Recipe Book

Patis’Délice

UHT custard cream as close to traditional taste
The traditional custard cream was created in the XVIIth century by François Massialot, French Chef at the Court of Louis XIV.

The recipe of custard cream as we know it today first appeared in his book, Le cuisinier roïal et bourgeois.

Since then, custard cream has become a mainstay of French pastry, used in puffs, cakes and in the bottoms of pies.

Today, as the search for good taste and conveniency are key criteria, PatisFrance offers you Patis’Délîce, a ready-to-use custard cream with a creamy texture and with the good taste of milk.
Patis’Délice

UHT custard cream as close to traditional taste

Product features:

- Good vanilla and milk taste.
- Unctuous texture.
- Available in TetraPack 1L.
- Storage at ambient temperature (5°C - 20°C).
- Long shelf life:
  - 12 months before opening.
  - 3 days maximum after opening, kept in a fridge.

Benefits for the consumer:

- A product contributing to their food balance (less sweet recipe containing fewer calories compared to a traditional custard cream), while keeping the good taste of a traditional custard cream.

Benefits for you:

- Ready-to-use.
- Multiple applications and aromatisations:
  - Use our praliné range for a chocolate flavor.
  - Use our Stafruit range for a fruity flavor.
  - 40% of volume increase by whipping the cream.
- Constant quality.
Chocolate eclair
For 30 eclairs

Choux pastry
Milk 125 g
Water 125 g
Salt 3 g
Butter 100 g
Flour 170 g
Egg 275 g

Boil the milk, the water, the salt and the butter together. Add the flour and dry the mixture out. Gradually add the eggs. Cook at 200°C in a deck oven with steam evacuation switched on.

Chocolate custard cream

TRADITIONAL RECIPE
Milk 550 g
Sugar 82 g
Egg yolks 121 g
Elsay PatisFrance 44 g
Butter 27 g
Dark Chocolate PatisFrance 165 g

Bring to a boil the milk and mix it with the sugar, egg yolks and Elsay. Add the preparation to the boiling milk and boil for 2 minutes. Add the chocolate and mix. Spread it over two sheets and leave to harden in the freezer for 30 minutes, then store it in the fridge.

CONVENIENT RECIPE
Dark Chocolate PatisFrance 165 g
Patis’Délice PatisFrance 825 g

Melt the dark chocolate and then stir in the custard cream Patis’Délice.

Save up 30 minutes of preparation + the cooling time with Patis’Délice!

Assembly & Presentation
Poke 3 holes in the eclairs and garnish them with 30g of chocolate custard cream per éclair. Heat the glaze Miroir Plus Dark Chocolate PatisFrance in a microwave and blend without creating any air bubbles. Glaze the eclairs at 30°C and decorate with a gold leaf.
Raspberry Tart
For 25 tartlets

Sweet pastry
Flour 500 g
Powdered almonds PatisFrance 60 g
Icing sugar PatisFrance 190 g
Salt 1.5 g
Butter 300 g
Egg 112 g
Flaked almonds PatisFrance
Rub the butter into the flour, powdered almonds, icing sugar and salt. Then add the eggs and knead the pastry without compressing it. Set aside in the fridge. Roll to 2.5mm and place in a 6cm diameter tart mould to form the base of the tart. Cook at 160°C for around 15 minutes.

Custard cream

TRADITIONAL RECIPE
Milk 550 g
Sugar 82 g
Egg yolks 121 g
Elsay PatisFrance 44 g
Butter 27 g
Boil the milk and mix the sugar, egg yolks and Elsay. Add the mixture to the boiling milk and bring to a boil the preparation for 2 minutes. Add the butter and mix. Spread it over two sheets and leave to harden in the freezer for 30 minutes then, store it in the fridge. Smooth the custard cream with a flat beater and poach in the tartlets.

CONVENIENT RECIPE
Patis’Délice PatisFrance 20g/tart
Use the custard cream Patis’Délice as it is.

Assembly & Presentation
Break up the Starfix IP 40 PatisFrance by slightly using a fork. Glaze the edges of the tart slightly by using a brush and sprinkle some Powdered Pistachios PatisFrance over it. Spread the Patis’Délice on the bottom of the tarts and add 6 raspberries on each tartlet.

Save up 30 minutes of preparation + the cooling time with Patis’Délice!
Flan

For one 20cm diameter flan

Inverted puff pastry

FIRST MIXTURE

T45 flour 700 g
Water 350 g
Salt 30 g
Butter 200 g

Mix all the ingredients together using a kneader then leave to rest for 1 hour in the fridge.

BEURRE MANIÉ

Butter 800 g
T55 flour 350 g

Mix the butter and the flour together. Spread the butter into a rectangle shape and leave to cool in the fridge for 1 hour maximum.

TO MAKE THE INVERTED PUFF PASTRY

Fold the pastry once then give it a double fold and set aside to cool in the fridge for at least 1 hour. Repeat this operation once. Laminate the pastry at 2.5mm, line a sandwich tin and leave to rest before cooking. Bake blind in a deck oven at 190°C for 30 minutes.

Flan cream

TRADITIONAL RECIPE

Milk 643 g
Eggs 65 g
Elsay PatisFrance 65 g
Sugar 130 g

Bring to a boil the milk then mix the eggs, Elsay and sugar together. Bring to a boil the preparation and cool it down. Cook the flan in a ventilated oven at 180°C for 45 minutes.

CONVENIENT RECIPE

Patis’Délice PatisFrance 800 g
Egg 80 g
Starch 25 g

Stir all the ingredients together. Pour into the pastry and cook in a ventilated oven at 180°C for 45 minutes.

Save up 20 minutes of preparation + the cooling time with Patis’Délice!

Presentation

Break up the Starfix IP 40 PatisFrance by slightly using a fork. Glaze the top of the flan with a brush.
Paris-Brest
For 30 Paris-Brest cakes

Crunch

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>100 g</td>
</tr>
<tr>
<td>Brown sugar PatisFrance</td>
<td>100 g</td>
</tr>
<tr>
<td>Butter</td>
<td>100 g</td>
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</tbody>
</table>

Mix all the ingredients together until the mixture is smooth. Spread it over two sheets (approximately 2mm) and leave to harden in the fridge before cutting up.

Choux pastry

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Milk</td>
<td>125 g</td>
</tr>
<tr>
<td>Water</td>
<td>125 g</td>
</tr>
<tr>
<td>Salt</td>
<td>3 g</td>
</tr>
<tr>
<td>Butter</td>
<td>100 g</td>
</tr>
<tr>
<td>Flour</td>
<td>170 g</td>
</tr>
<tr>
<td>Egg</td>
<td>275 g</td>
</tr>
<tr>
<td>Flaked Almonds PatisFrance</td>
<td>/</td>
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</table>

Boil the milk along with the water, salt and butter. Add the flour to dry the mixture out and gradually add the eggs. Using a n°10 nozzle, make round Paris-Brest cakes of 6cm in diameter and smaller round shapes of 1-1.5 cm in diameter. Brown the Paris-Brest cakes and cover them with flaked almonds. Cover the smaller choux pastry pieces with the crunch mixture. Cook at 200°C in a deck oven with steam ventilation switched on.

Praline mousseline cream

### TRADITIONAL RECIPE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>331 g</td>
</tr>
<tr>
<td>Elsay PatisFrance</td>
<td>30 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>53 g</td>
</tr>
<tr>
<td>Butter</td>
<td>27 g</td>
</tr>
<tr>
<td>Egg yolks</td>
<td>85 g</td>
</tr>
<tr>
<td>Fluid Praliné Hazelnut 50% PatisFrance</td>
<td>213 g</td>
</tr>
<tr>
<td>Butter</td>
<td>142 g</td>
</tr>
</tbody>
</table>

Bring to a boil the milk and mix with the sugar, egg yolks and Elsay. Boil the preparation for 2 minutes. Add the butter and cool it down in the freezer at least 30 minutes. Make the cream more fluid by adding the praline and the softened butter. Whip together and assemble the Paris-Brest.

### CONVENIENT RECIPE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Patis’Déllice PatisFrance</td>
<td>550 g</td>
</tr>
<tr>
<td>Butter</td>
<td>185 g</td>
</tr>
<tr>
<td>Fluid Praliné Hazelnut 50% PatisFrance</td>
<td>145 g</td>
</tr>
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</table>

Make the Patis’Déllice more fluid by adding the praline, then add the softened butter and whip together.

Assembly & Presentation

Cut the tops off the mini choux and the Paris-Brest cakes. Then, using a n°10 nozzle, garnish them with some mousseline cream. Sprinkle some Sucraneige PatisFrance over the tops of the mousseline and place the tops back onto the bottom sections. Using a “bicycle” stencil, sprinkle some Cocoa Powder PatisFrance onto the plate. Place the Paris-Brest cake where the back wheel would be, the smaller round pieces with the crunch where the pedals would be and a spot of mousseline cream where the front wheel would be.
Mille-feuille
For 10 Mille-feuille

First mixture
T45 flour 700 g
Water 350 g
Salt 30 g
Butter 200 g
Mix all the ingredients together using a kneader then leave to rest for 1 hour in the fridge.

Beurre manié
Butter 800 g
T55 flour 350 g
Mix the butter and the flour together. Spread the butter into a rectangle shape and leave to cool in the fridge for 1 hour maximum.

To make the inverted puff pastry
Fold the pastry once then give it a double fold and set aside to cool in the fridge for at least 1 hour. Repeat this operation once. Laminate the pastry at 1.5mm, pierce then leave to rest before cooking. Bake in a deck oven at 190°C for 30 minutes. For the caramelisation, sprinkle Icing sugar PatisFrance over the pastry then put in the oven at 250°C until sufficiently brown.

Diplomat cream

Traditional recipe
Milk 200 g
Sugar 30 g
Egg yolks 44 g
Elsay PatisFrance 16 g
Butter 10 g
Whipped cream 600 g
Vanilla pod PatisFrance 1 piece
Bring to a boil the milk, add the sugar, egg yolks and Elsay. Boil the preparation for 2 minutes. Add the butter and cool it down in the freezer for 30 minutes. Whip all the ingredients together at the same time for around 5 minutes at maximum speed and decorate the mille-feuille.

Convenient recipe
Patis’Délice PatisFrance 300 g
Whipped cream 600 g
Vanilla pod PatisFrance 1 piece
Whip all the ingredients together at the same time for around 5 minutes at maximum speed and decorate the mille-feuille. Save up 35 minutes of preparation + the cooling time with Patis’Délice!

Assembly & Presentation
Cut out 10x4cm rectangles of puff pastry and place diplomat cream on top of them. Sprinkle some Vanilla Powder PatisFrance on top of the mille-feuille and place a thin piece of white chocolate to decorate.
Profiteroles
For 40 garnished choux

Choux pastry
Milk 125 g
Water 125 g
Salt 5 g
Butter 100 g
Flour 140 g
Egg 250 g

Bring to a boil the water mixed with the milk, salt and butter. Add the flour and gradually add the eggs. Place the preparation onto baking trays. Cook in a deck oven at 190°C for 20 minutes with steam evacuation switched on, then at 200°C for 15 minutes with steam evacuation switched off.

Frozen cream

TRADITIONAL RECIPE
Milk 500 g
Cream 150 g
Sugar 100 g
Egg yolks 80 g
Gelglace PatisFrance 4 g

CONVENIENT RECIPE
Patis’Délice PatisFrance 500 g
Inverted sugar syrup PatisFrance 65 g
Gelglace PatisFrance 5.6 g

Bring to a boil the milk and the cream. Beat the sugar with the Gelglace and egg yolks and bake the preparation. Store it in the fridge for 24 hours. Process it and store it in the freezer.

Hazelnut sauce
Dark Gianduja PatisFrance 200 g
Virgin oil 50 g
Chopped grilled hazelnuts PatisFrance 150 g

Roast the hazelnuts. Melt the Gianduja, stir in the oil and then add the hazelnuts. Pour over the profiteroles.

Assembly
Garnish the choux pastry with frozen cream. Place the profiteroles on a plate and pour some hazelnut sauce over them.

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Raspberry Verrine

For 5 verrines

Hazelnut sable biscuit

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>Butter</td>
<td>125 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>43 g</td>
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<tr>
<td>Powdered Hazelnuts PatisFrance</td>
<td>32 g</td>
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<tr>
<td>Egg yolks</td>
<td>32 g</td>
</tr>
<tr>
<td>Salt</td>
<td>0.5 g</td>
</tr>
<tr>
<td>Volcano PatisFrance</td>
<td>4 g</td>
</tr>
<tr>
<td>T55 flour</td>
<td>150 g</td>
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</tbody>
</table>

Soften the butter, add the sugar, the powdered hazelnuts, egg yolks and salt. Mix all the ingredients together. Complete this mixture by adding the flour which has been sieved along with the baking powder Volcano. Set aside for 1 hour at 4°C. Sieve the sable mixture and cook in a deck oven at 150°C for 25 minutes.

Whipped cream

Patis'Délice PatisFrance 300 g

Whip the Patis'Délice and place it into the verrines.

CHIEF’S TRICK:

Unlike a classic custard cream, the Patis’Délisle can be whipped! The cream will be lighter and more voluminous compared to a classic custard cream.

Raspberry coulis

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Fresh raspberries</td>
<td>100 g</td>
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<tr>
<td>Starfix IP40 PatisFrance</td>
<td>60 g</td>
</tr>
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</table>

Heat the Starfix IP 40 and stir in the raspberries. Smash the mixture and pour over the cream.

Assembly & Presentation

Place some pieces of hazelnut sable biscuit in the bottom of the verrine. Add the Patis’Délisle on top and then pour some raspberry coulis. Decorate the verrine with 3 fresh raspberries and some lime zest.