

Reinventing classic pastries

French gourmet trends e-mag
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Trend:

Reinventing classic pastries

Our Ingredients :

- New custard cream Ami'Gel
- Our fruits solutions for compotée and filling
- Our pralinés

Recipes:

- Strawberry Cake
- Raspberry pie



Every patisserie creation has a story to tell

More than ever, consumers are looking for authentic, gourmet pastries with surprising textures and flavors. According to our latest Taste Tomorrow study, 72% of consumers like to try out products with different textures, while 72% are looking for traditional tastes.

Consumers are attracted by the stories behind their favorite pastries, but they also want to know about their impact on the planet and on their health. To meet the new demands of your customers, we are offering you 2 new recipes to reinvent classic pastries together.

At PatisFrance, we want to preserve the history, heritage, and traditions of these timeless pastry classics.

That's why we're reinventing 2 traditional seasonal pastries: the Fraisier and the Tarte aux Framboises:

- **A creative revisit** combining unexpected textures, formats or flavors with a totally new visual appearance.
- **A revisit geared more towards well-being**, with less sugar, less fat or even more fruit.
- **A new take on sustainability**, with a 100% plant-based alternative and raw materials from specific origins or produced in a sustainable way.



STRAWBERRY CAKE

The «Fraisier», an icon of French gastronomy, emerged in the 18th century. Created by master pastry chefs, it combines light sponge cake, smooth cream and fresh strawberries. In the 20th century, legendary French pastry chef Gaston Lenôte revolutionized this pastry, then known as «Bagatelle». Blending sponge cake, cream and strawberries. His fraisier is a gastronomic masterpiece, making the fraisier an unmissable classic, symbolizing pastry excellence.



RASPBERRY PIE

Raspberry tart has its roots in medieval French cuisine, where fresh raspberries were appreciated for their freshness feeling. Over the centuries, this delicacy evolved, marrying the sweetness of the fruit with shortbread biscuit. It has become a must-have during the summer months and a source of freshness and of refinement.



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RECIPE
CLASSIC

STRAWBERRY CAKE

DISCOVER THE AUTHENTIC RECIPE OF FRAISIER AND THE ONCTUOSITY OF ITS CUSTARD CREAM. A PERFECT MARRIAGE BETWEEN THE FRESHNESS OF THE FRUIT, THE SMOOTHNESS OF THE CREAM AND THE SWEETNESS OF THE BISCUIT PASTRY. ENJOY THIS SEASONAL TREAT.



STRAWBERRY CAKE

By: Renaud Andréux - Demonstrator & Grégory Geffard - Demonstrator

Quantity: 4 180 desserts -

GENOVESA

Eggs	500 g
Sugar	250 g
PatisFrance Pastry Flour	250 g
Total	1000 g

Mix the eggs and sugar and heat over a bain-marie to 50°C. Whisk until stiff, then add the sifted flour. Pour 170 g into 16Ø circles and bake for 14 minutes at 180°C.

SOAKING SYRUP

Sugar	250 g
Water	500 g
Total	750 g

MOUSSELINE CREAM (450 G/ENTREMETS)

Milk	1000 g
PatisFrance Vanilla Pod	1 g
Sugar	200 g
PatisFrance Ami'gel	120 g
Egg yolks	120 g
Butter (1)	215 g
Butter (2)	312 g
Total	1967 g

Make a pastry cream with the first 5 ingredients. Add the butter (1) when hot, then cool the cream. Whip the butter (2) and add the first part of the pastry cream. Heat slightly with a pressure washer to melt the butter completely. Add the rest of the pastry cream and froth together.

FRESH STRAWBERRIES (320 G/DESSERT)

Fresh strawberries	1300 g
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ASSEMBLY AND FINISHING:

- Line the circles with rhodoid.
- Cut the strawberries in half and place the cut side against the rhodoid.
- Cut the sponge cakes in 2 and soak with a brush.
- Place the first biscuit at the bottom.
- Poach a little mousseline cream, then add pieces of strawberry and poach a little cream again.
- Add the second part of the biscuit and smooth with the remaining mousseline cream.
- Chill in the fridge
- Spread the PatisFrance 50% Catania Almond Paste over a 2 mm layer. Place on the strawberry mould and use a rolling pin to cut out the circle.
- Spray with the black spray gun and apply with a spatula.
- Decorate the top with fresh strawberries.



Ami'Gel PatisFrance:

Our blend of technical starches that allow you to make a hot pastry cream without flavoring or coloring, and that is even stable in the freezer.

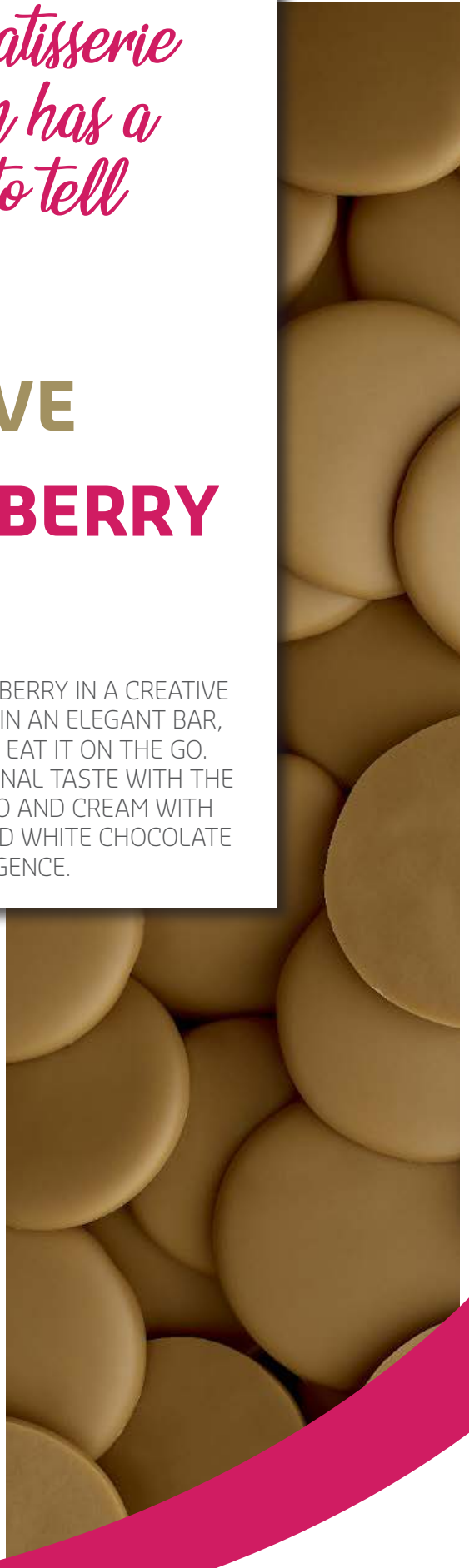
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RECIPE

CREATIVE

STRAWBERRY CAKE

REINVENTE THE STRAWBERRY IN A CREATIVE WAY BY PRESENTING IT IN AN ELEGANT BAR, MAKING IT POSSIBLE TO EAT IT ON THE GO. DISCOVER AN EXCEPTIONAL TASTE WITH THE MARRIAGE OF PISTACHIO AND CREAM WITH A TOUCH OF AMBER AND WHITE CHOCOLATE FOR EVEN MORE INDULGENCE.



STRAWBERRY CAKE

By: Grégory Geffard - Demonstrator & Renaud Andréux - Demonstrator

Quantity: 40 small cakes – Maé left cake moulds: 11029

PISTACHIO DACQUOISE (1 FRAME 40 X 30 CM, APPROX. 40 PIECES)

Egg Whites	185 g
Sugar	43 g
PatisFrance White Almond Powder	141 g
Icing Sugar	167 g
PatisFrance Pistachio Pralirex Paste	19 g
PatisFrance Pistachio Sticks	35 g
Total	590 g

Beat the egg whites with the sugar. Add the almond powder and sifted icing sugar. Mix well, gradually adding the Pralirex. Spread 500 g in a 40 x 30 cm frame, then sprinkle with pistachio sticks. Bake for 18 minutes at 165°C.

PISTACHIO CREAM (FOR 1 FRAME 40X30)

PatisFrance Patiscrem	550 g
Pectine X58	10 g
Sugar	62.5 g
Egg Yolks	112.5 g
PatisFrance Pistachio Pralirex Paste	33 g
PatisFrance Pistachio Praline	50 g
Total	818 g

Heat the cream. At 45°C, drizzle in the sugar/pectin mixture. Bring to the boil, then add in the egg yolks. Add the praline and pistachio paste and blend. Cool rapidly to 4°C. Once cooled, blend again and spread 800 g of creamy mixture over the biscuit.

STRAWBERRY COMPOTE (FOR A 40 X 30 FRAME)

Strawberry Brunoise	180 g
PatisFrance Starfruit Strawberry	170 g
Sugar	144 g
PatisFrance NH Pectin	11 g
Strawberry Brunoise	360 g
Orange Blossom	3.6 g
Total	868.6 g

Heat the strawberry brunoise with the Starfruit. Add the sugar/pectin mixture and bring to the boil to activate the pectin. Add the strawberry brunoise and cool. Once cool, loosen the mixture and add the orange blossom. Spread 850 g of compote over the cream.

VANILLA MOUSSE (42 G/PIECE)

Milk	600 g
PatisFrance Vanilla Pod	1.5 pcs
Egg yolks	160 g
Sugar	80 g
PatisFrance Pork Gelatin Powder	13.7 g
Hydration Water	82.2 g
Belcolade Origins 36% White Papua New Guinea Cacao-Trace	360 g
PatisFrance Patiscrem	480 g
Total	1775.9 g

Make custard with the first four ingredients. Add the melted gelatine mass. Pour over the chocolate and blend. Add the cold cream and blend again. Set aside for at least 6 hours at 4°C.

FINISHING

Belcolade Selection 32% Amber Cacao-Trace	600 g
Grapeseed oil	1.5 pcs
Belcolade Selection 34% Extra White Cacao-Trace	160 g
Belcolade Selection 68% Dark Cacao-Trace	

Melt all the chocolates separately. Mix the 32% Amber Selection with the oil. Using the other 2 coatings, create a marble layer.


ASSEMBLY AND FINISHING:

- Bake the biscuit (500 g/plate 40 x 30 cm).
- Mix the cream after setting and spread over the biscuit (800 g).
- Deep-freeze
- Soften the compote and add the orange blossom.
- Spread the compote (approx. 850 g) over the cream, then freeze again.
- Cut the frame to make the inserts. (18 x 13.5 cm)
- Poach the mousse in the silicone moulds (42 g/piece)
- Press the insert into the bottom of the mould, with the biscuit facing downwards.
- Deep-freeze
- Dip the bars in the chocolate marble layer.
- Decorate with strawberries, green pistachios and flowers.



Pistachio Praliné 52% PatisFrance :

A traditional recipe for roasted pistachio pralines baked in a copper basin and ground with granite.



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RECIPE

**HEALTH &
WELL-BEING**

STRAWBERRY CAKE

IMMERSE YOURSELF IN INDULGENCE WITH OUR HEALTH AND WELL BEING FRAISIER. A LIGHT PLANT BASED CREAM COMBINED WITH A COMPOTE OF FRESH STRAWBERRIES, ENHANCED WITH A TWIST OF LEMON. ON ITS OWN OR TO SHARE, SAVOUR EVERY MOUTHFUL OF THIS DELICACY AND LET YOURSELF BE CARRIED AWAY BY A TASTY EXPERIENCE.

STRAWBERRY CAKE

By: Renaud Andréux - Demonstrator & Grégory Geffard - Demonstrator

Quantity: 20 x 250 ml verrines –

BISCUIT SPOON (40 X 30 CM FRAME)

Egg whites	150 g
Sugar	25 g
Stevia	65 g
Egg yolks	100 g
PatisFrance pastry flour	125 g
Total	465 g

Beat the egg whites with the sugar. Carefully add the egg yolks and then the sifted flour. Spread 375 g on a 40 x 30 cm baking tray and bake for 7 minutes at 180°C.

VANILLA CUSTARD

Milk	830 g
PatisFrance Vanilla Pod	1.5 pcs
Egg yolks	220 g
Sugar	110 g
PatisFrance Pork Gelatin	16.5 g
Hydration water	99 g
Total	1275.5 g

Mix all the ingredients in a food processor with the melted chocolate. Bake at 185°C for around 9 minutes.

LIGHT CREAM

Ambient Puratos	420 g
Milk	150 g
Custard	1135 g
Total	1705 g

Whisk the Ambiente with the milk then add to the mixed custard.

STRAWBERRY COMPOTE

Fresh strawberries	440 g
Sugar (1)	264 g
Lemon juice	18 g
Sugar (2)	44 g
PatisFrance NH Pectin	8.8 g
Total	774.8 g

Finely dice the strawberries. Mix with the sugar (1) and lemon juice and leave to soak for 24 hours. The next day, strain through a sieve. Heat the juice to 45°C and add the sugar mixture (2) and NH Pectin. Continue cooking until the temperature reaches 66°Brix.

COMPOTE/BISCUIT MIX (35 G/GLASS)

Strawberry compote	660 g
Biscuit cubes	66 g
Total	666 g

Cut the biscuit into 1 cm cubes. Mix with the compote. Place in a pastry bag.

ASSEMBLY AND FINISHING:

- Slice the strawberries thinly.
- Spread around the verrine over two layers.
- Then pour over the light custard. (85 g/verrines)
- Place the compote/biscuit mixture in the centre of the custard. (35 g/verrines)





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RECIPE
**SUSTAINABLE
STRAWBERRY
CAKE**

AN OUTSTANDING CREATION PRESENTED WITH A BISCUIT MADE WITH PRALINE OF FRENCH ALMONDS. ACCOMPANIED BY CACAO TRACE CERTIFIED SUSTAINABLE CHOCOLATE, EACH BITE IS AN EXQUISITE EXPERIENCE.



STRAWBERRY CAKE

By: Grégory Geffard - Demonstrator & Renaud Andréux - Demonstrator

Quantity: 20 small cakes – 6Ø circles – Silikomart mould sf172

CRISP (10G/PIECE)

Belcolade Selection 34% Extra White Cacao-Trace	65 g
PatisFrance 59% Sweet Almond Fluid Praline	65 g
PatisFrance raw almonds	130 g
Total	260 g

Roast the almonds for 5 mins at 135°C, then for around 15 mins at 160°C. Roughly crush the almonds then mix with the chocolate, previously melted at 30°C, and the praline.

PRALINE BISCUIT (1 SHEET 60 X 40, ABOUT 20 PIECES)

Eggs	108 g
Butter	192 g
Praline Collection PatisFrance 55% Almond-Hazelnut	76 g
PatisFrance Pastry Flour	76 g
PatisFrance Volcano Baking Powder	8 g
Egg whites	68 g
Sugar	24 g
Total	551.75 g

Beat the eggs together with the pistachio praline. Sift in the flour and Volcano baking powder. Add the melted butter, then mix in the egg whites and sugar. Spread 500 g of mixture onto a 3 mm Silpat. Bake for approximately 8 minutes at 180°C. Cut into strips measuring 4.5 x 18 cm.

STRAWBERRY HEART (7 G/PIECE)

PatisFrance Starfruit Strawberry	350 g
PatisFrance Dessert Jelly	7 g
Total	357 g

Heat the strawberry pulp to 40°C then add the dessert jelly. Mix well. Pour into the Silikomart mould and freeze. Heat the cocoa butter to 60°C. Quickly dip each strawberry ball and return it to the freezer.

VANILLA GANACHE (20 G/PIECE APPROX.)

PatisFrance Patiscrem	160 g
PatisFrance Vanilla Pod	3 pces
Pork Gelatin Powder PatisFrance	2.5 g
Hydration Water	15 g
Belcolade Origins 36% White Papua New Guinea Cacao-Trace	60 g
PatisFrance Patiscrem	250 g
Total	477.5 g

Infuse the cloves with the cream. Add the melted gelatine mass. Pour over the chocolate and blend. Finally, add the cold cream, blend and chill.

FINISHES

Freeze-dried strawberries	5 g
PatisFrance Chopped Almonds	10 g
Total	15 g

Lightly blend all the ingredients together.

ASSEMBLY AND FINISHING:

- Cut into 4.5 x 18 cm strips of biscuit.
- Line the circles then add a round biscuit to the base and place the crisp on top.
- Whip up the ganache.
- Pipe a little of the ganache and add the strawberry insert.
- Poach almost to the level of the biscuit.
- Deep-freeze
- Spray on the Neutral Puratos Mirror Glaze and add the finishing mix around the edge.
- Poach a nice ball of ganache, add a cut strawberry and crush it a little in the ganache ball.
- Decorate with a few flower petals on top of the white ganache.



Praliné Collection Amande-Noisette 55% PatisFrance :

A traditional praliné with an intense flavor, made with French ingredients and processed in our factory in the Vosges.



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RECIPE
CLASSIC

RASPBERRY PIE

DIVE INTO THIS VERY TASTY PASTRY
COMBINING THE FLAVOUR OF RASPBERRY,
THE ONCTUOSITY OF CREAM AND THE
CRUNCH OF SANDED PASTE.



RASPBERRY PIE

Par : Renaud ANDREUX & Gregory GEFFARD – Technical Advisors
 Quantity : 4 tarts – Cercles perforés DeBuyer 160mm

ALMOND SHORTBREAD DOUGH

Butter	100 g
Salt	1.66 g
Icing Sugar	50 g
Whole Eggs	41.66 g
Flour T55	210 g
White Almond Powder PatisFrance	60 g
Total	463.32 g

Cut the butter into regular cubes and mix all the ingredients together sans corser. Immediately roll out the dough into a 2 mm thick frame. Line fonder with 54.5 cm strips for 1 circle. Bake for 10 minutes at 145°C. Then 20 minutes at 140°C after browning the bases twice and poaching the almond cream.

*Gilding: 100 g egg yolks/50 g cream

ALMOND CREAM

Butter	150 g
Icing Sugar	150 g
White Almond Powder PatisFrance	150 g
Whole Eggs	150 g
Raspberry pieces	80 g
Total	680 g

Cream the butter and then cream with the icing sugar. Gradually add the white almond powder and tempered whole eggs. Pipe 150 g of the cream into the pre-baked, golden pie shells. Sprinkle with 20 g raspberry pieces. Bake for 20 minutes at 140°C.

LIGHT PASTRY CREAM

Milk	140 g
Sugar	28 g
Ami'gel PatisFrance	14 g
Egg Yolks	8 g
Whole Eggs	21 g
Dessert Gelee PatisFrance	17 g
Patiscrem PatisFrance	140 g
Total	368 g

Make a custard cream with the first 5 ingredients. Add the dessert gélee. Cool down the mixture. Soften the custard and add the whipped cream.

MONTAGE ET FINITIONS :

- Line Fonder the 160 mm circles with strips of sweet pastry.
- Pre-bake the tart shells. Combien de temps
- Pipe the almond cream.
- Finish baking. Combien de temps
- Poach the pastry cream over the top.
- Decorate the top with the fresh raspberries.

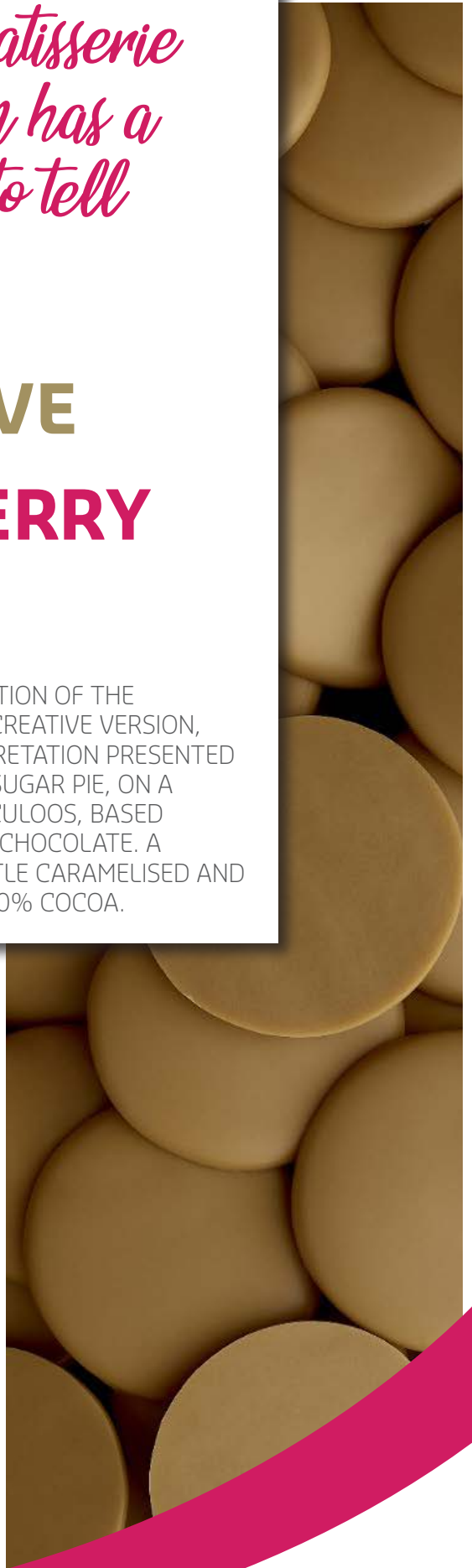


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RECIPE
CREATIVE

RASPBERRY PIE

DISCOVER THE REVOLUTION OF THE RASPBERRY TART IN A CREATIVE VERSION, AN AUDACIOUS INTERPRETATION PRESENTED WITH TWO LAYERS OF SUGAR PIE, ON A BED OF CRUSHING SPECULOOS, BASED ON BELCOLADE AMBER CHOCOLATE. A CHOCOLATE WITH SUBTLE CARAMELISED AND SALTED NOTES, WITH 30% COCOA.



RASPBERRY PIE

Par : Renaud ANDREUX & Gregory GEFFARD – Technical Advisors

Quantity : 1 cadre 40x30 - 8 pieces of 18x6.5 cm

ALMOND SHORTBREAD DOUGH

Butter	100 g
Salt	1.66 g
Icing Sugar	50 g
Eggs	41.66 g
Flour T55	210 g
Almond Powder PatisFrance	60 g
Total	463.32 g

Cut the butter into regular cubes and mix all the ingredients together sans corser. Immediately roll out the dough into a 2 mm thick frame. Cut into 18.5 x 5 cm strips. Bake for 20 minutes at 155°C between two silpains.

ALMOND CREAM

Butter	87.5 g
Icing Sugar	87.5 g
Almond White Powder PatisFrance	87.5 g
Eggs	87.5 g
Raspberries pieces	80 g
Total	400 g

Cream the butter and then cream with the icing sugar. Gradually add the white almond powder to the mixture, followed by the whole eggs. Spread the mixture in a 40 x 30 cm tin and sprinkle with the raspberry pieces. Bake for 20 minutes at 155°C.

CRUNCHY SPECULOOS

Speculoos pieces	360 g
Belcolade Selection Amber 32% Cacao-Trace	200 g
Total	560 g

Melt the chocolate at 35°C then add the speculoos chips. Mix well. Spread the mixture directly onto the almond cream.

LEMON CREAM

Milk	150 g
Dessert Gelée PatisFrance	40 g
Puratos Deli Citron	600 g
Patiscrem PatisFrance	400 g
Total	1190 g

Heat the milk to 50°C then add the dessert gelée. Mix with the Deli Lemon. At around 30°C, add the whipping cream and spread the mixture over the crunchy speculoos.

CRÈME LÉGÈRE VANILLE

Milk	285 g
Sugar	57 g
Elsay PatisFrance	28 g
Egg yolks	17 g
Whole Eggs	42 g
Vanille Gousse PatisFrance	2 pc
Dessert Gelée PatisFrance	36 g
Patiscrem PatisFrance	285 g
Total	750 g

Make a custard cream with the first 6 ingredients. Add the dessert gelée and chill. Soften the custard cream and lighten the preparation with the whipped cream. Spread over the lemon cream.

TOPFIL FRAMBOISE

Puratos Topfil Framboise 400 g

Spread the filling directly onto the crème légère.

ASSEMBLY & FINISHINGS :

- Cook the almond cream then spread the crunchy speculoos over the top.
- Freeze
- Spread the lemon cream over the crunchy speculoos over the top.
- Freeze.
- Spread the light cream over the lemon cream.
- Freeze
- Spread the raspberry compote.
- Freeze
- Cut into 18 x 6.5 cm rectangles.
- Spread the sweet pastry rectangles on both sides and decorate with red and yellow raspberries and flower petals.



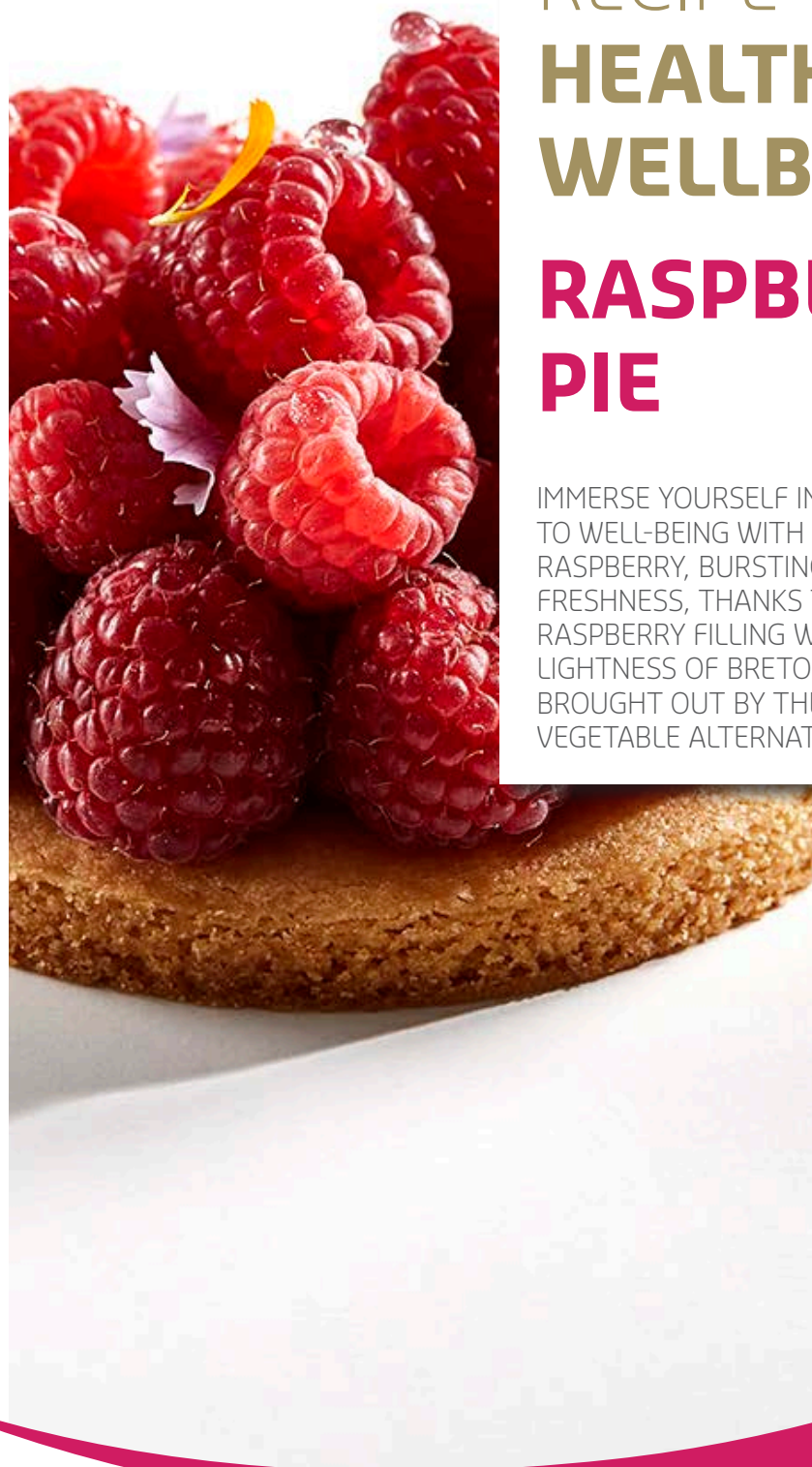
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RECIPE

**HEALTH &
WELLBEING**

**RASPBERRY
PIE**

IMMERSE YOURSELF IN THIS REVISIT TO WELL-BEING WITH THIS GOURMET RASPBERRY, BURSTING WITH FRUIT AND FRESHNESS, THANKS TO THE PURATOS RASPBERRY FILLING WITH 70% FRUIT. THE LIGHTNESS OF BRETON SHORTBREAD IS BROUGHT OUT BY THE USE OF MIMETIC, A VEGETABLE ALTERNATIVE TO BUTTER.



RASPBERRY PIE

By : Gregory GEFARD & Renaud ANDREUX – Technical Advisors
 Quantity : 6 mini tarts – Cercles perforés DeBuyer 120mm

BRETON SHORTBREAD VG

Puratos Mimetic Anhydre pommade	130 g
Sugar	125 g
Egg yolks	52 g
Salt	3.47 g
Wheat T55	173 g
Volcano PatisFrance	9.5 g
Total	492.97 g

Whisk together the yolks and sugar. Mix with the rest of the ingredients à la feuille. Immediately roll out the pastry into a 5 mm thick frame. Put in the fridge, then cut out with the 120 mm diameter circles. Bake 20 min at 170°C.

RASPBERRY COMPOTEE

Puratos Topfil Finest Raspberry 70%	180 g
Pipe 30g by pieces.	

CRÉMEUX RASPBERRY PLANT BASED

Starfruit Raspberry PatisFrance (1)	230 g
Kalamansi pulp	25 g
Fresh Ginger	1.3 g
NH Pectin PatisFrance	2.5 g
Stevia	11 g
Agar-agar	2.5 g
Belcolade Cocoa Butter	30 g
Starfruit Raspberry PatisFrance (2)	45 g
Total	347.3 g

Heat the raspberry (1) and kalamansi pulps together with the ginger. At 45°C, add the powders. Bring to the boil then pour over the cocoa butter. Blend and cool down to 4°C. Blend with the remaining raspberry pulp (2).


ASSEMBLY & FINISHINGS :

- Bake the Breton shortbread in a circle of 12 cm diameter.
- Pipe the Topfil Raspberry (30 g / piece)
- Pipe the raspberry crèmeux in the center of the biscuit (55 g / piece)
- Arrange a crown of raspberries around the biscuit, points upwards.
- Finally, place the raspberries randomly in the centre of the tart.
- Add a few flower petals.



Starfruit Framboise PatisFrance:

Ready-to-use raspberry puree with 90% fruit and 10% sugar.

The image features a collage of raspberries and raspberry pie slices. On the left, three slices of raspberry pie are stacked, showing a golden-brown crust, a white filling, and a generous layer of fresh raspberries topped with almond slivers. On the right, there are close-up shots of fresh raspberries, some with green leaves. A large, curved magenta shape is at the bottom of the page.

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RECIPE
SUSTAINABLE

RASPBERRY PIE

CONTINUE WITH A SUSTAINABLE AND 100% PLANT BASED VERSION. WITHOUT COMPROMISING ON PLEASURE, THIS RASPBERRY VERSION FEATURES A RASPBERRY FILLING WITH THE TEXTURE OF A COMPOTE, A PLANT-BASED PASTRY FILLING AND A CREAMY WHITE PLANT-BASED COATING, ALL FOR AN UNPARALLELED GOURMET EXPERIENCE.



RASPBERRY PIE

Par : Renaud ANDREUX & Gregory GEFFARD – Technical Advisors

Quantity : 20 tarts – Cercles perforés calisson DeBuyer

ALMOND SHORTBREAD DOUGH

Belcolade Cocoa Butter	112 g
Grape seed oil	84 g
Sugar	84 g
Water	112 g
Raw Almond Powder PatisFrance	123 g
Salt	3 g
Flour	370 g
Total	888 g

Melt the cocoa butter. Mix all the ingredients except the flour. Leave to crystallize in the fridge. Add the flour to finish the mixture. Roll out to 2 mm. Line in strips. Bake for 20 minutes at 155°C.

RASPBERRY FILLING

Raspberry Extra Filling PatisFrance	160 g
Pipe 8 g/piece	

FRANGIPANE PB

Sugar	70 g
Elsay PatisFrance	45 g
White Almond Powder PatisFrance	100 g
Puratos Mimetic Essentiel	100 g
Superpomme 38% PatisFrance	100 g
Total	415 g

Mix all the ingredients à la feuille. Roll out in a 40x30 frame. Bake for approximately 20 minutes at 180°C.

ALMOND CUSTARD CREAM PB

Boisson amande	135 g
Puratos Ambiante	34 g
Ami'gel PatisFrance	17 g
Sucre	21 g
Pectine nH	1 g
Gousse de vanille	½ pce
Belcolade W. Plant Based Cacao-Trace	27 g
Total	235 g

Make a custard cream with the first 6 ingredients. Pour over the chocolate. Quickly cool down to 4°C while stirring.

ALMOND CREAM (CRÈME LÉGÈRE AMANDE)

Almond Custard Cream PB	220 g
Puratos Ambiante	62 g
Almond milk	26 g
Total	308 g

Whisk the Ambiante and the almond milk together. Incorporate in the custard cream previously made in order to have a diplomat cream.

MONTAGE ET FINITIONS :

- Pipe 8 g of PatisFrance Extra Raspberry Filling into the tart shells.
- Add the almond cream using a 70 cm diameter calisson cookie cutter.
- Add the light almond cream.
- Decorate with half raspberries.
- Spray with Puratos Miroir Glassage Neutre with 10% water.
- Finish with a few flaked almond petals.



Raspberry Extra Filling PatisFrance :

Jam-like filling with a high fruit content and the presence of achenes to get as close as possible to the fruit.

OUR FRUITS SOLUTION

- A range of fruits ingredients to answer all your needs, for compotée, purée and fillings.
- Fruits in pastries are becoming increasingly popular, as consumers are looking for healthier, more natural alternatives, consequently they are positioning fruit as one of their favorite flavors in 2023.
- Our fruit ingredients meet this growing demand, and our technical expertise enables you to have ingredients that meet all your needs (taste, shelf life, with or without pieces, freezing stability etc.).

PatisFrance FILLINGS

- Ready-to-use fillings
- Jam texture
- **30% fruits minimum**
- Freeze-thaw stable, bake stable



Strawberry



Apricot



Raspberry
«Seeds»



Raspberry
Extra



STARFRUIT PatisFrance

- Ready-to-use
- **Purée of fruits with 90% of fruits**
- NAFNAC
- Preserves the fruit flavor and color





*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

PatisFrance - Puratos

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