

Trend :

Pistachio, a treasure of nature in full bloom!

Our products :

- Pistachios
- Praliné Tradition Pistache
- Pralirex Pistache
- Pralirac Pistache

Recipes :

- Strawberry-Pistachio entremets
- Crazy Croissant
- Pistachio Eclair



The pistachio is **THE** dried fruit that we have been seeing everywhere for a few months! It is worked on by the world's greatest chefs and revisited in all its forms.

In this edition, we invite you to discover more about this iconic dried fruit and to inspire you through our product offer and tasty recipes.

Pistachio, a thriving **treasure of nature!**

The pistachio, fruit of the pistachio tree (*Pistacia vera*), originates from Asia Minor, a region that today includes Iran, Pakistan, Palestine, Israel, and part of Turkey.

Archaeological traces show that pistachios were consumed as early as 6760 BC in Jordan. They were introduced to Europe by the Romans and spread throughout the Mediterranean basin thanks to the Arabs in the 8th century. Today, the United States is the largest producer of pistachios with approximately 523,900 tons per year, followed by Iran (135,000 tons) and Turkey (119,355 tons).



Pistachios are a perfect response for consumers looking for healthy and gourmet products. Indeed, according to our latest Taste Tomorrow study, 73% of consumers worldwide are interested in products that boost their daily energy. Pistachios contain approximately 19% protein and 16% carbohydrates. They are also an excellent source of vitamins B6, B1, manganese, phosphorus, and magnesium.



PRODUCT RANGE

Charmes, a heritage of expertise and innovation.

PatisFrance boasts great expertise thanks to its factory specialized in the processing of dried fruits. Located in the heart of the Vosges, in the East of France, this factory has evolved by developing multiple activities.

The 80 employees of the factory are committed to meeting market demands while maintaining high quality standards. Each production step is rigorously controlled to ensure optimal quality products. The factory is certified IFS, BRC.

THE RANGE OF PISTACHIO-BASED PRODUCTS:

DRIED FRUITS

Sorted, calibrated, peeled, chopped, powdered, or in sticks... PatisFrance offers quality pistachios in all forms. Their green color is attractive, their unique taste is refined, and their uses are numerous. The wide selection of PatisFrance pistachios allows for various applications: macarons, frangipane, tarts, chocolate making, confectionery...

Our pistachios are guaranteed '100% pure pistachio fruit ».

AVAILABLE FORMATS

Shelled pistachios from Iran

Rosy green color and strong pistachio flavor.



Chopped green pistachios

Cubes of shelled and peeled pistachios, beautiful green color. Ideal for decoration.



Green Pistachios from Iran

Deep green color and good fresh pistachio flavor.



Green pistachio in powder

Beautiful green color, fine powder. Good pistachio aroma, perfect for incorporation or decoration.



Green pistachio sticks

Green color, good fruit flavor. Ideal for original decoration.



Available in bags of 1 kg

PRODUCT RANGE



PRALINE TRADITION PISTACHIO

The pistachios are mixed with sugar and then cooked in a traditional way in copper basins over direct flame, then cooled and ground. The authentic granite conche then textures the product to bring out its unique aromatic characteristics.

This praline contains 52% pistachios for a strong flavor and authentic texture.

Available in 1.5-kilogram buckets.
Minimum shelf life of 12 months.



PRALIREX PISTACHIO

A pure paste with 100% pistachios for an intense and flavorful aroma. This product is free from colorants, flavorings, and preservatives. Its manufacturing process ensures the preservation of the pistachio's natural color. An economical dosage between 10 and 15% of the mixture's weight.

This product allows for a reduction in sugar content in pastries to guarantee an intensely authentic taste.

Available in 1.5 and 6-kilogram buckets.
Minimum shelf life of 12 months.



PRALIRAC PISTACHIO

This ready-to-use filling is based on praline with added pistachio inclusions. With its crunchy texture and intense flavor, this product is the perfect solution for adding texture to logs, entremets, tarts, or chocolate candies.

Pralirac Pistachio contains no artificial colorants or flavors and is palm oil-free.

Available in 2-kilogram buckets.
Minimum shelf life of 12 months.

RECIPE

STRAWBERRIES-PISTACHIO ENTREMETS

By Mathias Gautron

For 3 entremets of 20 cm.

Specific mold: Silikomart 20 cm.

LEMON-PISTACHIO FINANCIER

Flour	145 g
PatisFrance Pistachio Powder	220 g
Icing sugar	285 g
Melted butter	285 g
Egg whites	320 g
Grand Marnier®	70 g
Lemon zest	3 pcs

Mix the flour, pistachio powder, and icing sugar. Add the egg whites, melted butter, lemon zest, and finally the Grand Marnier. Pour into a mold and bake for 8 minutes at 210°C. Cut out three discs with a diameter of 20 cm.

CUSTARD CREAM

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

Infuse the vanilla pod in the milk. Whiten the egg yolks and sugar and add the Elgel. Make a custard cream and then add the butter. Set aside.

PISTACHIO MOUSSELINE

Cream	300 g
Butter	200 g
PatisFrance Pistachio Praline	120 g
PatisFrance Pralirex Pistachio	30 g
Fine salt	0.1 g

Using a whisk, mix the pastry cream with the Pistachio Praline, Pralirex Pistachio, and salt. Add the softened butter and emulsify everything.

PISTACHIO CRUNCH (130 G)

PatisFrance Pralirac Pistachio	400 g
---------------------------------------	--------------

Melt at 30°C and spread to 2 mm in a 20 cm circle.

TRANSLUCENT JELLY

Water	500 g
Sugar	100 g
Cointreau	40 g
Gelatin mass	120 g
Strawberries	120 g
Raspberries	30 g

Boil the water and sugar, then add the gelatin. At 50°C, add the alcohol and pour 250 g into molds. Cut the fresh strawberries into 6 pieces and the raspberries, then incorporate them into the jelly. Let set in the fridge and freeze everything.

STRAWBERRY COMPOTE

Puratos Topfil Strawberry	500 g
PatisFrance Dessert Jelly	40 g
Lemon zest	1 g

Heat the Topfil to 45°C, then add the lemon zest and dessert jelly. Spread 170 g directly on the pistachio Joconde biscuit.

JOCONDE BISCUIT (2 SHEETS)

PatisFrance Pistachio Powder	330 g
Icing sugar	270 g
Trimoline	45 g
Whole egg	450 g
Flour	90 g
Butter	80 g
Egg whites	300 g
Sugar	60 g

Mix the first four ingredients at high speed, then add the sifted flour. Mix the egg whites and sugar and melt the butter. Add $\frac{3}{4}$ of the first mixture to the meringue. Add the butter to the remaining $\frac{1}{4}$ and mix. Combine the two mixtures. Spread on a silicone sheet and bake at 220°C in a convection oven for 7 minutes. Cut out a 20 cm disc and 4 cm wide strips to create the edge of the entremets.

ASSEMBLY AND FINISHING

- Place the lemon pistachio financier, then the Pralirac Pistachio.
- Spread the pistachio mousseline and place the pistachio Joconde biscuit.
- Smooth with the strawberry compote.
- Seal with the translucent jelly.
- Line the edge of the entremets with the pistachio Joconde biscuit.



CRAZY CROISSANT

INGREDIENTS

Croissant dough	850 g
Pistachio croissant dough	150 g
Puratos Mimetic Primeur 10%	250 g
PatisFrance Pralirac Pistachio	QS
PatisFrance chopped pistachios	QS
Puratos Sunset Glaze	QS

INGREDIENTS FOR PISTACHIO MOUSSELINE CREAM

Patiscrem PatisFrance	450 g
Cold water	1000 g
PatisFrance Pralirex Pistachio	140 g

Make a pistachio pastry cream with all the ingredients.

METHOD

- **Lamination:**
1 double turn then 1 single turn.
- **Rest:**
30 minutes at 4°C.
- **Division:**
Roll out the dough to 3 mm thick and 25 cm wide. Cut triangles of 25 x 9 cm.
- **Proofing:**
2 hours at 28°C.
- **Baking (deck oven):**
17 minutes at 200°C.
- **Decoration:**
Using a brush, apply Puratos Sunset Glaze as soon as they come out of the oven. Sprinkle with chopped pistachios.
- **Filling:**
Open the croissant and fill with a layer of pistachio cream using a fluted piping bag.



RECIPE

PISTACHIO ÉCLAIR

By Jonathan Mougel, Meilleur Ouvrier de France Pâtissier-Confiseur 2019.
For +/- 15 pieces.

CHOUX PASTRY

Water	125 g
Milk	125 g
Butter	112.5 g
Salt	5 g
Flour T55	150 g
Whole eggs	7 pcs

Bring the water, milk, butter, and salt to a boil. Add the flour and dry out the mixture, then incorporate the blended eggs. Strain when the mixture is at 60°C. Pipe éclairs and bake at 165°C for +/- 25 minutes, then at 175°C for +/- 12 minutes.

PISTACHIO PRALINE

Sicilian pistachios with skin	130 g
Whole Marcona almonds PatisFrance	70 g
Sugar	102 g
Water	31 g
Fleur de sel	0.25 g
Pistachio oil	15 g

Roast the almonds and pistachios. Make a caramel with the sugar and water, then add the nuts and fleur de sel. Grind finely, adding pistachio oil when the mixture has cooled.

PISTACHIO - ORANGE BLOSSOM CREAM

Milk 320 g	
PatisFrance Patiscrem	40 g
Brown sugar	12 g
Pectin nH	2 g
PatisFrance Pralirex Pistachio	10 g
Cornstarch	24 g
Egg yolks	50 g
Pistachio Praline	40 g
Orange blossom	10 g

Bring the first 5 ingredients to a boil, stirring regularly. Blend at boiling point. Add the blanched cornstarch-egg yolk mixture and cook like a pastry cream. Add the pistachio praline and orange blossom while hot. Blend and cool quickly.

PINEAPPLE - YUZU - ORANGE

PatisFrance Starfruit Pineapple	110 g
Yuzu juice	20 g
Orange juice	110 g
Atomized glucose	20 g
Pectin nH	4 g
Gelatin mass	2 g
Lemon juice	5 g

Cook all the ingredients to a boil except the gelatin and lemon juice. Add these last two ingredients at the end of cooking. Mix and let cool.

PISTACHIO-ORANGE BLOSSOM GLAZE

Milk	150 g
Orange blossom	5 g
Glucose	150 g
Gelatin	20 g
Belcolade Selection Extra Blanc 34% Cacao-Trace	300 g
Praliné Tradition Pistache PatisFrance	120 g
Pralirex Pistachio PatisFrance	80 g
Puratos Miroir Neutre	300 g

Bring the milk, orange blossom, and glucose to a boil. Add the melted gelatin mass and pour over the chocolate, pistachio Praline, and Pralirex. Blend. Add the Miroir Neutre and blend. Glaze at 27-28°C.

ASSEMBLY AND FINISHING

Make 3 holes in the choux and fill with 80% pistachio cream and 15% fruit compote, finishing with 5% pure pistachio praline. Glaze the éclair and sprinkle with crushed pistachios.





*Looking for more
inspiration in pâtisserie?*

Follow **PatisFrance_officiel**
on Instagram!

You can find there:

- inspiration on finished products
- exclusive recipes
- extracts of our masterclasses with the most famous chefs pâtissiers

And share your creations with
#patisfrance
so that we can publish it!



Join us also on Youtube!

www.puratos.fr

PatisFrance - Puratos

Parc d'affaires Silic - 40 rue de Montlhéry BP 80179 - 94 563 Rungis Cedex - France

T : 01 45 60 83 83 - F : 01 45 60 40 30

E : patisfrance@puratos.com


PATISFRANCE[®]
SOURCE DE SÉDUCTION