

# Ice Creams

  
**PATISFRANCE®**  
SOURCE DE SÉDUCTION

  
**puratos**  
Food Innovation for Good

**BELCOLADE**  
THE REAL BELGIAN CHOCOLATE

# THE ICE CREAM BY PURATOS

Ice cream is one of those timeless classics, with Italy being the worthiest representative on the European scene. What's more, ice cream is no longer a seasonal product, and is now consumed almost all year round. The quality of ice cream lies in its natural, smooth character, achieved with no need to add anything.

For ice cream makers, the combination of authenticity and innovation is becoming increasingly difficult: on the one hand, the trend is to look for a product with a short and easily understandable list of ingredients, on the other hand, the consumer (who is becoming more and more informed) does not want to compromise on product quality.

The smoothness of ice cream is a guarantee of quality and this is most often achieved thanks to the stabilisers and emulsifiers used in the recipes.

Puratos takes on a new challenge and enters the world of ice cream with a clear objective: to offer a range of ice cream bases without stabilisers and emulsifiers, with 100% natural ingredients, without compromising on taste and creaminess.



## *The essential ingredients*

To make good ice cream, the choice of the correct ingredients is fundamental: pralinés, fruits and chocolates are all important ingredients in producing a good product.

Thanks to our experience in the world of pâtisserie, Puratos does not stop at creating new ice cream bases but offers a range of selected products adapted to the world of ice cream, capable of bringing out the best of each flavour: Pralinés PatisFrance, Starfruit purées, nuts but also Belcolade Chocolates, Puratos fruit preparations Classic and Topfil Finest.

In this recipe booklet, you will find inspiration and tips on how to successfully make ice cream.

# PURATOS ICE CREAMS

All our bases are designed to offer you maximum convenience: they can be made both hot and cold. The Puratos ice cream range is made up of:



## **BASE CREMA**

This base will allow you to make ice creams with warm notes, such as vanilla, praliné, nuts...

All the essential flavours to ensure a presentation as beautiful as it is tasty!



## **BASE FRUTTA**

This base will allow you to make all your fruit ice creams from the most acidic to the sweetest.

The fruit will be sublimated and highlighted!

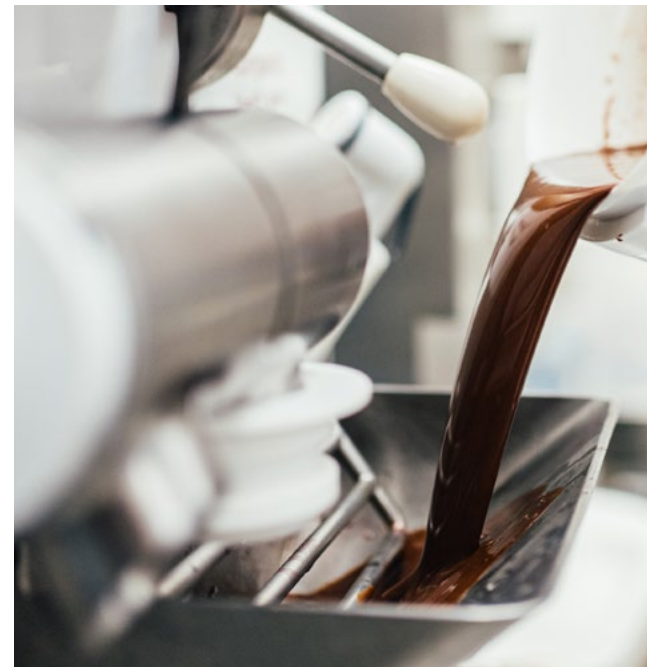


## **BASE CIOCCOLATO**

This base will allow you to make a wide range of Chocolate ice creams (dark, milk, white...).

You will be able to offer your customers excellent ice creams but also a beautiful story to tell with Cacao-Trace.





# OUR TIPS FOR MAKING ICE CREAM WITH OUR PURATOS BASES

## MIXING

Mix all the powders together, then add the liquids and thoroughly emulsify the mixture.  
Using a high-speed hand mixer (12,000 rpm) will produce an emulsified ice cream that is much creamier and has a higher volume.  
Chocolate ice cream requires the use of a hot liquid to melt the Chocolate. Heat the milk to 70°C, pour it over the rest of the ingredients to melt the Chocolate or perform pasteurization.

## PASTEURIZATION

Please bear in mind that this step is not compulsory since our preparations do not contain any emulsifiers or texturing agents.  
However, if you use unpasteurized ingredients such as raw milk, fresh cream or eggs, this step is mandatory to avoid any microbiological risk.  
We recommend a heating step between 65°C and 85°C. We recommend this step for Chocolate ice cream to avoid heating the milk.

## MATURING

This step is not mandatory.  
If you want to intensify the taste of your ice cream, let the mixture rest in the fridge for a few hours.

## CHURNING

Begin the churning program.  
Once churning is complete, we recommend placing the ice cream tub in the freezer (-40°C) for a few minutes to freeze the ice cream.

## STORAGE

To keep the ice cream in good conditions and prevent crystals from forming, it is necessary to wrap the trays and place them in the freezer between -14 and -18°C.  
Please note that the ice cream should not be left overnight in the display cabinets but rather placed in the freezer.

## SERVICE

The serving temperature of ice cream is not always the same as the one indicated in the display case.  
The ideal serving temperature for ice cream is between -12°C and -13°C: this temperature guarantees the correct texture of the ice cream at the time of consumption.  
After displaying the ice cream in the display case, we recommend checking this core temperature with a probe thermometer. If the measured temperature does not correspond to the recommended serving temperature, adjust the display case temperature accordingly.

The taste of fruit ice cream can be intensified by replacing some of the water with fruit purée and by balancing the sugars in the recipe.  
For fruit bases, we recommend that the mixture is left to rest for at least 15 minutes before the whipping phase, either.



# BASE CREMA

The base for Puratos Crema ice cream is perfect for making the “must-have” flavours of ice cream makers: pistachio, hazelnut, almond...

Our PatisFrance pralinés are ideal for a perfect balance of flavours.

You can choose whether to pasteurize your preparations (hot or cold process).





## PRALINÉS PATISFRANCE

Charmes is a Vosges factory with a high level of expertise in nut processing.

Pralinés PatisFrance are the results of the magic union of the best nuts and sugar, manufactured in our factory in Charmes, thanks to our expertise dedicated to nut processing.

With their delicious flavours and surprising textures, Pralinés PatisFrance inspire professionals all over the world. Based on almonds, hazelnuts or pistachios, with roasted or caramelized notes, delicate fragrances or intense aromas, each Praliné has a unique taste.

The wide variety of textures, from creamy and soft to granular and crunchy, makes Praliné PatisFrance an ideal product for flavouring and adding variety to your ice cream.

**Discover the magic of Pralinés PatisFrance and be surprised by their unique taste.**



**PATISFRANCE®**  
SOURCE DE SÉDUCTION

### TRADITION

Fine ingredients such as almonds, hazelnuts and pistachios, mixed with sugar, are traditionally cooked in copper basins over a direct flame, then cooled and ground. The authentic granite conche then allows the product to be textured to bring out the special aromatic characteristics of traditional pralinés...

### FLUIDS

These pralinés are made in a workshop that allows for a very fine grinding process, which gives them a smooth, soft and unique texture. The fineness of the products obtained gives rise to the most astonishing creations.

### SPECIALTIES

These praliné-based fillings are made on a production line that reproduces an artisanal method to which other ingredients or Chocolate are added to obtain textures that are as delicious as they are surprising.

### PURE PASTES

Fluid pastes containing 100% nuts to flavour all types of products and to allow the name "with hazelnut" or "with pistachio".

# BASE CREMA

All the recipes below have been adjusted to obtain creamy, high-quality ice cream.

Our recipes have been designed for a serving temperature of -13°C (+/- 0.8°C). The temperature must be taken in the middle of the ice cream.

## Denomination: Ice cream

Designation reserved for a product containing:

- Food fats (animal or vegetable based, mixed)
- Sources of protein (animal or vegetable origin, or eggs)

The minimum weight per liter is 450 g.

With this method, you can produce a large quantity of natural base which you can use to produce all the flavours you want.

## 1 START BY MAKING THE NATURAL BASE ...

|                     | Base crema | Milk | Liquid cream 35% | Total weight |
|---------------------|------------|------|------------------|--------------|
|                     | g          | g    | g                | g            |
| Natural Base Premix | 250        | 600  | 150              | 1000         |

Storage conditions: + 4°C for a maximum of 2 days

## 2 ... THEN MAKE ALL YOUR ICE CREAMS!

|                      | Natural base premix | Liquid cream 35% | Sugar |
|----------------------|---------------------|------------------|-------|
| <b>FIOR DI LATTE</b> | g                   | g                | g     |
|                      | 880                 | 90               | 30    |

|                         | Natural base premix | Liquid cream 35% | Sugar | Vanilla |
|-------------------------|---------------------|------------------|-------|---------|
| <b>VANILLA</b>          | g                   | g                | g     | pc      |
| Vanilla Pod PatisFrance | 880                 | 90               | 30    | 1 pc    |



|  | Natural<br>base premix | Milk     | Sugar    | 100% Paste |
|--|------------------------|----------|----------|------------|
| <b>NUTS (100% NUT PASTE BASE) – Intense &amp; powerful taste</b> | <b>g</b>               | <b>g</b> | <b>g</b> | <b>g</b>   |
| Pralirex Pistache  | 620                    | 210      | 70       | 100        |
| Pralirex Noisette  | 620                    | 205      | 75       | 100        |

|  | Natural<br>base premix | Milk     | Sugar    | Praliné  |
|--|------------------------|----------|----------|----------|
| <b>NUTS (PRALINÉ BASE) – Creamy texture &amp; balances taste</b> | <b>g</b>               | <b>g</b> | <b>g</b> | <b>g</b> |
| Praliné Noisette 50%   | 590                    | 230      |          | 180      |
| Praliné Collection Noisette IGP Piémont 62%                      | 580                    | 230      | 30       | 150      |
| Praliné Amande 50% - Praliné Pistache 52%                        | 580                    | 240      |          | 180      |
| Pralinor 55% (almonds and hazelnuts)                             | 580                    | 250      |          | 170      |

|                           | Natural<br>base premix | Milk     | Sugar    | Gianduja |
|---------------------------|------------------------|----------|----------|----------|
| <b>GIANDUJA</b>           | <b>g</b>               | <b>g</b> | <b>g</b> | <b>g</b> |
| Gianduja Milk Cacao-Trace | 580                    | 230      | 30       | 150      |

|                               | Natural<br>base premix | Milk     | Pralicrac |
|-------------------------------|------------------------|----------|-----------|
| <b>CARAMEL</b>                | <b>g</b>               | <b>g</b> | <b>g</b>  |
| Pralicrac Caramel Beurre Salé | 590                    | 230      | 180       |

|   | Natural<br>base premix | Liquid<br>cream 35% | Flavouring |
|---|------------------------|---------------------|------------|
| <b>FLAVOURING</b>   | <b>g</b>               | <b>g</b>            | <b>g</b>   |
| Classic Puratos (vanilla, coffee, coco..) – flavouring pastes PatisFrance | 790                    | 120                 | 90         |

**TIP:** You can use marbling to create dual-flavoured ice creams.

**The Puratos Base Crema has many applications and can also be used for Chocolate ice cream recipes.**

Thanks to the wide choice of Chocolates, you can personalize your display with high-quality Chocolate ice creams.

Below are a few recipes with a selection of Chocolates.

If you wish to further enhance the unique taste and aroma of the Chocolates, please see the session in this booklet dedicated to Puratos bases specific to Chocolate ice cream (p 17).

|  | Natural base premix | Sugar    | Chocolate | Cocoa in powder | Whole milk |
|--|---------------------|----------|-----------|-----------------|------------|
| <b>DARK CHOCOLATE</b>  | <b>g</b>            | <b>g</b> | <b>g</b>  | <b>g</b>        | <b>g</b>   |
| Belcolade Noir Absolu Ebony Cacao-Trace + Belcolade Cocoa in powder Cacao-Trace  | 750                 | 70       | 50        | 60              | 70         |
| Belcolade Noir Selection 55% Cacao-Trace + Belcolade Cocoa in powder Cacao-Trace | 750                 | 60       | 50        | 60              | 80         |

|                                       | Natural base premix | Chocolate | Whole milk |
|---------------------------------------|---------------------|-----------|------------|
| <b>WHITE CHOCOLATE</b>                | <b>g</b>            | <b>g</b>  | <b>g</b>   |
| Belcolade Blanc Selection Cacao-Trace | 750                 | 160       | 90         |

|                                      | Natural base premix | Chocolate | Whole milk |
|--------------------------------------|---------------------|-----------|------------|
| <b>MILK CHOCOLATE</b>                | <b>g</b>            | <b>g</b>  | <b>g</b>   |
| Belcolade Milk Selection Cacao-Trace | 750                 | 170       | 80         |

|   | Natural base premix | Chocolate | Whole milk |
|---|---------------------|-----------|------------|
| <b>AMBER CHOCOLATE</b>                        | <b>g</b>            | <b>g</b>  | <b>g</b>   |
| Belcolade Selection Amber Douceur Cacao-Trace | 760                 | 160       | 120        |





# BASE FRUTTA

The Puratos Base Frutta allows you to make all your fruit ice creams, from sour to sweet fruits. It is extremely versatile.

For a unique and natural taste, the choice of the right toppings and purées, processed and made in such a way as to preserve all the organoleptic properties of the fruit, is essential.

You can choose whether to pasteurize your preparations (hot or cold process).





## STARFRUIT PATISFRANCE

The Starfruit fruit purées are made using a gentle pasteurization process to preserve the taste and colour of the fruit. The fruit is selected and picked when fully ripe, resulting in an exceptional product of the highest quality.

### BENEFITS:

- Ready-to-use fruit purées
- Formula free from coloring and artificial flavouring (NAFNAC)
- An easy storage at ambient temperature and no need to defrost
- A convenient packaging with a reclosable cap
- Made in France

### STARFRUIT RANGE:

STRAWBERRY



RASPBERRY



APRICOT



PINEAPPLE



MANGO



BLUEBERRY



BLACKCURRANT



LEMON



WHITE PEACH



WILLIAMS PEAR



BANANA



TANGERINE



EXOTIC FRUITS



PASSION FRUIT



RED FRUITS



GREEN APPLE



MORELLO CHERRY



LITCHI





## The must-have ingredients



# Topfil Finest



Topfil Finest is the new generation of fillings with or without chunks, containing at least 70% fruit. It is ideal for making sorbets with a natural and authentic taste and appearance.

The technique for making Finest is based on a unique manufacturing process that perfectly and evenly cooks the fruit to produce fillings that retain the fruit's integrity (colour, taste and texture, with or without pieces).

### Tastes :

Cherry



Raspberry



Apricot



Strawberry



Banana



Mango



# BASE FRUTTA

An ideal base for preparing delicious, creamy fruit ice creams with a great, natural and authentic fruit flavour.

Thanks to its versatility, it allows you to make all your fruit ice creams, from sour to sweet fruits.

Our recipes have been designed for a serving temperature of  $-13^{\circ}\text{C}$  ( $\pm 0.8^{\circ}\text{C}$ ). The temperature must be taken in the middle of the ice cream.

## Denomination: Sorbet

Name reserved for ice creams as defined under the point “water ice, ice cubes”, and composed of a mixture of water and sugar into which no fat is added and containing:

- At least 25% fruit for sweet fruit
- At least 15% fruit for acidic, strong-flavoured fruit
- At least 5% fruit for nuts. In the case of mixed fruit, this minimum rate applies to all the fruit used.

|   | Base Frutta | Water | Sugar | Topfil Finest |
|---|-------------|-------|-------|---------------|
| SWEET FRUITS – A UNIQUE, INTENSE, AUTHENTIC TASTE WITH VISIBLE PIECES OF FRUITS | g           | g     | g     | g             |
| Topfil Finest Abricot 70%   | 100         | 285   | 115   | 500           |
| Topfil Finest Cerise 70%  | 100         | 270   | 130   | 500           |
| Topfil Finest Fraise 70%  | 100         | 255   | 145   | 500           |
| Topfil Finest Framboise 70%   | 100         | 225   | 145   | 500           |
| Topfil Finest Mangue 70%  | 100         | 310   | 90    | 500           |

**TIP:** The taste of fruit ice cream can be enhanced by replacing some of the water with fruit puree and balancing the sugars in the recipe.



# BASE FRUTTA

An ideal base for preparing delicious, creamy fruit ice creams with a great, natural and authentic fruit flavour.

Thanks to its versatility, it allows you to make all your fruit ice creams, from sour to sweet fruits.

## Denomination: Full fruit sorbet

It is reserved for sorbets as defined, and contains:

- At least 45% fruit for sweet fruit
- At least 20% fruit for acidic, strong-flavoured fruits.
- In the case of a mixture of fruits, this minimum content applies to all the fruits used.

The minimum weight per liter is 650 g.

Our recipes have been designed for a serving temperature of -13°C (+/- 0.8°C). The temperature must be taken in the middle of the ice cream.

|   | Base Frutta | Water | Sugar | Purée |
|---|-------------|-------|-------|-------|
| <b>ACID FRUITS</b>                          | g           | g     | g     | g     |
| Starfruit Citron – Classic & natural taste  | 100         | 430   | 190   | 280   |
| Starfruit Passion - Classic & natural taste | 100         | 370   | 130   | 400   |

|   | Base Frutta | Water | Sugar | Purée |
|---|-------------|-------|-------|-------|
| <b>SWEET FRUITS</b>   | g           | g     | g     | g     |
| Starfruit (apricot, strawberry, apple...) Classic & natural taste | 100         | 250   | 150   | 500   |
| Starfruit Mangue - Classic & natural taste                        | 100         | 270   | 130   | 500   |

**TIP:** Our CLASSIC range allows you to enhance the taste of the fruit. The recommended concentration is 2-4%.

## CLASSIC PURATOS

Classic are fruit preparations that are as close as possible to the original taste and color of the fruit. And to gain even more naturalness, they are free from additives, preservatives and artificial flavors and colorings.

### BENEFITS :

- Good fruit taste and natural smell
- Based on fruit concentrates
- Recommended dosage between 3 and 10 % of the weight of the mass
- Easy to use: simple and quick incorporation
- Bake-stable
- Wide range of applications with the same product

### CLASSIC RANGE:



**Strawberry:** prepared with 70 g of strawberry for 100 g



**Raspberry:** prepared with 65 g of raspberry for 100 g



**Passion fruit:** prepared with 88 g of passion fruit for 100 g



**Coconut:** prepared with 19 g of grated coconut for 100 g



**Lemon:** prepared with 98 g of lemon for 100 g



**Orange:** prepared with 64 g of orange for 100 g



**Mango:** prepared with 31 g of mango for 100 g



**Banana:** prepared with 56 g of banana for 100 g



**Apricot:** prepared with 61 g of apricot for 100 g



**Pear:** prepared with 119 g of pear for 100 g



**Cherry:** prepared with 60 g of cherry for 100 g





# BASE CIOCCOLATO

The chocolate ice cream base has been designed to release all the fragrant notes of the chocolates chosen and used, in order to produce a chocolate ice cream that really stands out.

The colour of the chocolate ice cream is not only determined by the percentage of chocolate or cocoa it contains, but also by how the cocoa is roasted and where it comes from.

Our Cioccolato base is versatile and ideal for all types of chocolate.

You can choose whether to pasteurize your preparations (hot or cold process).





*The must-have ingredients*

# BELCOLADE

THE REAL BELGIAN CHOCOLATE

## **BELCOLADE, TRUE BELGIAN CHOCOLATE**

Belgian chocolate has an extraordinary reputation throughout the world, so much so that for many people Belgium is synonymous with chocolate. At Belcolade, we strive to maintain and improve this precious heritage, focusing on quality, innovation, customer service and, above all, taste. Belcolade chocolate is produced exclusively in Belgium, in our factory in Erembodegem, and offers the purest experience of true Belgian chocolate.

## **PASSION FOR TASTE**

Produced in the tradition of Belgian craftsmanship, the chocolate guarantees an unrivalled taste experience, the result of the rigorous selection and blending of the world's best raw materials. We use 100% cocoa butter and natural vanilla in our chocolates, processed according to the high standards of quality for which we are known.

## **A COMPLETE AND INNOVATIVE RANGE**

Belcolade offers a wide and varied range of products, designed to meet the most demanding expectations. The Selection line offers a sophisticated palette of flavours with dark, milk and white chocolates with different characteristics in terms of fluidity, cocoa content and aromatic perceptions. For those seeking more original flavour profiles, the Origins range is made from carefully selected cocoa beans, which show off the particularities of the regions in which they are grown.



# A unique program for a sustainable future of chocolate



Today, sustainability in the chocolate sector is no longer a choice but a necessity for 2 main reasons:

The consumption of chocolate is constantly increasing in the world. Cocoa producing countries are facing many challenges: poverty, redistribution of profits, laboriousness, child labor, etc.

On the other hand, consumers are more and more expecting good AND sustainable/ethical products. Indeed, according to the latest Taste Tomorrow study, more than 60% of consumers buy products where a fair price is attributed to producers.

And 71% of them want to know the story behind the products they buy, in all transparency.

Based on all these observations, we have created a unique program: Cacao-Trace, to offer you tasty and sustainable chocolates, to ensure guilt-free moments of indulgence for your customers.

The Cacao-Trace program goes further than a standard sustainable certification with 2 major points of differentiation:



## The Chocolate Bonus

For every Cacao-Trace item sold, we pay a "Chocolate Bonus" of €0.10 back to cocoa farmer communities to support them in the process of a cocoa both tasty and sustainable. In 2021, we paid a bonus of more than 1 million € to our cocoa-producing partners. The next goal is 3 million euros in 2023!



## The Control of Fermentation

Fermentation is an essential step to develop the maximum potential of the aromas of each cocoa bean. This stage is strictly controlled by the Puratos teams on site. Thus, we can offer you chocolate of a consistent quality with optimal taste.





## DARK CHOCOLATE SELECTION

|   |  |
|---|--|
| Belcolade Noir Selection 55% Cacao-Trace    | Bitter & fruity cocoa                                      |
| Belcolade Noir Selection 65% Cacao-Trace    | Roasted coffee, fresh fruit, dried fruit, pepper and honey |
| Belcolade Noir Ebony Absolu 96% Cacao-Trace | Pure conched and refined paste                             |

## MILK CHOCOLATE SELECTION

|  |                             |
|--|-----------------------------|
| Belcolade Milk Selection 35% Cacao-Trace | Cocoa, milk and sweet notes |
|--|-----------------------------|

## WHITE CHOCOLATE SELECTION

|   |   |
|---|---|
| Belcolade Blanc Intense 29% Cacao-Trace     | Lightly sweet with a slight note of butter          |
| Belcolade Extra Blanc Selection Cacao-Trace | Milky, vanilla and buttery notes and not very sweet |

## CHOCOLATE WITH CARAMEL NOTES

|   |                                       |
|---|---------------------------------------|
| Belcolade Selection Amber Douceur Cacao-Trace | Milky and salted butter caramel notes |
|---|---------------------------------------|

## DARK CHOCOLATE ORIGINS

|  |   |
|--|---|
| Belcolade Uganda 80% Bio Cacao-Trace                         | Strong, bold cocoa  |
| Belcolade Vietnam 73% Cacao-Trace                            | Sharp cocoa, citrus, wood and tobacco                       |
| Belcolade Noir Papouasie-Nouvelle Guinée 73% Bio Cacao-Trace | Roasted coffee, fresh fruit, dried fruits, pepper and honey |

## MILK CHOCOLATE ORIGINS

|  |   |
|--|---|
| Belcolade Vietnam 45% Cacao-Trace                            | Sharp cocoa, caramel, mocha and cooked milk |
| Belcolade Milk Papouasie-Nouvelle Guinée 39% Bio Cacao-Trace | Creamy, caramel and fruity notes            |

# BASE CIOCCOLATO PLUS

The ideal base for preparing delicious chocolate ice cream.

We have developed the ideal combination of ingredients for you to obtain the best results in terms of taste and smoothness, thanks also to the selection of **Cacao-Trace certified Belcolade chocolates**.

Our recipes have been designed for a serving temperature of -13°C (+/- 0.8°C). The temperature must be taken in the middle of the ice cream.

## Denomination: Ice cream

Designation reserved for a product containing:

- Food fats (animal or vegetable based, mixed)
- Sources of protein (animal or vegetable origin, or eggs)

The minimum weight per liter is 450 g.



|  | Base | Sugar | Milk | Chocolate | Cocoa |
|--|------|-------|------|-----------|-------|
| <b>DARK CHOCOLATE</b>  | g    | g     | g    | g         | g     |
| Belcolade Noir Origins Vietnam 73 Cacao-Trace                                    | 150  | 50    | 570  | 230       |       |
| Belcolade Origins Uganda 80 Cacao-Trace  | 150  | 70    | 570  | 210       |       |
| Belcolade Noir Selection 55% Cacao-Trace   | 150  | 20    | 580  | 250       |       |
| Belcolade Noir Selection 65% Cacao-Trace   | 150  | 35    | 575  | 240       |       |
| Belcolade Noir Absolu Ebony Cacao-Trace  | 150  | 110   | 570  | 170       |       |
| Belcolade Noir Origins Papouasie-Nouvelle Guinée Bio 73% Cacao-Trace             | 150  | 50    | 570  | 230       |       |
| Belcolade Noir Selection 55% Cacao-Trace + Belcolade Cocoa in powder Cacao-Trace | 150  | 20    | 570  | 200       | 60    |

|   | Base | Milk | Chocolate |
|---|------|------|-----------|
| <b>MILK, WHITE, AMBER CHOCOLATE</b>                                   | g    | g    | g         |
| Belcolade Origins Vietnam 45 Cacao-Trace - Milk                       | 150  | 575  | 275       |
| Belcolade Selection Amber Douceur Cacao-Trace                         | 150  | 660  | 190       |
| Belcolade Blanc Selection 34% Cacao-Trace - White                     | 150  | 665  | 185       |
| Belcolade Blanc Intense 31% Cacao-Trace - White                       | 150  | 660  | 190       |
| Belcolade Milk Selection 35% Cacao-Trace - Milk                       | 150  | 590  | 260       |
| Belcolade Origins Papouasie-Nouvelle Guinée 39 Bio Cacao-Trace - Milk | 150  | 580  | 270       |



# TOPPINGS

To further delight your customers' taste buds, we offer you our decorating solutions.

Our toppings will enable you to add even more deliciousness to your ice creams!





## TOPPINGS PURATOS

The toppings are ideal to make your ice creams even more delicious.

### BENEFITS:

- A good texture that covers well
- A shiny effect
- An ergonomic format for a better grip and for an optimized use
- Made in France

### THE TOPPING RANGE :

- CHOCOLATE
- CARAMEL
- SALTED BUTTER CARAMEL
- RED FRUITS
- STRAWBERRY
- AND THE GREEDY COCOA HAZELNUT !



## NUTS PATISFRANCE

Since 1946, we have been making nut products in our French factory in Charmes, located in the Vosges region. Historical expertise that is preserved and handed down by our local team, which focuses on the quality of the products as well as the production process. Ultimately, these high standards are reflected in exceptional products with optimum quality.

### OUR IDEAL RANGE TO DECOR ICE-CREAMS:

#### Almonds:

Our almonds are carefully selected from the finest origins and are then transformed into various forms and packaged in our factory.

We have a wide range of top quality almonds in a variety of packaging options to suit your needs.

**Our almonds are guaranteed to be 100% "pure almond".**



**BLANCHED LARGE SLICED ALMONDS  
CALIFORNIA**  
**BLANCHED MEDIUM SLICED ALMONDS  
CALIFORNIA**



**BLANCHED SLICED ROASTED ALMONDS  
CALIFORNIA**



**BLANCHED ALMONDS IN STICKS  
CALIFORNIA**



**BLANCHED CHOPPED ALMONDS  
CALIFORNIA**

#### Hazelnuts :

Highly prized for chocolates, hazelnuts are used in many sweet pastry preparations, particularly in powder form.

Our hazelnuts are picked when perfectly ripe and then graded, sorted and processed in our factory.

**Our hazelnuts are guaranteed to be 100% hazelnut.**



**RAW CHOPPED HAZELNUTS**  
Calibrated cubes of raw hazelnuts.



**BLANCHED CHOPPED HAZELNUTS**  
Calibrated cubes of blanched hazelnuts.



**SLICED RAW HAZELNUTS**  
Ideal in patisserie preparations, in inclusion or in decor.



#### Pistachios:

Sorted, measured, dehusked, chopped, powdered or in sticks... We offer you quality pistachios in all their forms. Their green colour attracts, their distinctive taste is elegant, their uses are numerous and their benefits have been constantly touted for several years.

The wide choice of pistachio varieties allows you to use them in various preparations: macaroon, frangipane, pear tart, marquise, florentine...

Depending on the harvest, we can work with other sources, such as Syria.

**Our pistachios are guaranteed "100% pure pistachio".**



**CHOPPED GREEN PISTACHIOS**  
Cubes of unshelled pistachios, nice green color, ideal for decoration



**GREEN PISTACHIOS IN STICK**  
Nice green color, nice taste, ideal for an original decoration



# INSPIRATION AROUND ICE-CREAM

Fresh raspberries

Chopped green pistachios

Chocolate Topping

Caramelized Hazelnuts





PECAN  
PRALINÉ BAR



CHOUCHOU  
ICE CREAM BAR



ROUSSILLON



SWEET BAR



CONTEMPORARY  
STRAWBERRY



MAGNUM  
COLLECTION



PRESQU'ÎLE



MYSTERY





# PECAN PRALINÉ BAR

MAKES 20 BARS – MOLD: MAÉ 11029

## BASE

**Pralicrac Pécan PatisFrance** 500 g

Melt the Pralicrac at 35°C and spread to a thickness of 2 mm. Cut into strips 12 cm long and 1.5 cm wide.

## VANILLA ICE-CREAM

**Puratos Base Crema** 260 g

Milk 560 g

Liquid cream 35% 180 g

**Vanilla Pod PatisFrance** 1 pc

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional).

Then churn at -8°C. Extract and chill.

## CARAMEL VANILLA PECAN

Sugar 155 g

Glucose DE60 155 g

Liquid cream 35% 230 g

Fleur de sel 2 g

**Vanilla Pod PatisFrance** 1 pc

Butter 80 g

Roasted Pecan nuts 200 g

Caramelize the sugar and glucose. Decoat with the hot vanilla-infused cream. Bake again at 105°C. Mix with cold butter and fleur de sel using a hand blender. Mix with the crushed pecans. Remove and set aside in a cool place at +3°C.

## GLAZE

**Belcolade Noir Origins Costa Rica 64%** 500 g

Grape seed oil 130 g

Melt the chocolate at 35°C and add the grape seed oil. Mix well.

## ASSEMBLY & FINISHINGS

- Top with the vanilla ice cream and seal with the Pralicrac Pécan strip.
- Chill and remove from the mould.
- Arrange the caramel pecan on the bar.
- Coat the bar with chocolate and decorate with a gold leaf on top.





# CHOUCHOU ICE CREAM BAR

MAKES 20 BARS – MOLD: MAÉ 11029

## BASE

**Pralicrac Caramel Beurre Salé PatisFrance 500 g**

Melt the Pralicrac at 35°C and spread to a thickness of 2 mm. Cut into strips 12 cm long and 1.5 cm wide.

## VANILLA ICE-CREAM

**Puratos Base Crema 260 g**

Milk 560 g

Liquid cream 35% 180 g

**Vanilla Pod PatisFrance 1 pc**

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## CARAMEL PEANUT VANILLA

Sugar 360 g

Glucose DE60 310 g

Liquid cream 35% 460 g

Fleur de sel 3 g

**Vanilla Pod PatisFrance 1 pc**

Butter 155 g

Roasted peanuts 150 g

Caramelize the sugar and glucose. Decoat with the hot vanilla-infused cream. Bake again at 105°C. Mix with cold butter and fleur de sel using a hand blender. Mix with the crushed peanuts. Remove and set aside in a cool place at +3°C.

## GLAZE

**Belcolade Noir Origins Arriba 66% 500 g**

Grape seed oil 130 g

Melt the chocolate at 35°C and add the grape seed oil. Mix well.

## ASSEMBLY & FINISHINGS

- Pour the caramel preparation in bottom of the mold.
- Top with the vanilla ice cream and seal with the Pralicrac Caramel Beurre Salé strip.
- Chill and remove from the mould.
- Coat the bar with chocolate and sprinkle with some grated peanuts and caramelized peanuts.





# ROUSSILLON

MAKES 2 ENTREMETS – MOLD: SILIKOMART® SAVARIN 180 X 60 MM

## AMBER CHOCOLATE ICE-CREAM

|  |              |
|--|--------------|
| <b>Puratos Base Cioccolato</b>                           | <b>150 g</b> |
| Milk   | 660 g        |
| <b>Belcolade Selection Amber Douceur 32% Cacao-Trace</b> | <b>185 g</b> |

Mix all the ingredients together apart from the chocolate  
Next, blend the ingredients with a hand mixer for 2 minutes.  
Cook in a pasteuriser at 85°C. Add the chocolate. Then churn at -8°C.

## APRICOT ICE-CREAM

|  |              |
|--|--------------|
| <b>Puratos Base Frutta</b>               | <b>100 g</b> |
| Water                                    | 310 g        |
| Caster sugar                             | 90 g         |
| <b>Puratos Topfil Finest Abricot 70%</b> | <b>500 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## APRICOT COMPOTE

|                                      |              |
|--------------------------------------|--------------|
| <b>Apricot Alcornia PatisFrance</b>  | <b>200 g</b> |
| Butter                               | 50 g         |
| Honey                                | 50 g         |
| <b>Starfruit Abricot PatisFrance</b> | <b>500 g</b> |
| Caster sugar                         | 150 g        |
| Cointreau                            | 30 g         |
| <b>Gelatin in Powder PatisFrance</b> | <b>5 g</b>   |
| Hydration water                      | 30 g         |

Dice the apricots and fry them with the honey and butter. Set aside. Heat the Starfruit Apricot with the sugar and add the gelatine mass and cointreau. Add the fried apricots. Mold in the Baba insert mold.

## HAZELNUT BISCUIT

|   |             |
|---|-------------|
| <b>Raw Hazelnut in Powder PatisFrance</b> | <b>70 g</b> |
| <b>Almond in Powder PatisFrance</b>       | <b>70 g</b> |
| Icing sugar                               | 60 g        |
| Trimoline                                 | 15 g        |
| Eggs                                      | 150 g       |
| Flour                                     | 30 g        |
| Butter                                    | 25 g        |
| <b>Vanilla Powder PatisFrance</b>         | <b>1 pc</b> |
| Egg whites                                | 100 g       |
| Caster sugar                              | 15 g        |

Beat the eggs, inverted sugar, icing sugar, nuts and flour. Whisk the egg whites at the same time and mix in the sugar. Finally, melt the butter and add the vanilla powder. Mix the first two masses, then drizzle in the butter. Bake in a 20 x 30 cm frame on a Silpat at 180°C for 10 minutes covered with a silicone sheet. Invert it to cool.





### GLAZE

|                                |       |
|--------------------------------|-------|
| Syrup 60%                      | 150 g |
| Glucose Syrup PatisFrance      | 300 g |
| Puratos Miroir Glassage Neutre | 250 g |
| Starfruit Abricot PatisFrance  | 70 g  |
| Puratos Classic Abricot        | 3 g   |

Heat the ingredients to 85°C and set aside for 6 hours at 4°C. Use cold at 20°C or hot at 55°C with a spray gun.

### ASSEMBLY & FINISHINGS

- Place the apricot compote in the first insert mould.
- Cover with a biscuit.
- Line the large mold with Amber Glaze and add the apricot insert.
- Smooth out with the Amber glaze and seal with the biscuit.
- Frost the dessert with the apricot icing.
- Using a Saint Honoré nozzle, pipe the apricot glaze around the dessert.
- Finish with a thin strip of biscuit 1 cm high around the edge of the dessert.
- Decorate with caramelised hazelnuts.





# SWEET BAR

MAKES 3 PIECES – MOLD: SILIKOMART® MF02

## MILLE-FEUILLE BASE

|                                      |              |
|--------------------------------------|--------------|
| Flour T45                            | 250 g        |
| Flour T55                            | 125 g        |
| Water                                | 160 g        |
| Salt                                 | 8 g          |
| <b>Puratos Mimetic Essentiel (1)</b> | <b>70 g</b>  |
| <b>Puratos Mimetic Essentiel (2)</b> | <b>300 g</b> |

Knead the 5 first ingredients. Leave to rest for 30 minutes. Give a double fold and set aside to cool in the fridge for at least 1 hour. Repeat this operation twice. Laminate the pastry at 1.5 mm, cut out rectangles of 5 cm wide and 15 cm long. Bake at 170°C for 20 minutes.

## VANILLA ICE-CREAM

|                                |              |
|--------------------------------|--------------|
| <b>Puratos Base Crema</b>      | <b>260 g</b> |
| Milk                           | 555 g        |
| Liquid cream 35%               | 180 g        |
| <b>Vanilla Pod PatisFrance</b> | <b>1 pc</b>  |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## HAZELNUT ICE-CREAM

|   |              |
|---|--------------|
| <b>Puratos Base Crema</b>               | <b>140 g</b> |
| Milk                                    | 590 g        |
| Liquid cream 35%                        | 80 g         |
| <b>Praliné Noisette 50% PatisFrance</b> | <b>190 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## GLAZE

|   |              |
|---|--------------|
| <b>Belcolade Lait Selection 35% Cacao-Trace</b> | <b>500 g</b> |
| <b>Belcolade Cocoa Butter Cacao-Trace</b>       | <b>50 g</b>  |
| <b>Chopped Hazelnuts PatisFrance roasted</b>    | <b>100 g</b> |

Melt the chocolate at 35°C, add the tempered cocoa butter at 29°C and the hazelnuts. Mix.

## ASSEMBLY & FINISHINGS

- Place the vanilla ice cream in the bottom of the mold.
- Glaze the mille-feuille strip with the chocolate hazelnut coating.
- Remove the vanilla ice cream from the mold.
- Arrange the hazelnut ice cream on the vanilla ice cream using a St Honoré nozzle.
- Decorate with caramelized hazelnuts.





# CONTEMPORARY FRAISIER

MAKES 30 VERRINES

## STRAWBERRY COMPOTE

|                    |       |
|--------------------|-------|
| Fresh strawberries | 200 g |
| Brown sugar        | 20 g  |
| Verbena            | 2 g   |
| Lemon juice        | 20 g  |

## Miroir Plus Neutre PatisFrance 50 g

Cut the strawberries into quarters and leave them to ripen with the sugar and chopped verbena. Next, add the lemon juice and the Miroir.

## PISTACHIO ICE-CREAM

|                                  |       |
|----------------------------------|-------|
| Puratos Base Crema               | 140 g |
| Milk                             | 590 g |
| Liquid cream 35%                 | 80 g  |
| Praliné Pistache 52% PatisFrance | 190 g |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## PISTACHIO BISCUIT

|                                 |       |
|---------------------------------|-------|
| Pistachio in Powder PatisFrance | 70 g  |
| Almond in Powder PatisFrance    | 70 g  |
| Icing sugar                     | 60 g  |
| Trimoline                       | 15 g  |
| Eggs                            | 150 g |
| Flour                           | 30 g  |
| Butter                          | 25 g  |
| Lime zests                      | 1 pc  |
| Orange zests                    | 1 pc  |
| Egg whites                      | 100 g |
| Sugar                           | 15 g  |

Beat the eggs, inverted sugar, icing sugar, nuts and flour. Whisk the egg whites at the same time and mix in the sugar. Lastly, melt the butter and add the lime zests. Mix the first two masses, then drizzle in the butter. Bake in a 20 x 30 cm frame on a Silpat® at 180°C for 10 minutes, covered with a silicone sheet. Invert to cool.

## ASSEMBLY & FINISHINGS

- Place the strawberry compote in the bottom of the glasses.
- Insert two pistachio biscuit discs in between.
- Place the pistachio ice cream on top.
- Place a disc of white chocolate mixed with vanilla powder.
- Decorate with strawberries and chopped roasted pistachios.





# MAGNUM COLLECTION

MAKES 20 MAGNUMS – MOLD: SILIKOMART® ESQUIMAUX, REF: 25321870065

## CHOCOLATE & HAZELNUT MAGNUM

### CHOCOLATE ICE-CREAM

**Puratos Base Cioccolato** 150 g

Milk 580 g

Sugar 20 g

**Belcolade Noir Sélection 55% Cacao-Trace** 250 g

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

### HAZELNUT ICE-CREAM

**Puratos Base Crema** 140 g

Milk 590 g

Sugar 80 g

**Praliné Noisette 50% PatisFrance** 190 g

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill. Mould into a 1 cm silicone tube.

### ASSEMBLY & FINISHINGS

- Arrange the ice cream in the mold.
- Insert a tube or two.
- Smooth out with the chocolate ice cream.
- Set aside in the freezer.
- Unmold and coat.

## PISTACHIO MAGNUM

### PISTACHIO ICE-CREAM

**Puratos Base Crema** 240 g

Milk 650 g

Liquid cream 35% 10 g

**Pralirex Pistache PatisFrance** 100 g

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill. Decor with some roasted chopped pistachios.

### ASSEMBLY & FINISHINGS

- Arrange the ice cream in the mold.
- Set aside in the freezer.
- Unmold and coat.

## LEMON MAGNUM

### LEMON ICE-CREAM

**Puratos Base Frutta** 100 g

Water 430 g

Caster sugar 190 g

**Starfruit Citron PatisFrance** 280 g

**Puratos Classic Citron** 20 g

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

### ASSEMBLY & FINISHINGS

- Arrange the ice cream in the mold.
- Set aside in the freezer.
- Unmold and coat.





## RASPBERRY & STRAWBERRY MAGNUM

### RASPBERRY ICE-CREAM

|  |              |
|--|--------------|
| <b>Puratos Base Frutta</b>                 | <b>100 g</b> |
| Water                                      | 255 g        |
| Sugar                                      | 145 g        |
| <b>Puratos Topfil Finest Framboise 70%</b> | <b>500 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

### STRAWBERRY ICE-CREAM

|                               |              |
|-------------------------------|--------------|
| <b>Puratos Base Crema</b>     | <b>200 g</b> |
| Milk                          | 470 g        |
| Liquid cream 35%              | 240 g        |
| <b>Puratos Classic Fraise</b> | <b>80 g</b>  |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C and add the strawberry flavoring paste. Then churn at -8°C. Extract and chill. Mold in a silicon tube of 1 cm.

### ASSEMBLY & FINISHINGS

- Arrange the raspberry ice cream in the mold.
- Insert a tube or two.
- Smooth out with the raspberry ice cream.
- Set aside in the freezer.
- Unmold and coat.

## CARAMEL MAGNUM

### CARAMEL ICE-CREAM

|                             |              |
|-----------------------------|--------------|
| <b>Puratos Base Crema</b>   | <b>200 g</b> |
| Milk                        | 470 g        |
| Liquid cream 35%            | 240 g        |
| <b>Puratos Deli Caramel</b> | <b>100 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C and add the Deli Caramel. Then churn at -8°C. Extract and chill.

### CARAMEL

|                                |              |
|--------------------------------|--------------|
| <b>Sugar</b>                   | <b>310 g</b> |
| Glucose DE60                   | 310 g        |
| Liquid cream 35%               | 460 g        |
| Fleur de sel                   | 3 g          |
| <b>Vanilla Pod PatisFrance</b> | <b>1 pc</b>  |
| Butter                         | 155 g        |

Caramelize the sugar and glucose. Decoat with the hot vanilla-infused cream. Heat again to 105°C. Mix with the cold butter and fleur de sel using a hand blender. Remove and pour into a 1 cm diameter silicone tube. Set aside in a cold place (between -25°C and -30°C).

### ASSEMBLY & FINISHINGS

- Arrange the caramel ice cream in the mold.
- Insert a tube or two.
- Smooth out with the caramel ice cream.
- Set aside in the freezer.
- Unmold and coat.

### WHITE CHOCOLATE COATING

|  |              |
|--|--------------|
| <b>Belcolade Extra Blanc Sélection 34% Cacao-Trace</b> | <b>500 g</b> |
| <b>Belcolade Cocoa Butter Cacao-Trace</b>              | <b>25 g</b>  |
| Grape seed oil   | 75 g         |
| Liposoluble coloring                                   | 1 g          |

### MILK CHOCOLATE GREEDY COATING

|   |              |
|---|--------------|
| <b>Belcolade Lait Sélection 35% Cacao-Trace</b> | <b>500 g</b> |
| <b>Belcolade Cocoa Butter Cacao-Trace</b>       | <b>25 g</b>  |
| Grape seed oil                                  | 75 g         |
| Roasted chopped hazelnuts                       | 75 g         |

### DARK CHOCOLATE COATING

|   |              |
|---|--------------|
| <b>Belcolade Noir Sélection 55% Cacao-Trace</b> | <b>500 g</b> |
| <b>Belcolade Cocoa Butter Cacao-Trace</b>       | <b>25 g</b>  |
| Grape seed oil                                  | 75 g         |

### WHITE CHOCOLATE PISTACHIO COATING

|  |              |
|--|--------------|
| <b>Belcolade Extra Blanc Sélection 34% Cacao-Trace</b> | <b>500 g</b> |
| <b>Belcolade Cocoa Butter Cacao-Trace</b>              | <b>25 g</b>  |
| Grape seed oil   | 25 g         |
| <b>Pralirex Pistachio PatisFrance</b>                  | <b>75 g</b>  |





# PRESQU'ÎLE

MAKES 30 PIECES

## MERINGUE BASE

|              |       |
|--------------|-------|
| Egg whites   | 200 g |
| Caster sugar | 350 g |
| Lime zests   | 1 pc  |
| Orange zests | 1 pc  |

Make a Swiss meringue with the egg whites and sugar. After cooling, add the zest and arrange the meringue in a swirl 5 cm in diameter. Bake for 1 hour 30 minutes at 90°C.

## COCONUT ICE-CREAM

|                             |              |
|-----------------------------|--------------|
| <b>Puratos Base Crema</b>   | <b>200 g</b> |
| Milk                        | 470 g        |
| Liquid cream 35%            | 240 g        |
| <b>Puratos Classic Coco</b> | <b>100 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## MANGO ICE-CREAM

|   |              |
|---|--------------|
| <b>Puratos Base Frutta</b>              | <b>100 g</b> |
| Water                                   | 310 g        |
| Caster sugar                            | 90 g         |
| <b>Puratos Topfil Finest Mangue 70%</b> | <b>500 g</b> |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## MANGO CONFIT

|  |              |
|--|--------------|
| <b>Starfruit Mangue PatisFrance</b>        | <b>225 g</b> |
| <b>Starfruit Passion Fruit PatisFrance</b> | <b>90 g</b>  |
| Glucose                                    | 30 g         |
| Sugar                                      | 55 g         |
| <b>NH Pectin PatisFrance</b>               | <b>7 g</b>   |
| Lemon juice                                | 5 g          |

Heat the fruit purées and glucose and add the sugar and pectin. Bring to the boil. Boil for 2 minutes. Mix and pour 140 g onto the 14 cm dacquoise discs without crumble. Then 105 g in 12 cm diameter disks 3 mm thick. Freeze.

## EXOTIC COMPOTE

|                                     |             |
|-------------------------------------|-------------|
| <b>Starfruit Mangue PatisFrance</b> | <b>30 g</b> |
| Fresh mango                         | 250 g       |
| Lime juice                          | 15 g        |
| Avocado                             | 20 g        |
| Jamaican pepper                     | 1 g         |

Dice the mango and avocado. Add the fruit purée and lime juice. Finish with the Jamaican pepper.

## ASSEMBLY & FINISHINGS

- Coat a 6 cm diameter disc with the Mango sorbet.
- Cover with the coconut ice cream and seal with the meringue.
- Centre the mango confit disc on a plate. Next, place the mango and coconut ice cream in the center and cover with the mango confit spiral.
- Place the exotic compote in the center.
- Cover the ice cream with a ring of **Belcolade Extra Blanc Selection 34% Cacao-Trace**.
- Finish the dessert with a dollop of coconut ice cream and coconut shavings with a few edible flower petals.





# MYSTERY

MAKES 30 PIECES - MOLD : MAÉ 11107

## CHOCOLATE ICE-CREAM

|                                |              |
|--------------------------------|--------------|
| <b>Puratos Base Cioccolato</b> | <b>150 g</b> |
| Sugar                          | 50 g         |
| Milk                           | 570 g        |

## Belcolade Noir Origins Vietnam 73% Cacao-Trace

**230 g**

Mix all the ingredients together apart from the chocolate.  
And blend them with a hand blender for 2 minutes. Pasteurize at 85°C. Add the chocolate. Then churn at -8°C. Extract and chill in the refrigerator. Mould into half-spheres 3 cm in diameter.

## VANILLA ICE-CREAM

|                                |              |
|--------------------------------|--------------|
| <b>Puratos Base Crema</b>      | <b>260 g</b> |
| Milk                           | 560 g        |
| Liquid cream 35%               | 180 g        |
| <b>Vanilla Pod PatisFrance</b> | <b>1 pc</b>  |

Mix all the ingredients together and blend for 2 minutes with a hand blender. Pasteurize at 85°C (optional). Then churn at -8°C. Extract and chill.

## CARAMEL VANILLA

|                  |       |
|------------------|-------|
| Sugar            | 310 g |
| Glucose DE60     | 310 g |
| Liquid cream 35% | 460 g |
| Fleur de sel     | 3 g   |

## Vanilla Pod PatisFrance

**1 pc**

|        |       |
|--------|-------|
| Butter | 155 g |
|--------|-------|

Caramelize the sugar and glucose. Decoat with hot vanilla-infused cream. Reheat to 105°C. Mix with cold butter and fleur de sel using a hand mixer. Remove and set aside in a cool place at 3°C.

## GLAZE

|                             |              |
|-----------------------------|--------------|
| <b>Pralisec PatisFrance</b> | <b>500 g</b> |
| Liquid cream 35%            | Q.S.         |

Whip the cream very lightly. Dip the ball of ice cream and coat it with Pralisec.

## ASSEMBLY & FINISHINGS

- Line the Silikomart sphere molds with the caramel.
- Arrange the vanilla ice cream and place the chocolate ice cream sphere in the middle.
- Cover with the vanilla ice cream.
- Remove from the mold and coat with Pralisec.
- Decorate with a little **Sucraneige PatisFrance** on top.





**PatisFrance-Puratos**

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