet and freeze.
- Pour 500 g vanilla caramel supreme and lay a 4 cm strip of biscuit on top.
- Place 650 g of salted butter caramel mousse in the drip tray (51A) and put the insert into the mousse.
- Smooth the mousse and cover with the biscuit and salted butter caramel crumble. Freeze.
- Remove the log from the mould and use the remaining mousse to form stripes with a fine piping tip along the length of the log. Put the log back in the freezer.
- Spray with the light glaze and blend with the milk chocolate glaze.
- Place the **Salted Butter Caramel Filling PatisFrance** in stripes in the cavities at the top.

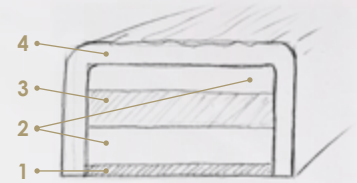
MAKING THE LOG ENDS:

Spread around 300 g of tempered light chocolate between two baking sheets using a rolling pin. After semi-crystallisation, cut out circles (Ø 9 cm) and cut a vertical line 1 cm from the edge to obtain a flat surface. Leave to crystallise. Spray the surface of the nozzle with the mixture of cocoa butter and light chocolate, tempered to 29°C, and sprinkle with caramel chips. Leave to crystallise.

The Chocolate

By: Kevin Colle - Application Specialist

Quantity: 18 log strips (One frame 57 x 37 cm) - Mould: BUB22



1 MILK CHOCOLATE CRUMBLE

Pralicrac Chocolate Cacao-Trace PatisFrance	900 g
Whole Raw Almonds PatisFrance	382 g
Cocoa nibs	66 g
Fleur de sel	6 g
TOTAL	1354 g

Roast and crush the almonds and add to the melted Pralicrac with the fleur de sel and cocoa nibs.

2 CHOCOLATE BISCUIT

Patis'Coeur Fondant Chocolate PatisFrance	1260 g
Milk	314 g
Eggs	314 g
Egg whites	504 g
Sugar	126 g
Cocoa nibs	60 g
TOTAL	2578 g

Whisk the first three ingredients together. Beat the egg whites and sugar with a mixer. Stir the meringue into the first mixture. Prepare two 40 x 60 cm rimmed baking trays with a 57 x 37 cm frame. Spread 1259 g of the mixture and sprinkle with 30 g of cocoa butter per plate. Bake at 180°C in a fan oven for 18 minutes.

3 DARK CHOCOLATE CRÉMEUX

Cream 35%	702 g
Milk	702 g
Egg yolks	351 g
Sugar	234 g
NH Pectin PatisFrance	9.8 g
Dark Chocolate Coating 72% PatisFrance	407 g
TOTAL	2405.8 g

Mix the sugar and pectin. Add the milk and the cream, bring to the boil then pour over the egg yolks, add the chocolate and blend, set aside.

4 DARK MOUSSEUX 68%

Milk	853 g
Sugar	221 g
Egg yolks	389 g
Dark Chocolate Coating 72% PatisFrance	1067 g
Cream 35%	2133 g
TOTAL	4663 g

Cook the milk, sugar and egg yolks at 75°C, pour over the chocolate, blend and add the cream and finish blending. Leave to crystallise overnight in the fridge.

5 BLACK COATING

Cocoa butter	200 g
Dark Chocolate Coating 72% PatisFrance	300 g
TOTAL	500 g

Melt the two ingredients together at 40°C.

ASSEMBLY AND FINISHING:

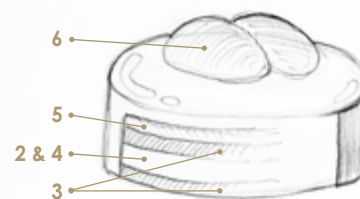
- Spread the crumble over a 57 x 37 cm frame, place a biscuit on top and press down firmly.
- Pour all of the cream in and place a biscuit on top, leave to crystallise for 1 hour and then freeze.
- Cut the inserts into 6 x 49 cm lengths.
- Whip up the frothy mixture (not too much), place 450 g in the bottom of the BUB22 moulds, place an insert and press all the way down.
- Place 300 g of mousseux over the top, smooth it out and make lines lengthways with a pastry blender (make several passes to create irregularities), sprinkle with a few grains of crushed wheat and freeze.
- Cut and spray with the mixture to create a velvety texture on each side.
- Sprinkle unevenly with cocoa powder and burn with a blowtorch.





The Coffee

By: Kevin Colle - Application Specialist
Quantity: 4 pieces of 18 cm of diameter



1 VANILLA CRUMBLE

Butter	80 g
Brown sugar	80 g
Hazelnut Powder PatisFrance	80 g
Flour	80 g
Vanilla Powder PatisFrance	1 g
Ground coffee	2 g
Fleur de Sel	3 g
TOTAL	326 g

Mix all the ingredients with a hand mixer at medium speed until completely smooth. Bake on a baking tray at 160°C for 25 minutes.

2 COATED CRUMBLE

Vanilla Crumble	300 g
Dark Chocolate Coating 72% PatisFrance	60 g
TOTAL	360 g

Melt the coating, add the crumble and mix until completely coated. Remove, place on a sheet and set aside in the fridge.

3 HAZELNUT DACQUOISE

Sugar	300 g
Egg whites	300 g
Hazelnut Powder PatisFrance	300 g
Icing sugar	50 g
Crushed Whole Piedmont Hazelnuts PatisFrance	90 g
TOTAL	1040 g

Whisk together the sugar and egg whites, then gently add the almonds and icing sugar. Spread out on a tray with a frame, sprinkle with the chopped hazelnuts, cover with icing sugar and bake at 200°C for 12 minutes.

4 COFFEE ICE CREAM

Milk	1202 g
Cream 35%	348 g
Coffee grains	116 g
Patis'Aroma Coffee PatisFrance	24 g
Vanilla Pod PatisFrance	1 pc
Egg yolks	70 g
Sugar	302 g
Milk powder 0%	93 g
Glucose spray	93 g
Stab 2000	5 g
TOTAL	2253 g

Bring the milk, cream and scraped pod to the boil, add the coffee beans and leave to infuse for 1 hour, covered. Mix the powders together and add the yolks, mixing well. Pour the liquids over the mixture and cook at 85°C, blend and cool quickly to 4°C. Leave to mature for at least 4 hours, then blend before enrobing.

5 WHISKY CARAMEL

Salted Caramel Butter Filling PatisFrance	400 g
Whisky	20 g
TOTAL	420 g

Mix all the ingredients together. Set aside.

6 VANILLA WHIPPED CREAM

Cream 35%	420 g
Sugar	20 g
Vanilla Pod PatisFrance	1 pc
TOTAL	420 g

Mix all the ingredients together and whisk. Arrange the whipped cream in the shape of a coffee bean on a sheet of baking paper, freeze and lightly spray with chocolate sauce, sprinkle with cocoa and blow with a blowtorch, set aside.

7 COFFEE GLAZE

Water	72 g
Sugar	108 g
Patis'Aroma Coffee PatisFrance	25 g
Glucose Syrup PatisFrance	375 g
Miroir Plus Neutre PatisFrance	300 g
Coffee grains	4 pcs
TOTAL	880 g

Bring the water, sugar and Patis'Aroma Coffee to the boil, add the remaining ingredients and heat to 85°C. Grate the coffee beans and use at around 20-25°C.

ASSEMBLY AND FINISHING:

- Cut the dacquoise into 8 circles (Ø 14 cm).
- Place a biscuit base in 4 rhodoid-lined rounds of 14 cm diameter.
- Weigh out 580 g of coffee ice cream and mix with all the crumble. Place 200 g in each circle and place a biscuit on top, pressing down well.
- Squeeze 95 g of whisky caramel over the biscuit. Deep-freeze.
- Place 400 g of coffee ice cream in each 18 cm mould, line, then place an insert, press down well and smooth, then freeze.
- Using a jug, glaze the desserts with the glaze heated to 20-25°C.
- Decorate with whipped cream.



**PATISFRANCE**
SOURCE DE SÉDUCTION



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