

Reinventing classic pastries

French gourmet trends e-mag
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Trend:

Reinventing classic pastries

Our ingredients:

- New Milk Gianduja Piedmont Hazelnut Collection Cacao-Trace
- Pistachio Praline 52%
- Mirror Plus Icing

Recipes:

- The Paris-Brest
- Praline Success Cake



Every patisserie creation has a story to tell

Editorial

PatisFrance shares your passion for patisserie. **We have the same desire to delight the senses, evoke emotion and surprise consumers** with unique tastes and surprising textures. Pastry classics remain extremely popular today: 79% of consumers are looking for traditional tastes and 72% like to try products with different textures, according to our latest Taste Tomorrow study.

Consumers are attracted by stories about the heritage of these iconic pastries. **As a result, the trend for revisiting classics has never been stronger.**

At PatisFrance, we want to preserve the history, heritage and traditions of these timeless pastry classics. That's why we're reinventing 2 traditional pastries that everyone knows: **Paris-Brest & Success cake.**

Each recipe has been reinvented according to 3 concepts:

- More creative
- More health-conscious
- More sustainable

These two recipes highlight one of our areas of expertise: **praline.**



Every patisserie creation has a story to tell

EXPERTISE AND PASSION FOR PRALINES SINCE 1946



Since 1946, we have built up **a wealth of expertise in processing dried fruit and making pralines**. In France, praline is strictly defined by the confectionery code of practice as follows:

“Praliné is a confectionery product, generally used as a filling, composed of a fine ground mixture of at least 50% dried fruit and sugar».

All our expertise is based in Charmes, in north-eastern France. The dried fruit, **chosen from the best sources** and mixed with sugar, is cooked by hand in copper vats over fire, then cooled and ground. The authentic granite conche is used to texture the product and bring out the distinctive aromatic characteristics of traditional pralines.

For this reason, we make **no compromises when it comes to the choice of dried fruit**, quality controls throughout the production chain and with a minimum of 50% dried fruit in each of our pralines. Rich in taste and texture, thanks to our historical expertise, we can offer you several types of pralines.



THE PARIS-BREST

In 1910, Louis Durand, a pastry chef in Maisons-Laffitte, created this round, wheel-shaped pastry at the request of Pierre Giffard, to celebrate the Paris-Brest-Paris cycle race. Its shape evokes the wheel, emblematic of cyclists. Loved by those who indulge for its flavour and high calorie content, the Paris-Brest is now a staple in French patisseries. Discover the authentic recipe and the pleasure of praline in this irresistible French pastry. A perfect marriage of flavours that will transport you to France.



THE PRALINE SUCCESS CAKE

The «Success» cake is a famous French pastry, famous for its exquisite blend of dacquoise and praline cream. The precise origin is uncertain, but it is firmly rooted in the French pastry-making tradition, particularly in Paris. The classic «Success» cake recipe alternates crispy dacquoise discs with layers of praline buttercream, creating a light texture and a perfect balance between sweet and crunchy. It probably first appeared in the 20th century, and its reputation has grown over the decades, becoming an iconic treat celebrated the world over.



*Every patisserie
creation has a
story to tell*

RECIPE
CLASSIC

PARIS-BREST

DISCOVER THE AUTHENTIC RECIPE AND THE PLEASURE OF PRALINE IN THIS IRRESISTIBLE FRENCH PASTRY.

A PERFECT MARRIAGE OF FLAVOURS THAT WILL TRANSPORT YOU TO FRANCE. TASTE THE ENJOYMENT OF AN UNMATCHABLE TASTE TRADITION, A SYMBOL OF INDULGENCE AND EXCELLENCE.



CLASSIC PARIS BREST

By: Mathias Gautron - Amount: 10 cakes

CHOUX PASTRY

Water	250 g
Whole milk	250 g
Semolina sugar	10 g
Salt	10 g
Butter	225 g
T55 flour	275 g
Whole eggs	500 g

Heat the water and milk, then the sugar, salt and butter. Add the flour and dry the breadcrumbs.

Add the eggs gradually to form the pastry.

Roll out the pastry into 8 cm circles. Place in the oven at 210°C, then reduce the temperature to 185°C.

Leave to cook for 30 to 35 minutes.

PASTRY CREAM

Milk	500 g
Vanilla	1 g
Egg yolks	125 g
Semolina sugar	100 g
PatisFrance Elgel	45 g
Butter	50 g

Infuse the vanilla with the milk.

Blanch the egg yolks with the sugar, add the Elgel cream powder, then mix in the butter to make a pastry cream.

Set this mixture aside.

PIEDMONT MOUSSELINE

Pastry cream	300 g
Butter	200 g
PGI Piedmont Hazelnut Praline Collection 62% PatisFrance	120 g
PatisFrance Hazelnut Pralirex	30 g
Salt	0.1 g

Using a mixer fitted with a whisk attachment, mix the custard with the 62% Piedmont Hazelnut Praline Collection, the Hazelnut Pralirex and the salt.

Add the softened butter and emulsify the mixture.

ASSEMBLY AND FINISHING:

- Roll out the choux pastry into 8 cm circles.
- Brown the choux pastry and sprinkle with almonds or chopped hazelnuts.
- Once cooked, cut the choux pastry in half horizontally.
- Garnish with Mousseleine praline cream.



PatisFrance Hazelnut Pralirex

A pure 100% hazelnut paste for an intense, roasted hazelnut flavour that qualifies for the «A la noisette» label.



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RECIPE
CREATIVE
PARIS-BREST

IMMERSE YOURSELF IN THE REINVENTION OF PARIS-BREST, A STUNNING CREATION BASED ON BUCKWHEAT CREAM, PRESENTED AS A BREATHTAKING CUBE.

A CULINARY EXPERIENCE THAT REVOLUTIONISES THE CLASSIC, OFFERING A NEW DIMENSION TO GOURMET PLEASURE.



CREATIVE PARIS BREST

By: Mathias Gautron - Amount: 10 cakes

CHOUX PASTRY

Water	250 g
Whole milk	250 g
Semolina sugar	10 g
Salt	10 g
Puratos Essential Mimetic	225 g
T55 flour	220 g
Buckwheat flour	50 g
Whole eggs	500 g

Heat the water and milk, then the sugar, salt and butter. Add the flour and dry the breadcrumbs. Add the eggs gradually to form the pastry. Line the base of a square stainless steel baking tray with a 5 cm square Silpain mat. Lay out the choux pastry. Cover with a Silpain mat and a baking tray. Bake at 210°C, then reduce the oven temperature to 185°C. Bake for 35 minutes. Leave to dry in the oven for a further 10 minutes at 135°C if necessary.

BUCKWHEAT CUSTARD CREAM

Milk	800 g
Buckwheat	200 g
PatisFrance Patiscrem (1)	30 g
Egg yolks	90 g
Semolina sugar	45 g
PatisFrance Elgel	25 g
PatisFrance NH Pectin	2 g
Butter	90 g
Salt	1 g
PatisFrance Patiscrem (2)	100 g

Roast the buckwheat seeds for 30 minutes at 160°C, then cool and crush them. Pour the seeds into 500 g of milk and leave to infuse. To make the pastry cream, combine 300 g milk, egg yolks, caster sugar, Patiscrem (1), Elgel, NH Pectin and salt. Add the butter at 40°C, blend and set aside in a cool place. Whisk in the Patiscrem (2).

BUCKWHEAT CONSERVE

Sugar	20 g
Glucose	130 g
PatisFrance Patiscrem (1)	300 g
Salt	2 g
PatisFrance Patiscrem (2)	100 g
Vanilla	10 g
Butter	30 g
Buckwheat	30 g

Cook the glucose, salt and Patiscrem (1) at 104°C, infuse the milk and cream with the vanilla and buckwheat, then strain. Dissolve with the Patiscrem.

BUTTER CREAM

Milk	57 g
Sugar	55 g
Egg yolk	45 g
Butter	250 g
Water	25 g
Sugar	72 g
Egg white	40 g

Prepare custard with the first three ingredients. Add the butter and fluff. Make an Italian meringue with the last three ingredients, then mix together.

PRALINE MOUSSELINE CREAM

Buckwheat cream	250 g
Butter cream	200 g
PatisFrance Pralirex Hazelnut 2	5 g
PatisFrance 62% Piedmont Hazelnut Praline Collection	50 g

Mix the buckwheat and butter creams with the PGI Piedmont 62% Praline Collection Hazelnut and the Pralirex Hazelnut to make a praline mousseline cream.

ASSEMBLY AND FINISHING:

- Top the choux pastry with the buckwheat cream and insert the buckwheat conserve.
- Finish with a large praline mousseline rosette, cover with roasted hazelnuts and decorate with icing sugar.



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RECIPE
**LONG-LASTING
PARIS-BREST**

DISCOVER PARIS-BREST CHOCOLATE MADE FROM COCOA BEANS FROM CAMEROON CERTIFIED «CACAO-TRACE». AN EXCEPTIONAL FRUITY AROMATIC CHARACTER THAT WILL AWAKEN YOUR TASTE BUDS FOR AN INTENSE CHOCOLATE EXPERIENCE.



LONG-LASTING PARIS BREST

By: Mathias Gautron - Amount: 10 cakes

SANDY HAZELNUT

PatisFrance Raw Hazelnut Powder	200 g
PatisFrance Blanched Almond Powder	100 g
Flour	300 g
Brown sugar	160 g
Butter	260 g
Salt	2 g

Mix all the ingredients together. Roll out to 2 mm and cut into 65 mm diameter discs. Bake on a Silpain mat at 170°C for around 15 minutes.

COCOA CRACKER

Butter	100 g
Granulated sugar	135 g
Flour	110 g
Belcolade Cocoa Powder	22 g

Mix together and roll out into a 1 mm thick frame. Leave to set in the freezer.

CHOUX PASTRY

Milk	420 g
Butter	175 g
Salt	7 g
Sugar	7 g
T45 flour	160 g
PatisFrance Potato Starch	20 g
Belcolade Cacao Powder Cacao-Trace	50 g
Eggs	420 g

Bring the milk, butter, salt and sugar to the boil. Add the flour, potato starch and Cacao-Trace Cocoa Powder mixture and dry the mixture. Gradually beat in the eggs. Arrange in puff pastry cases of 55 mm diameter and add the crackers on top. Bake at 165°C in a ventilated oven.

SANAGA CREAM

Milk	200 g
PatisFrance Patiscrem	200 g
Trimoline	35 g
Egg yolks	75 g
Belcolade Origins 66% Noir Sanaga Cacao-Trace	120 g
Belcolade Origins Lait Cameroun 45% Cacao-Trace	75 g

Make a custard with the milk, Patiscrem, trimoline and egg yolks. Pour over the Origins Noir Sanaga 66% Cacao-Trace and Origins Lait Cameroun 45% Cacao-Trace chocolates, then blend until smooth.

GIANDUJA CHANTILLY PIEDMONT HAZELNUT

Milk	40 g
35% cream	450 g
Trimoline	20 g
PatisFrance Gianduja Cacao Milk 36%	150 g

Bring the milk, 50 g cream and Trimoline to the boil. Pour over the Gianduja Lait 36% Cacao-Trace and blend. Add the remaining cold cream and refrigerate. Whip like chantilly cream before use.

GIANDUJA

Water	40 g
Sugar	450 g
Glucose	20 g
PatisFrance Patiscrem	150 g
PatisFrance Gianduja Milk Cocoa 36%	250 g

Bring to the boil and set aside.

SMOOTH PRALINE

PGI Piedmont 62% Praline Collection Hazelnut 62%
PatisFrance 210 g

Belcolade Origins Lait Cameroun 45% Cacao-Trace	30 g
PatisFrance Blanched Almond Sticks	5 g
PatisFrance Raw Chipped Hazelnuts	5 g

Warm up the Origins Lait Cameroun 45% Cacao-Trace chocolate and add the PGI Piedmont 62% Praline Collection Hazelnut, the Blanched Almond Sticks and the Raw Chipped Hazelnuts.

Spread out to 3 mm thickness and cut out a 4 cm diameter circle with a 1 cm hole in the centre.

CHOCOLATE ICING

Belcolade Origins 66% Noir Sanaga Cacao-Trace	200 g
Belcolade Cocoa Butter	180 g

Warm up the Origins 66% Noir Sanaga Cacao-Trace chocolate and the Cacao-trace Cocoa Butter. Spray over the choux pastry. Place the choux on the hazelnut shortbread.

ASSEMBLY AND FINISHING:

- Garnish the choux with the Sanaga cream, top with the gianduja whipped cream and place the soft praline on top.
- Garnish the centre with hazelnut gianduja.



MILK GIANDUJA CACAO-TRACE COLLECTION

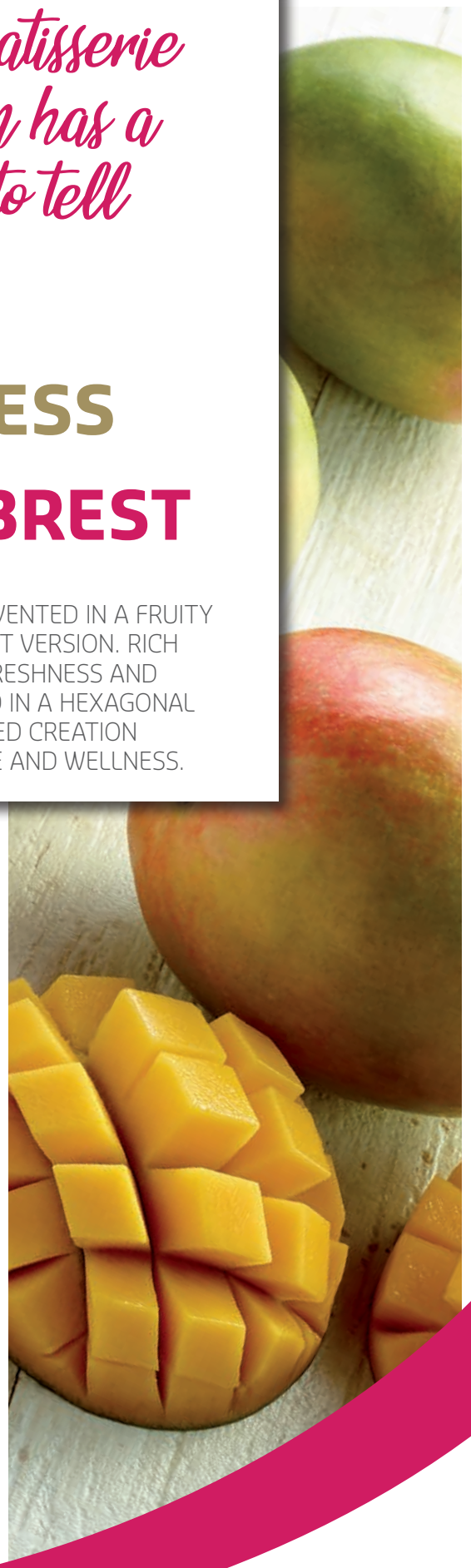
Collection Milk Gianduja is made from a combination of tasty Piedmont hazelnuts and intense Belcolade chocolate from Cameroon, certified Cacao-Trace.

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RECIPE
WELLNESS

PARIS-BREST

THE PARIS-BREST REINVENTED IN A FRUITY MANGO - PASSION FRUIT VERSION. RICH IN FRUIT FOR ADDED FRESHNESS AND ELEGANTLY PRESENTED IN A HEXAGONAL SHAPE, THIS REINVENTED CREATION COMBINES INDULGENCE AND WELLNESS.



PARIS BREST WELLNESS CAKE

By: Mathias Gautron - Amount: 10 cakes

SANDY HAZELNUT

PatisFrance Raw Hazelnut Powder	200 g
PatisFrance Blanched Almond Powder	100 g
Flour	300 g
Brown sugar	160 g
Puratos Essential Mimetic	260 g

Mix all the ingredients to obtain a blend. Roll out the pastry to 1.8 mm thickness and cut out 65 mm wide hexagons. Make a 25 mm diameter opening in the centre. Bake on a Silpain mat at 170°C for around 15 minutes.

PIEDMONT HAZELNUT CREAM

hazelnut milk	160 g
Vanilla bean	0.5 g
PatisFrance Agar-Agar Gelling agent	4 g
PGI Piedmont 62% PatisFrance Praline Collection Hazelnut	150 g
PatisFrance Pralirex Hazelnut	20 g

Infuse the vanilla in the hazelnut milk. Heat the mixture and then add the Agar-Agar gelatine off the heat. Immediately strain over the PatisFrance PGI Piedmont 62% Praliné Collection Hazelnut and mix. Fill the choux pastry circles.

EXOTIC CONSERVE

PatisFrance Starfruit Passion	20 g
PatisFrance Starfruit Lemon	115 g
PatisFrance Mervex	15 g
PatisFrance NH pectin	3 g

Add the flour and dry to a paste. Add the eggs a little at a time. Arrange the choux pastry on a baking tray and place in the oven at 210°C, then reduce the oven temperature to 185°C. Leave to cook for 35 minutes.

CHOUX PASTRY

Water	250 g
Whole milk	250 g
Semolina sugar	10 g
Salt	10 g
Puratos Essential Mimetic	225 g
T55 flour	275 g
Whole eggs	500 g

Heat the water and milk with the sugar, then the salt and fat. Add the flour and dry to a paste. Add the eggs a little at a time. Arrange the choux pastry on a baking tray and place in the oven at 210°C, then reduce the oven temperature to 185°C. Leave to cook for 35 minutes.

PRALINE MOUSSELINE

Soya milk	690 g
PatisFrance Hazelnut Pralirex	115 g
Sugar	210 g
PatisFrance vanilla beans	1g
PatisFrance Mervex	80 g
PatisFrance NH pectin	7 g
Puratos Essential Mimetic	385 g

Mix the soya drink together with the Hazelnut Pralirex, Vanilla Bean, sugar, NH Pectin and Mervex. Cook like a custard and leave to cool at 40°C. Add the cold Essential Mimetic and whisk until smooth.

ASSEMBLY AND FINISHING:

- Garnish the choux pastry with praline cream.
- Top the shortbread with hazelnut mousseline and fold in the choux pastry.
- Use the mousseline to carefully smooth the edges of the shortbread.
- Garnish the centre with the exotic preserve and encircle the cake with the exotic jelly, cut into 1 cm wide strips.
- Decorate.



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RECIPE
CLASSIC

PRALINE SUCCESS CAKE

IMMERSE YOURSELF IN ABSOLUTE EXCELLENCE WITH OUR PRALINE SUCCESS, A MAGICAL FUSION OF CRISPY DACQUOISE AND CREAMY PRALINE, A GASTRONOMIC JEWEL.

DESIGNED TO SATISFY THE MOST DEMANDING OF PALATES, THIS CREATION IS A CULINARY EXPERIENCE FAITHFUL TO THE PASTRY-MAKING TRADITION.



PRALINE SUCCESS CAKE

Amount: 6 portions

SUCCESS BISCUIT

Success biscuit	33 g
PatisFrance Raw Almond Powder	250 g
Sugar (1)	250 g
PatisFrance Potato Starch	50 g
Egg whites	300 g
Sugar (2)	100 g
Brown sugar	50 g

Sift together the almond powder, sugar (1) and potato starch.

Whisk together the egg white and sugar (2) then gently mix with the powders.

Place on 180 mm discs and bake at 200°C for 12 minutes.

PRALINE BUTTER CREAM

Whole milk	240 g
PatisFrance Vanilla Beans	2 pcs
Sugar (1)	30 g
Egg yolk	200 g
Butter	800 g
Sugar (2)	150 g
Egg white	60 g

PatisFrance 55% Praline Collection Almonds & Hazelnuts

400 g

Whisk together the milk, vanilla, blanched yolks and sugar (1). Heat the egg whites and sugar (2) to 50°C then whisk until smooth.

Cream the butter and add to the custard, which should be cooled to 30°C.

Whip the mixture until stiff, then fold in the meringue. Finally, add the praline.

ASSEMBLY AND FINISHING:

- Pipe balls of buttercream over the whole biscuit on a biscuit disc. (Approximately 350 g for 180 mm)
- Place another biscuit on top, then press lightly to get a flat surface.
- Then pipe 3 balls on top and decorate with snow sugar.



PatisFrance 55% Praline Collection Almonds & Hazelnuts

Traditional praline with an intense taste and unique grainy texture, made with 100% French ingredients and processed in our factory in the Vosges.



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RECIPE
CREATIVE

PRALINE SUCCESS CAKE

DISCOVER OUR SUCCESS CAKE IN THE SHAPE OF A BAR, A REVOLUTIONARY CREATION THAT BRINGS YOUR SENSES TO LIFE WITH ITS INNOVATION. CAPTIVATING TASTE BUDS WITH ITS ORIGINALITY, IT OFFERS AN ACCESSIBLE GOURMET EXPERIENCE, EASY TO TRY AND TRANSPORT.



CREATIVE SUCCESS CAKE

Amount: 6 portions

SUCCESS BISCUIT **20 g**

PatisFrance Raw Almond Powder	250 g
Sugar (1)	250 g
PatisFrance Potato Starch	50 g
Egg whites	300 g
Sugar (2)	100 g
Brown sugar	50 g

Sift together the almond powder, sugar (1) and potato starch. Whisk together the egg white and sugar (2) then gently mix with the powders. Pour into a 40x60 cm tray and cook at 200°C for 12 minutes.

PRALINE **19 g**

PatisFrance Praline Hazelnut Collection Piedmont PGI 62%	600 g
Milk Powder	20 g
Île de Ré fleur de sel	2 g
Belcolade Cocoa Butter Cacao-Trace	90 g
Belcolade Origins Vietnam Milk 45% Cacao-Trace	50 g
PatisFrance Crousticrep	65 g
PatisFrance PGI Piedmont blanched hazelnuts	125 g

Melt the milk chocolate with the cocoa butter and milk powder. Then add all the other ingredients and let it solidify at 24°C.

ASSEMBLY AND FINISHING:

- Cut the baking sheet in 2, then fluff up the praline with a spatula for a few seconds.
- Spread the praline over 1/2 of the biscuit then press the other half onto it.
- Leave to set at 7°C then cut into 2x9 cm strips.

DECORATION - GOURMET COATING **10 g**

Belcolade Origins Vietnam Milk 45% Cacao-Trace	1000 g
PatisFrance Chopped raw hazelnuts	100 g
Belcolade Cocoa Butter Cacao-Trace	50 g

Melt the chocolate and cocoa butter, then add the roasted nuts. Let it solidify at 30°C. Then dip each bar individually into the coating. Decorate with a few hazelnuts.



PatisFrance PGI 62% Piedmont Hazelnut Praline Collection

A traditional praline made from 62% Piedmont hazelnuts with a hint of fleur de sel and a subtle touch of vanilla, revealing a uniquely intense flavour and a grainy, authentic texture.

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RECIPE
**LONG-LASTING
PRALINE
SUCCESS CAKE**

HELP PROTECT NATURE WITH OUR PLANT-BASED SUCCESS CAKE, COMBINING INDULGENCE WITH ECOLOGICAL RESPONSIBILITY. THE BISCUIT, MADE WITH WHITE YUMGO POWDER, PROVIDES A NEW EXPERIENCE. CACAO-TRACE CHOCOLATE FINANCIALLY SUPPORTS PRODUCERS, MAKING THEIR ACTIVITIES SUSTAINABLE.



LONG-LASTING SUCCESS CAKE

Amount: 8 portions

PLANT-BASED SUCCESS BISCUIT 50 g

PatisFrance Almond Powder	200 g
Icing Sugar	200 g
Sugar	200 g
Water (1)	66 g
White Yumgo powder	26 g
Water (2)	174 g

Sift the almond powder together with the icing sugar.

Heat the water (1) and sugar to 121°C then pour over the white Yumgo, previously mixed with the water (2).

Add the sifted powders to the Italian meringue, using a small pastry bag to make 85mm discs.

Bake for 8-10 minutes at 200°C.

PRALINE MOUSSE 60 g

Soya Drink	70 g
Sugar	140 g
DE60 Glucose Syrup	55 g
Puratos Essential Mimetic Block	150 g
PatisFrance Intense Praline 69%	200 g

Heat the soy drink, sugar and glucose syrup to 80°C.

Allow to cool, then add the essential Mimetic mixture and froth.

Finally, add the praline and finish whipping.

ASSEMBLY AND FINISHING:

- Once the biscuits are cooked, leave to cool and cut 1 cm off the base, place 30 g of filling onto a disc and then press another biscuit on top.
- Put in the freezer for a few seconds, then pipe the filling around the edge of the biscuits like with a St Honoré cake. Sprinkle with hazelnuts, snow sugar and vanilla powder.



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RECIPE
WELLNESS

PRALINE SUCCESS CAKE

ENHANCE YOUR STATE OF WELLNESS WITH OUR GOURMET TWIST, WITH LESS SUGAR AND LESS FAT. A TASTY, BALANCED ALTERNATIVE THAT SATISFIES YOUR CRAVINGS WITHOUT COMPROMISE. DISCOVER THE REINVENTED GOURMET PLEASURE, PERFECT FOR THOSE WHO PRIORITISE THEIR WELLNESS WITHOUT SACRIFICING INDULGENCE.



WELLNESS SUCCESS CAKE

Amount: 5 portions

SUCCESS BISCUIT **33 g**

PatisFrance Raw Almond Powder	250 g
Sugar (1)	250 g
PatisFrance Potato Starch	50 g
Egg white	300 g
Sugar (2)	100 g
Brown sugar	50 g

Sift together the almond powder, sugar (1) and potato starch.

Whisk together the egg white and sugar (2) then gently mix with the powders.

Place 180 mm discs of the pastry on the baking sheets and arrange a 180 mm circle around them.

Sprinkle with flaked almonds and icing sugar, then bake at 200°C for 12 minutes.

PRALINE MOUSSELINE **58 g**

Whole milk	600 g
PatisFrance Patiscrem	150 g
PatisFrance Vanilla beans	2 g
Sugar	15 g
PatisFrance NH Pectin	3 g
PatisFrance Ami'gel	70 g
Egg yolk	150 g
Butter	360 g
PatisFrance PGI 62% Piedmont Hazelnut Praline Collection	470 g

Bring the milk, cream and vanilla to the boil.

Mix the sugar, egg yolks, pectin and Ami'gel together then pour over the boiling milk.

Cook like a custard, then add the praline before blending.

When the cream has cooled, stir to loosen and add the butter.

ASSEMBLY AND FINISHING:

- Place balls of mousseline (about 350 g) onto a biscuit.
- Then place another biscuit on top and lightly crush to create a flat surface.
- Place small and large dots of mousseline around the edge and sprinkle with a mixture of caramelised dried fruit.
- Sprinkle with snow sugar and vanilla powder.



OUR PRALINE RANGE



TRADITION PRALINES

Our traditional pralines are baked in a copper vat, giving them the authentic taste and texture of real French pralines.



COLLECTION PRALINES

Exceptional pralines, made from ingredients selected from the best origins, to reinvent pastry and chocolate with unique flavours and textures.



FLUID PRALINES

Our remarkable fluid pralines are made on a production line where the dried fruit is finely ground to give a fluid, easy-to-use texture.



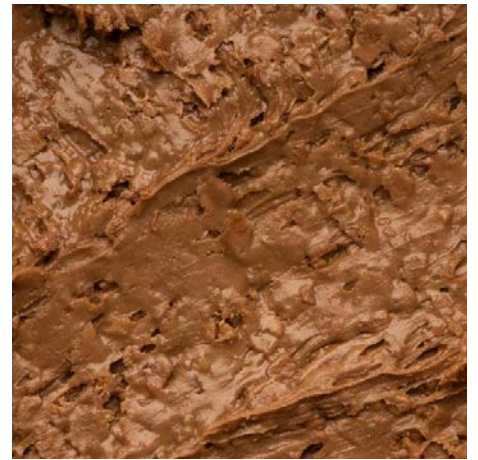
THE PURE PASTES

Our Pralirex are made from 100% dried fruit with no added sugar, which intensifies the flavour of your creations.



THE GIANDUJA

A mild, balanced taste that is the result of the subtle combination of hazelnuts & cacao-trace chocolate.



THE PRALICRAC

A unique, crunchy texture.



*Looking for more
inspiration in pâtisserie?*

Follow **PatisFrance_officiel**
on Instagram!

Find out more about:

- inspiration for finished products
- exclusive recipes
- extracts from our masterclasses with top pastry chefs

And share your creations with
the hashtag **#patisfrance**
so you can be re-posted!



Find us on Youtube too!

www.puratos.fr

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