

# Yule Logs with Local Flavours

**2024 Christmas** Collection



  
**PATISFRANCE®**  
SOURCE DE SÉDUCTION

# Yule logs with the flavours of our lands

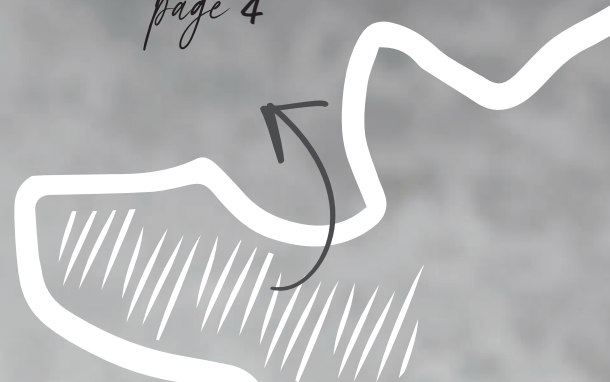
Immerse yourself in the magic of the festive season with our Yule log recipe book, showcasing the richness of the regions of France. Our team of pastry chefs - Grégory, Sylvain, Maël, Renaud and Calvin - present a series of recipes where every log invites you on a journey, showcasing ingredients that are emblematic of our regions.

Discover the sweet warmth of almonds and spices for the North East log, reminiscent of Alsatian Christmas markets, or the sunny lemon freshness for our log from Provence. Other more classic regional flavours, such as chestnuts and chocolate, are waiting to brighten up your festive window display.

Our overseas territories are not to be overlooked, with a magnificent log made with exotic fruits by Jonathan Mougel, Best Pastry Chef and Confectioner in France for 2019.

This booklet is a tribute to the diversity of the French regions, featuring creations that will make Christmas a delicious and memorable moment for your customers.

*North West*  
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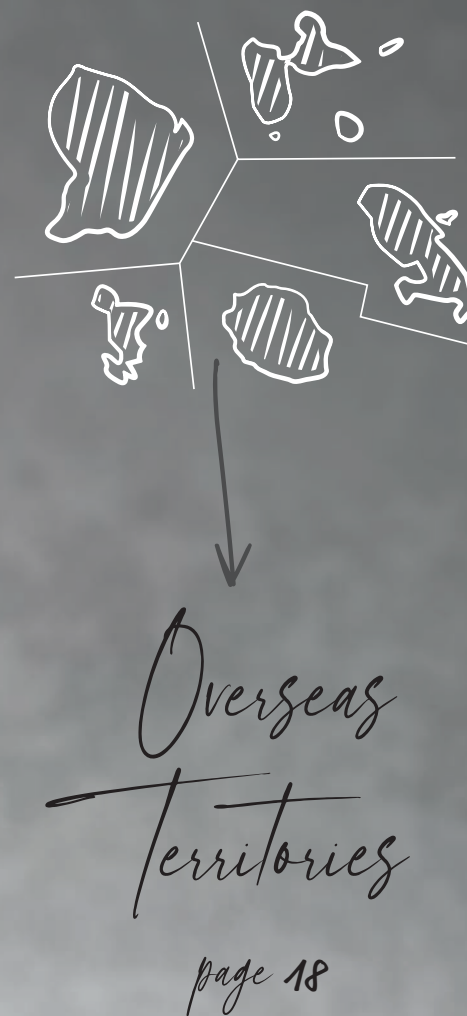
*Bordeaux*  
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*Basque*  
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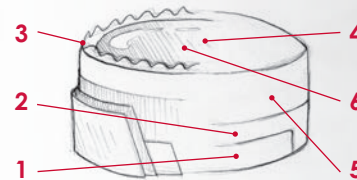


Provence  
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# Noroît Glacé

Amount: 6 x 16 cm desserts



## 1 SUGAR TART SPONGE CAKE

Preparation for PatisFrance Gen/Mix sponge cake	250 g
Water	56 g
Whole eggs	188 g
Butter	55 g
Cassonade	60 g
<b>TOTAL</b>	<b>609 g</b>

Whisk together the first 3 ingredients and squeeze in a 14 cm circle. Place a few cubes of butter on the sponge cake and sprinkle with cassonade. Bake the whole thing in a fan oven for 10 minutes at 180°C.

## 2 FRUIT SORBET

Starfruit Green Apple Fruit Purée	
PatisFrance	200 g
Sugar	100 g
Water	60 g
Rhubarb	400 g
Puratos Base Ice Frutta	100 g

Mix all the sugars and powders together, add the water and fruit purées. Pasteurise at 85°C then cool quickly, leave to mature and adjust to 33°C before whisking.

## 3 TOASTED VANILLA ICE CREAM

Puratos Crema ice cream base	200 g
Whole milk	500 g
Vanilla pods	4 pieces
Patiscrem PatisFrance 35% UHT cream	300 g
Milk powder	25 g
<b>TOTAL</b>	<b>1025 g</b>

Mix all the ingredients and heat to pasteurise at 85°C. Blend and leave to mature overnight. Finally, mix and chill.

## 4 ITALIAN MERINGUE

Sugar	200 g
DE40 glucose syrup	200 g
Water	60 g
Egg white	200 g
<b>TOTAL</b>	<b>660 g</b>

Cook the sugars and water at 117°C. Pour this mixture and the water over the egg whites to make the meringue.

## 5 FRUIT COMPOTE

PatisFrance Spray Glucose	100 g
Sugar	200 g
Rhubarb	300 g
Apple	100 g
Lime juice	50 g
<b>TOTAL</b>	<b>750 g</b>

Mix all the ingredients together and leave to set overnight. The next day, strain the mixture and bring the juice to the boil for 5 minutes. Add the fruit and cook gently, covered, for around 30 minutes. Remove from the heat and leave to cool to room temperature to finish candying the fruit.

## 6 MIRROR ICING

PatisFrance Mirror Plus Neutral	200 g
DE40 Glucose Syrup	200 g
<b>TOTAL</b>	<b>400 g</b>

Bring to the boil, then spray the glaze on at 60°C.

## ASSEMBLY AND FINISHING

- Strain the compote and keep the juice.
- Bake the sponge cakes for 10 minutes at 180°C and soak them in 30 g of the juice.
- Squeeze 50 g of the fruit compote on top.
- Line a 16 cm cake tin with 250 g vanilla ice cream.
- Top with 220 g sorbet, smooth and place the biscuit on top, then freeze.
- Remove from the mould and add 120 g of compote to the top of the dessert, smoothing to within a few centimetres of the edge. Return to the freezer.
- Spray with hot icing, squeeze the meringue and decorate with chocolate rings.





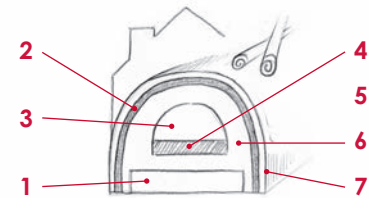






# Elsass

Amount: 3 drip trays - Specific moulds: DR BUB42 - DR BUB01 from Déco Relief.



## 1 BOURDALOUE-STYLE ALMOND CREAM

Dextrose	37 g
Cassonade	65 g
<b>PatisFrance Elsay Cream Powder</b>	<b>125 g</b>
<b>PatisFrance Roasted* White Almond Powder</b>	<b>277 g</b>
<b>Puratos Vegetable Fat Mimetic Essential</b>	<b>277 g</b>
<b>PatisFrance Apple Compote for Cakes 33%</b>	<b>277 g</b>
<b>PatisFrance Crushed Whole Raw Almonds* Powder*</b>	<b>277 g</b>
<b>PatisFrance Pears in Syrup</b>	<b>660 g</b>
<b>TOTAL</b>	<b>1968 g</b>

Cream the Mimetic. Mix with the brown sugar, dextrose and Elsay. Mix with the rest of the ingredients. Spread 550 g of mixture in a 40 x 30 cm tin. Sprinkle with crushed whole almonds. Place a sheet over the top and lightly press the almonds in with a rolling pin. Add the pears, cut into strips. Bake the mixture for approximately 40 minutes at 160°C. Brush with the pear syrup and sprinkle with vanilla before baking again for 5 minutes.

\*Bake for 20 minutes at 160°C.

## 2 BISCUITS (1 SHEET 40 CM X 60 CM)

<b>Puratos Preparation for Vegetable Biscuit Tegral Soft Biscuit</b>	<b>400 g</b>
Water	200 g
Grapeseed oil	78 g
<b>Vanilla powder</b>	<b>2 g</b>
4-spice mix	2 g
<b>TOTAL</b>	<b>682 g</b>

Mix for 4 minutes on medium speed. Spread the mixture to a thickness of 3 mm using a raplette. Bake for 8 minutes at around 180°C. Remove from the oven and cover with film. Cut 49 x 18 cm strips to line the moulds.

## 3 FRUIT COMPOTE

Lemon juice	40 g
<b>PatisFrance Starfruit Pear Fruit Purée</b>	<b>420 g</b>
Cardamom	3 g
Pear brunoise	500 g
<b>PatisFrance NH pectin</b>	<b>10 g</b>
Sugar	90 g
<b>PatisFrance Ami'Gel pastry cream powder 40 g</b>	
Apple brunoise 140 g	
<b>TOTAL</b>	<b>1243 g</b>

Heat the Starfruit and lemon juice. Blend with the cardamom and leave to infuse for 20 minutes. Strain the mixture through a fine sieve. Heat to 40°C and add the sugar/pectin/starch mixture. Stir in the diced pear. Cook for 1 minute until boiling. Leave to cool. Add the apple brunoise. Place 400 g of mixture into each insert and freeze.

## 4 PRALINÉ MARCONA 70%

<b>PatisFrance Praliné Collection Amande Marcona 70%</b>	<b>360 g</b>
<b>Belcolade Couverture Selection W. 36% Plant-Based Cacao-Trace</b>	<b>36 g</b>
<b>TOTAL</b>	<b>396 g</b>

Melt the glaze and mix with the praline. Squeeze 120 g of preparation per insert directly onto the pear compote.

## 5 'CHANTILLY' TYPE TOPPING

<b>Puratos Ambient Vegetable Topping (1)</b>	<b>100 g</b>
Almond drink*	312 g
<b>PatisFrance Vanilla Bean</b>	<b>1 pc</b>
4-spice mix	2 g
Sugar	30 g
Glucose syrup	22 g
<b>Belcolade Couverture Selection W. 36% Plant-Based Cacao-Trace</b>	<b>200 g</b>
<b>Puratos Ambient Vegetable Topping (2)</b>	<b>314 g</b>
<b>TOTAL</b>	<b>980 g</b>

Heat the Ambiente (1) and the almond drink with the sugar, glucose, vanilla and 4-spice mix. Caramelize the sugar. Gradually reduce the heat by adding water to the hot cream. Pour the mixture over the white coating and blend until smooth. Add the Ambiente (2) and blend again. Cool the mixture to 4°C.

\*sugar-free intense almond drink with 7% almond.

## 6 MOUSSE

Almond drink*	504 g
<b>PatisFrance Ami'Gel pastry cream powder</b>	<b>84 g</b>
325NH95 Pectin	21 g
4-spice mix	8.4 g
<b>PatisFrance Marcona Almond Collection Praline 70%</b>	<b>168 g</b>
<b>Belcolade Blanket Selection W. 36% Plant-Based Cacao-Trace</b>	<b>840 g</b>
"Chantilly" type vegetable filling	945 g
<b>TOTAL</b>	<b>2570.4 g</b>

Heat the almond drink. Add the Ami'gel mixture, pectin and 4-spice mix. Cook like a pastry cream. Pour the mixture over the coating and praline, then blend. Cool to 4°C. Soften with some of the whipped cream and gently fold in the rest.

\*sugar-free intense almond drink with 7% almond.

## 7 PEAR-VANILLA ICING

<b>PatisFrance Mirror Plus Neutral</b>	<b>1080 g</b>
<b>PatisFrance Starfix IP40 topping</b>	<b>276 g</b>
<b>PatisFrance Starfruit Pear Fruit Purée</b>	<b>369 g</b>
Citric Acid	4.65 g
Dilution water	4.65 g
<b>PatisFrance Vanilla Bean</b>	<b>1pc</b>
LIQUID EGG YELLOW COLOURANT	QS
LIPO GREEN POWDER COLOURANT	QS
<b>TOTAL</b>	<b>1734,3 g</b>

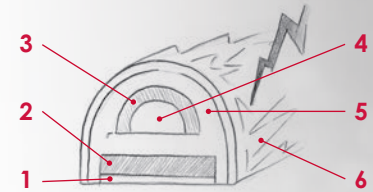
Bring all the ingredients to the boil for 2 minutes. Blend. Adjust the colour with the dyes. Set aside and use at 40°C.

## ASSEMBLY AND FINISHING

- Line strips measuring 18 x 49 cm with a soft vegetable biscuit.
- Squeeze in 750 g of mousse.
- Place the insert.
- Cover with the mousse and then with the 6 x 49 cm almond cream biscuit.
- Leave to set before freezing.
- Frost.
- Decorate with house-shaped shortbread biscuits.
- Make cinnamon sticks with **Belcolade Selection M. Plant- Based Cacao-Trace** couverture (dip in cinnamon powder for texture).

# Au Cœur de la Vanoise

Amount: 3 drip trays - Specific moulds: DR BUB42 and DR BUB41 from Déco Relief



## 1 SHORTBREAD

Butter	210 g
Pastry flour	315 g
Icing Sugar	105 g
Salt	2.5 g
Egg Yolks	40 g
Dry white wine from Savoie	20 g
<b>TOTAL</b>	<b>692.5 g</b>

Cut the butter into small, even cubes. Mix with all the ingredients using a pastry blender, but do not beat. Spread the mixture to a thickness of 2 mm. Cut into rectangles measuring 7 x 16 cm. Bake for 25 minutes at 155°C.

## 2 BLUEBERRY BISCUITS

Egg yolks	190 g
Sugar (1)	160 g
Vanilla powder	2 g
Egg whites	260 g
Sugar (2)	160 g
Pastry flour	125 g
Starch	100 g
Salt	3 g
Frozen blueberries	750 g
<b>TOTAL</b>	<b>1750 g</b>

Beat the egg yolks with the sugar (1) and vanilla powder. Whisk the egg whites and sugar (2). Mix the two ingredients together and add the sifted powders. Spread the mixture in a 57 x 37 cm frame. Sprinkle with blueberries. Bake for around 35 minutes at 165°C.

**Tip:** you can spray with Génépi after baking.

## 3 BLUEBERRY COMPOTE

<b>PatisFrance Starfruit Blueberry Fruit Purée</b>	<b>288 g</b>
Frozen blueberries	288 g
<b>PatisFrance glucose syrup</b>	<b>90 g</b>
Sugar	83 g
Inulin	40 g
Glucose spray	40 g
<b>PatisFrance NH pectin</b>	<b>19.2 g</b>
Lemon juice	58 g
Fresh ginger	2.4 g
Blueberry vinegar	5 g
<b>TOTAL RAW</b>	<b>913.6 g</b>
<b>TOTAL BAKED</b>	<b>806 g</b>

Cook the blueberry purée and the frozen blueberries. At around 40°C, add the sweeteners. Bring to the boil for 1 minute. Add the lemon juice and cool to 4°C. Once cooled, gently mix the preparation with the ginger and vinegar. Weigh 250 g per insert. Deep-freeze.

## 4 CREAMY BLUEBERRY

<b>PatisFrance Starfruit Blueberry Fruit Purée</b>	<b>516 g</b>
Sugar	127 g
<b>PatisFrance NH pectin</b>	<b>12.72 g</b>
Egg yolks	127 g
<b>PatisFrance Beef gelatine powder</b>	<b>6 g</b>
Hydration Water	36 g
Butter	215 g
<b>TOTAL RAW</b>	<b>1039.72 g</b>
<b>TOTAL BAKED</b>	<b>908 g</b>

Heat the fruit purée. At 40/45°C, drizzle in the sugar/pectin mixture. Bring to the boil before squeezing the egg yolks. Add the melted gelatine mass. Cool to 45°C before mixing with the butter. Squeeze 300 g per insert and inlay with blueberry compote.

## 5 VANILLA SABAYON (600 G/ TRAY)

Milk	345 g
<b>PatisFrance Pastiscrem 35% UHT Cream</b>	<b>270 g</b>
Vanilla pods	7.5 pcs
<b>PatisFrance Beef gelatine powder</b>	<b>15.43 g</b>
Hydration Water	92.57 g
Sugar	120 g
Trimoline	45 g
Water	82.5 g
Egg yolk	165 g
<b>35% Patiscrem Cream PatisFrance</b>	<b>750 g</b>
Plain unsweetened Savoy yoghurt	130 g
<b>TOTAL</b>	<b>2015.5 g</b>

Infuse the vanilla in the milk and cream until cold. Add the melted gelatine mass and cool to 20°C. Heat the water, sugar and trimoline to 121°C. Pour this mixture over the egg yolks and whip. Cool to 25°C. Mix the two masses together before adding the whipped cream with which the yoghurt has been loosened.

## 6 CHANTILLY

<b>PatisFrance Pastiscrem 35% UHT Cream</b>	<b>110 g</b>
Milk	90 g
<b>PatisFrance Beef gelatine powder</b>	<b>5 g</b>
Hydration Water	30 g
Sugar	60 g
<b>PatisFrance 35% UHT cream</b>	<b>800 g</b>
<b>PatisFrance vanilla beans</b>	<b>2 pcs</b>
Plain unsweetened Savoy yoghurt	75 g
<b>TOTAL</b>	<b>1170 g</b>

Heat the cream with the milk. Add the melted gelatine mass. Add the sugar, cream and vanilla. Blend together. Leave to stand for at least 6 hours at 4°C before applying.

## ASSEMBLY AND FINISHING

- Pour the mousse (600g).
- Add the insert.
- Cut the biscuit to 49.5 x 6 cm.
- Freeze.
- Turn out of the mould and place on a shortbread crust.
- Squeeze the whipped cream over the top and add texture using a whisk.
- Spray with Mirror Neutral Glazing.
- Finish by dusting with snow sugar.
- Add a chocolate decoration and textured white tips.

**Tips:** You can let the foam run a little before placing the insert so that it doesn't sink.





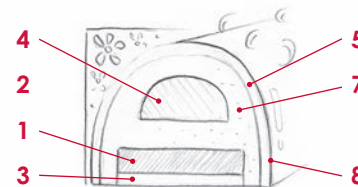






# An air of Provence

Amount: 3 BUB01 drip trays from Déco Relief



## 1 FINANCIER CAKE

Pastry flour	240 g
Icing sugar	660 g
<b>PatisFrance Almond powder</b>	<b>300 g</b>
Milk	6 g
<b>PatisFrance vanilla bean</b>	<b>1 pc</b>
Hazelnut butter	313 g
Olive oil	29 g
Egg whites, unbeaten	192 g
Beaten egg whites	384 g
Lavender honey	60 g
<b>TOTAL</b>	<b>2184 g</b>

Make the hazelnut butter. Using a mixer, mix the flour, icing sugar, almond powder, milk, olive oil and scraped vanilla pod with the hot hazelnut butter. Leave to cool at room temperature for 5 minutes. Meanwhile, whisk the egg whites with the lavender honey. Relax the first mixture with some of the egg whites. Add the rest, taking care to mix gently so that the mixture doesn't fall apart. Roll out into a 40 x 60 cm frame. Bake in a fan-assisted oven at 170°C for approximately 15 to 17 minutes. Cut into 5 x 49 cm strips for assembly.

## 2 NAVETTE BISCUITS

Whole eggs	100 g
Sugar	200 g
Salt	2 g
Olive oil	50 g
Orange blossom water	25 g
Pastry flour	500 g
Orange zest	1 pc
<b>TOTAL</b>	<b>877 g</b>

Whisk together the eggs, sugar and salt. Add the olive oil, orange blossom and orange zest. Add the pastry flour and mix until smooth. Roll out to a thickness of 3 mm. Bake in a fan-assisted oven at 170°C for approximately 15 to 20 minutes.

## 3 CRISP DUJA NAVETTE

<b>PatisFrance shelled whole almonds</b>	<b>470 g</b>
Icing sugar	55 g
Tempered butter	35 g
<b>PatisFrance Vanilla Extract</b>	<b>20 g</b>
<b>Belcolade Chocolat Selection Blanc Extra 34% Cacao-Trace</b>	<b>280 g</b>
<b>PatisFrance Crousticrep Crêpe Flakes</b>	<b>170 g</b>
Navette Orange Blossom Biscuit	85 g
Camargue Fleur de Sel	3 g
<b>TOTAL</b>	<b>1118 g</b>

Roast the almonds in a fan-assisted oven at 150°C for 15 minutes, then leave to cool. Once cooled, grind in a food processor with the icing sugar until smooth. Add the white chocolate and Classic Vanilla, then blend again. Add the butter. Once the Duja is finished, add the finely blended ingredients (start with the navette biscuit on its own, then add the crêpe flakes) and spread between two 3 mm thick confectioner's rulers. Cut into 7 x 49 cm strips for assembly.

## 4 CREAMY WHITE

Whole milk	693 g
<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>287 g</b>
Nyons olive oil (optional)	43 g
<b>PatisFrance vanilla pod</b>	<b>3 pcs</b>
Eggs	225 g
<b>Belcolade Origins Papua New Guinea White Chocolate 36%</b>	<b>685 g</b>
<b>PatisFrance Gelatine Powder</b>	<b>8 g</b>
Hydration Water	56 g
<b>TOTAL</b>	<b>1997 g</b>

Make a custard with the milk, cream, eggs, sugar and vanilla pods. Cook at 85°C. Add the rehydrated gelatine. Blend. Pour the mixture over the white chocolate. Mix again. Drizzle in the olive oil while continuing to blend. Leave to cool to 4°C until completely crystallised. Using a piping bag, place 450 g per strip in the insert trays.

## 5 LEMON CONFIT

Lemon peel 350 g	
Sugar	700 g
Lemon juice	700 g
NH pectin	4 g
Nyons olive oil (optional)	30 g
<b>TOTAL (before reduction)</b>	<b>1784 g</b>

Peel the lemons. Blanch 3 times in cold water. Squeeze the lemons to extract the juice. Add 660 g of sugar. Cook over a very low heat to make a confit without caramelising. When the lemons have reduced to 1170 g, add the pectin and the remaining sugar. Bring everything to the boil. Add the olive oil. Blend coarsely with an immersion blender to keep the pieces. Spread over the biscuit, 150 g per strip.

## 6 SWISS MERINGUE FOR MOUSSE

Egg whites	252 g
Sugar	114 g
Glucose	189 g
<b>TOTAL</b>	<b>555 g</b>

Heat to 50/60°C. Whip until cool.

## 7 LEMON MERINGUE MOUSSE

<b>PatisFrance Starfruit Lemon Fruit Purée</b>	<b>795 g</b>
<b>PatisFrance Starfruit Pear Fruit Purée</b>	<b>150 g</b>
Fresh thyme	16 g
<b>PatisFrance Beef Gelatine Powder</b>	<b>28 g</b>
Swiss Meringue for Mousse	432 g
<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>700 g</b>
<b>TOTAL</b>	<b>2121 g</b>

Prepare the Swiss meringue and hydrate the gelatine with 1/3 of the fruit purée. Infuse the remaining 2/3 with the fresh thyme for 20 minutes. Whip the cream to the desired texture and set aside. Melt the rehydrated gelatine at 50°C, then add to the infused purée and strain through a fine sieve. Blend. Cool to 25°C. Stir in the whipping cream and then the meringue. Use the mixture immediately.

## 8 LEMON ICING

<b>PatisFrance Neutral Mirror Plus Glaze</b>	<b>1080 g</b>
<b>PatisFrance Starfix IP40 Neutral Hot Melt</b>	<b>330 g</b>
<b>PatisFrance Starfruit Lemon Fruit Purée</b>	<b>300 g</b>
<b>PatisFrance Starfruit Pear Fruit Purée</b>	<b>105 g</b>
Lemon conserve	450 g
<b>TOTAL</b>	<b>2265 g</b>

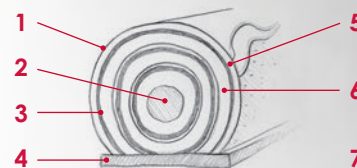
Bring all the ingredients to the boil for 2 minutes. Blend lightly. Set aside at 4°C. Apply the glaze at a temperature between 40° and 42°C.

## ASSEMBLY AND FINISHING

- Carry out the different recipes to prepare the final assembly.
- Make the mousse.
- Place 400 g of mousse in the bottom of a U-shaped log mould.
- Place the insert.
- Place another 220 g of mousse on top.
- Top with the biscuit and then the crisp.
- Smooth all over and freeze.
- Cut 3 logs of 16 cm in a strip.
- Decorate with mandolin-grated almonds and the log ends in a coating made from **Belcolade Selection Extra White 34% Cacao-Trace** chocolate with a daisy design, cut into 8.5 x 8.5 cm squares.

# Ardéchoise

Amount: 3 rolled logs



## 1 CHOUX PASTRY BISCUIT

Lait	248 g
Milk	248 g
Butter	120 g
<b>PatisFrance Chestnut Paste</b>	<b>180 g</b>
Eggs	180 g
Egg yolks	322 g
Chestnut flour	247 g
Egg whites	532 g
Sugar	270 g
<b>TOTAL</b>	<b>2099 g</b>

Bring the milk, butter and chestnut paste to the boil. Mix well. Make a choux pastry with the chestnut flour. Add the eggs and egg yolks. Soften the mixture then add the previously beaten egg whites. Spread the preparation on a Silpat®, at a rate of 650 g per 40 x 60 cm baking sheet. (0.8 mm thick). Bake in a fan-assisted oven at 170°C for approximately 12 to 14 minutes. Wrap the biscuit in plastic film at the end of baking to prevent seepage.

## 2 PANNA COTTA

<b>Patiscrem PatisFrance 35% UHT cream</b>	<b>800 g</b>
Milk	200 g
Sugar	80 g
<b>PatisFrance vanilla beans</b>	<b>2 pcs</b>
<b>PatisFrance Dessert Jelly</b>	<b>100 g</b>
<b>Belcolade Chocolate Selection Extra White 34%</b>	<b>100 g</b>
<b>Cacao-Trace</b>	<b>100 g</b>
<b>TOTAL</b>	<b>1280 g</b>

Heat the milk and cream. Add the sugar and the scraped vanilla pod. Add the gelling agent. Pour the mixture over the white chocolate. Pour the panna cotta when it reaches 30°C at a rate of 300 g per 32 mm diameter tube.

## 3 APPLE-QUINCE GEL

Quince purée	333 g
Kumquat juice	20 g
<b>PatisFrance Starfruit Apple Fruit Purée</b>	<b>145 g</b>
NH pectin	8 g
Sugar	40 g
<b>TOTAL</b>	<b>546 g</b>

Heat the quince purée and apple purée. Add the sugar and NH pectin. Heat to boiling. Add the kumquat juice.

## 4 BRETON SABLE

Egg yolks	160 g
Sugar	320 g
<b>PatisFrance Volcano baking powder</b>	<b>15 g</b>
Salt	4 g
Butter	320 g
Chestnut flour	135 g
Pastry flour	315 g
<b>TOTAL</b>	<b>1269 g</b>

Mix all the ingredients, except the butter, in a food processor. Add the butter. Remove the mixture. Roll out to a thickness of 5 mm. Bake in a fan-assisted oven at 170°C for approximately 15 to 18 minutes.

## 5 CHESTNUT SPREAD

Chestnut paste	400 g
Chestnut cream	200 g
Vanilla pods	2 pcs
Rum/Armagnac	30 g
<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>60 g</b>
<b>TOTAL</b>	<b>690 g</b>

Mix all the ingredients together. Spread 205 g of vermicelli mixture on a sheet of biscuit.

## 6 CHESTNUT MOUSSE

<b>PatisFrance chestnut paste</b>	<b>105 g</b>
<b>PatisFrance Chestnut Cream</b>	<b>52 g</b>
<b>PatisFrance Vanilla Beans</b>	<b>1 pc</b>
Rum/Armagnac	13 g
<b>PatisFrance Pasticrem 35% UHT Cream (1)</b>	<b>16 g</b>
<b>PatisFrance Beef gelatine powder</b>	<b>3 g</b>
Hydration Water	18 g
<b>PatisFrance Pasticrem 35% UHT Cream (2)</b>	<b>210 g</b>
<b>TOTAL</b>	<b>400 g</b>

Mix the chestnut paste, cream, scraped vanilla pod and rum in a mixer using the flat beater. Heat the cream and add the gelatine. Melt all the ingredients together. At 25°C, add the whipping cream. Spread 400 g of mixture on each plate.

## 7 WHIPPED GANACHE

<b>PatisFrance (1) 35% UHT cream</b>	<b>584 g</b>
<b>PatisFrance vanilla beans</b>	<b>2 pcs</b>
Sugar	128 g
<b>PatisFrance beef gelatine powder</b>	<b>8 g</b>
Hydration water	48 g
<b>BelcoladeChocolat Selection Extra White</b>	<b>34%</b>
<b>Cacao-Trace</b>	<b>220 g</b>
<b>PatisFrance (2) 35% UHT cream</b>	<b>972 g</b>
<b>TOTAL</b>	<b>1960 g</b>

Heat the cream, vanilla bean and sugar. Add the rehydrated gelatine. Pour the mixture over the covering. Mix well. Add the cold cream (2) and blend again. Set aside at 4°C for at least 12 hours.

## ASSEMBLY AND FINISHING

- Lightly trim the biscuit on both sides.
- Spread with 205 g chestnut spread.
- Spread with 430 g of apple-quince-kumquat jelly.
- Leave to set slightly in the fridge at 4°C.
- Make the mousse and spread 400 g per biscuit sheet.
- Place the panna cotta insert, previously formed into a tube.
- Roll up and tighten with a wire rack. Deep-freeze.
- For the decoration, use the snow pegs to create a snowy effect on the top of the log. Deep-freeze.
- Using a piping tip, pipe 14 g of chestnut spread onto the log and top with the ganache.





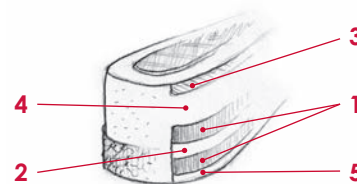






# Returning from the Landes

Amount: 8 Decor & Creation 'lightning bolt' moulds (6 people)



## 1 BASQUE PASTRY

Pastry flour	450 g
Butter	290 g
Cassonade	215 g
Egg yolk	90 g
Whole eggs	20 g
<b>PatisFrance Volcano baking powder</b>	<b>6 g</b>
Île de Ré Fleur de Sel	5 g
<b>TOTAL</b>	<b>1076 g</b>

Gently mix all the ingredients in a mixer with the flat beater. Spread between two sheets to a thickness of 3 mm and set aside. Cut into half-frames. Squeeze 1 kg of prune mass onto the pastry and cover with a second layer of pastry. Bake at 165°C for around 20 minutes. Set aside and cut into 6 x 17 cm shapes.

## 2 PRUNE-RASPBERRY COMPOTE

Prunes	850 g
<b>PatisFrance Starfruit Raspberry Purée</b>	<b>160 g</b>
Balsamic vinegar	30 g
<b>TOTAL</b>	<b>1040 g</b>

Place the 3 ingredients in a food processor. Blend and set aside.

## 3 HAZELNUT MOUSSE

Whole milk	170 g
<b>PatisFrance pork gelatine powder</b>	<b>5 g</b>
Water	30 g
<b>PatisFrance Praline Collection Hazelnuts PGI 62%</b>	<b>100 g</b>
<b>PatisFrance Pure Pralirex Hazelnut Pastry</b>	<b>160 g</b>
<b>PatisFrance 35% UHT Cream</b>	<b>400 g</b>
<b>TOTAL</b>	<b>865 g</b>

Heat the milk to around 40°C. Add the gelatine. Mix with the praline and hazelnut paste and whisk to create an emulsion. Add the whipped cream and mix gently. Squeeze 100 g per insert and freeze.

## 4 AMBER FOAM

<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>500 g</b>
Whole milk	180 g
<b>PatisFrance vanilla beans</b>	<b>2 pieces</b>
<b>PatisFrance Dessert Jelly</b>	<b>45 g</b>
<b>Belcolade Amber Chocolate 32%</b>	
<b>Cacao-Trace</b>	<b>250 g</b>
<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>900 g</b>
<b>TOTAL</b>	<b>1875 g</b>

Infuse the vanilla pods in the cream and hot milk. Add the gelatine and then the chocolate. At a temperature of 35°C, add in the whipping cream.

## 5 HAZELNUT CRUNCH

Baked Basque pastry	190 g
<b>PatisFrance blanched hazelnuts</b>	<b>130 g</b>
Île de Ré Fleur de sel	3 g
<b>Belcolade Amber Chocolate 32%</b>	
<b>Cacao-Trace</b>	<b>140 g</b>
<b>PatisFrance Pure Pralirex Hazelnut Pastry</b>	<b>80 g</b>
<b>TOTAL</b>	<b>543 g</b>

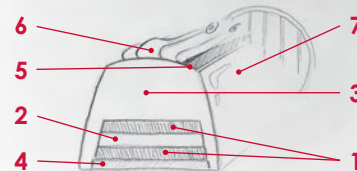
Crush the hazelnuts. Then crumble the Basque pastry. Add the other ingredients. Spread the mixture to a depth of about 5 mm. Set aside and cut into 6 x 17 cm shapes.

## ASSEMBLY AND FINISHING

- In the Décor & Création 'éclair' mould, squeeze in 150 g of mousse.
- Place the hazelnut insert on top.
- Cover with 50 g of mousse.
- Close with the 6 x 17 cm Basque cake and cover with the crunchy filling.
- Freeze.
- Spray the frozen cake with PatisFrance Mirror Plus Neutral, heat to 60°C and decorate.

# Christmas in Charentes

Amount: 3 trays



## 1 COCOA BISCUIT

Egg yolk	300 g
Pastry flour	150 g
<b>Belcolade Cacao powder Cacao-Trace</b>	<b>60 g</b>
Sunflower oil 150 g	
Egg whites 300 g	
Sugar 175 g	
<b>TOTAL</b>	<b>1290 g</b>

Whisk the egg yolks with the sugar until stiff. Add the sifted flour and cocoa powder. Stir in the oil and then the egg whites beaten with the sugar. Pour into a 40 x 60 cm frame and bake at 185°C in a fan oven for 9 minutes.

## 2 COGNAC GANACHE

<b>PatisFrance Pasticrem 35% UHT Cream (1)</b>	<b>220 g</b>
<b>PatisFrance vanilla bean</b>	<b>1 pc</b>
<b>PatisFrance Salted Caramel Butter Filling</b>	<b>100 g</b>
<b>PatisFrance Beef gelatine powder</b>	<b>4 g</b>
Water	24 g
<b>Belcolade Extra White Chocolate 34% Cacao-Trace</b>	<b>100 g</b>
<b>PatisFrance Pasticrem 35% UHT Cream (2)</b>	<b>360 g</b>
Cognac (optional)	70 g
<b>TOTAL</b>	<b>878 g</b>

Bring the cream (1) and vanilla to the boil. Add the caramel, gelatine mass and chocolate and blend. Add the cream (2) and Cognac. Blend and leave to set for 12 hours in a cool place. Whip the ganache at medium speed, stopping when it is still creamy, as it will continue to stiffen with the cooling of the mass.

## 3 MILK CHOCOLATE MOUSSE

Whole milk	550 g
Sugar	90 g
Egg yolk	110 g
<b>PatisFrance Dessert Jelly</b>	<b>60 g</b>
<b>Belcolade Origins Cameroon Milk Chocolate 45% Cacao-Trace</b>	<b>630 g</b>
<b>PatisFrance 35% UHT Cream</b>	<b>800 g</b>
<b>TOTAL</b>	<b>2240 g</b>

Make a custard with the first 3 ingredients. Add the dessert jelly and chocolate. At a temperature of 38°C, fold in the whipping cream.

## 4 PEANUT CRUNCH

<b>Pralirac Maïssimo PatisFrance</b>	<b>450 g</b>
Peanuts	300 g
<b>TOTAL</b>	<b>750 g</b>

Slightly soften the Pralirac and add the roasted and crushed peanuts. Spread the mixture to a depth of about 5 mm. Cut to 7 x 50 cm.

## 5 CHERRY COMPOTE

<b>PatisFrance Starfruit Morello Cherry</b>	<b>500 g</b>
Pineau des Charentes	100 g
NH pectin	35 g
Sugar	100 g
<b>PatisFrance Morello cherry in light syrup</b>	<b>300 g</b>
<b>TOTAL</b>	<b>1030 g</b>

Mix the sugar and pectin, stir into the fruit purée, add the remaining ingredients and bring to the boil for 2 minutes. Mix well and pour the mixture onto a 5 mm high Silpat®. Set aside and cut into 3.8 x 50 cm strips.

## 6 CHANTILLY PEANUTS

<b>PatisFrance (1) 35% UHT cream</b>	<b>140 g</b>
Trimoline	35 g
<b>PatisFrance beef gelatine powder</b>	<b>2 g</b>
Water	12 g
<b>Belcolade Amber Chocolate 32% Cacao-Trace</b>	<b>52 g</b>
<b>PatisFrance Pralirex Peanut</b>	<b>40 g</b>
<b>PatisFrance (2) 35% UHT cream</b>	<b>240 g</b>
<b>TOTAL</b>	<b>521 g</b>

Heat the Patiscrem (1) to 70°C. Add the gelatine and chocolate and blend. Blend in the peanut paste and Patiscrem (2). Set the mixture aside for about twelve hours.

## 7 CHERRY ICING

<b>PatisFrance Mirror Plus Neutral</b>	<b>1080 g</b>
<b>PatisFrance IP40 Neutral Starfix Concentrated Hot Melt</b>	<b>330 g</b>
<b>PatisFrance Starfruit Griotte fruit purée</b>	<b>375 g</b>
<b>PatisFrance Starfruit Lemon Fruit Purée</b>	<b>30 g</b>
<b>TOTAL</b>	<b>1815 g</b>

Bring all the ingredients to the boil for 2 minutes. Blend and filter the mixture. Set aside and apply at 40°C.

## ASSEMBLY AND FINISHING

- Cut the inserts into 5 x 50 cm strips.
- Line the log mould with 700 g of chocolate mousse and place the insert in the centre.
- Cover with a crisp strip and freeze.
- Once removed from the mould, place a strip of compote on top of the log and frost.
- Decorate with whipped cream.





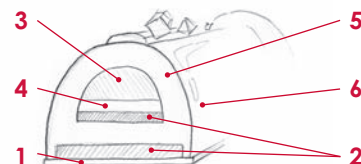






# Overseas Passion

By Jonathan Mougel, Best Pastry Chef and Confectioner in France 2019.  
Amount: 3 x 50 cm trays.



## 1. LIME SHORTBREAD

Butter	170 g
Fleur de sel	2 g
Lime	1 P
Icing sugar	90 g
<b>PatisFrance Fine Almond Powder</b>	<b>20 g</b>
<b>PatisFrance Hazelnut Powder Eggs</b>	<b>45 g</b>
Type 55 flour	245 g
<b>TOTAL</b>	<b>592 g</b>

Mix all the dry ingredients together. Add the egg and mix gently. Roll out to a thickness of 2 mm. Bake the corresponding base on Silpain at 150°C for approximately 14 minutes.

## 2. COCONUT-LIME DACQUOIS

Egg Whites	330 g
Cassonade	75 g
<b>PatisFrance Vanilla Powder</b>	<b>3 g</b>
<b>PatisFrance Almond Powder</b>	<b>135 g</b>
<b>PatisFrance Grated Coconut</b>	<b>150 g</b>
<b>PatisFrance Roasted Shredded Coconut</b>	<b>90 g</b>
Icing sugar	300 g
Lime zest	3 Pcs
<b>TOTAL</b>	<b>1083 g</b>

Beat the egg whites with the cassonade until stiff. Dry mix the vanilla powder, almonds, coconut powders and icing sugar. Add to the stiffly beaten egg whites and mix with the lime zest. Bake at 170°C for approximately 12 minutes.

## 3. EXOTIC MARMALADE (400G/TRAY)

<b>PatisFrance Starfruit Pineapple Puree</b>	<b>161 g</b>
<b>PatisFrance Starfruit Mango Puree</b>	<b>115 g</b>
Cassonade	46 g
<b>PatisFrance NH pectin</b>	<b>9.2 g</b>
Blanched orange zest	2 Pcs
Fresh passion fruit	184 g
Mango brunoise	368 g
Pineapple brunoise	368 g
Gelatine mass	69 g
Chopped coriander	4.6 g
<b>TOTAL</b>	<b>1324.8 g</b>

Brown the pineapple brunoise and extract the water. Boil the pulp, cassonade and pectin, add the brunoise and blanched orange zest. Add the gelatine mass. Allow to cool. Add the chopped coriander, smooth and pipe the insert into a 6 cm diameter mould. Flash freeze

## 4. CREAMY MILK CHOCOLATE (280G/TRAY)

Milk	200 g
<b>PatisFrance Pasticrem 35% UHT Cream</b>	<b>200 g</b>
Sugar	24 g
Egg Yolks	88 g
Gelatine mass	11.2 g
<b>Belcolade Origins Milk Chocolate Vietnam 35% Cacao-Trace</b>	<b>328 g</b>
<b>Belcolade Cocoa Butter Cacao-Trace</b>	<b>24 g</b>
<b>TOTAL</b>	<b>875.2 g</b>

Make a custard with the first 4 ingredients. Add the melted gelatine mass. Pour over the chocolate and cocoa butter and blend. Cool to 4°C. Rework slightly and place on top of the tropical marmalade.

## 5. VANILLA MOUSSE (600G/TRAY)

Milk	600 g
<b>PatisFrance Vanilla Bean</b>	<b>4 pcs</b>
Egg Yolks	160 g
Cassonade	80 g
Gelatine mass	120 g
<b>Belcolade Chocolate Coating Selection Extra-White 34% Cacao-Trace</b>	<b>400 g</b>
<b>UHT Cream 35% Chocolate PatisFrance Pasticrem</b>	<b>960 g</b>
<b>TOTAL</b>	<b>2320 g</b>

Make a custard with the first 4 ingredients, stir in the melted gelatine and pour over the white chocolate. Blend together and cool. Add the cream at 12°C.

## 6. MANGO PUREE

<b>PatisFrance Starfruit Mango Puree</b>	<b>400 g</b>
<b>PatisFrance Starfruit Apricot Puree</b>	<b>200 g</b>
Glucose 36DE	150 g
Sugar	200 g
<b>PatisFrance Pectin NH</b>	<b>10 g</b>
<b>PatisFrance Gelatine powder</b>	<b>15 g</b>
Water	90 g
<b>PatisFrance Mirror Plus Neutral</b>	<b>200 g</b>

Heat the first 5 ingredients for one minute, then add the gelatine and mirror. Blend. Glaze at 30°C.

You can also spray with the same glaze at 60°C.

## ASSEMBLY

- Place 400 g of marmalade in the 6 cm trays and freeze.
- Place 280 g of creamy chocolate on top of this first insert.
- Lay a 4 x 49.5 cm biscuit base.
- Flash freeze
- Squeeze 600g of mousse into each tray and place the insert.
- Lay a 7.5 x 49.5 cm biscuit base.
- Finish with a 7.5 x 49.5 cm shortbread base.



  
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