

Recipe Book

Patis'Délice

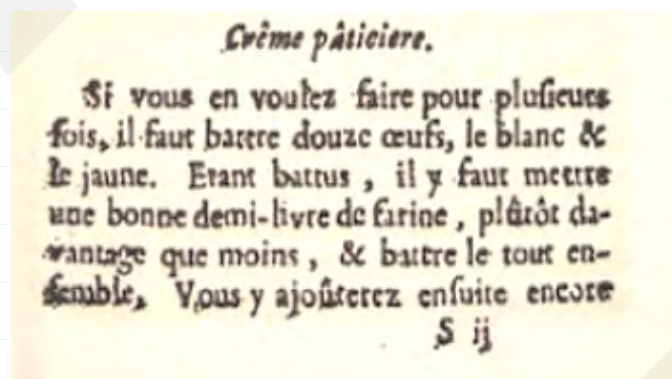


*UHT custard cream
as close to traditional taste*

Custard cream, *a must-have in the pastry world*

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 royal 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'Délice, a ready-to-use custard cream with a creamy texture and with the good taste of milk.



Patis'Déllice

*UHT custard cream
as close to traditionnal 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.



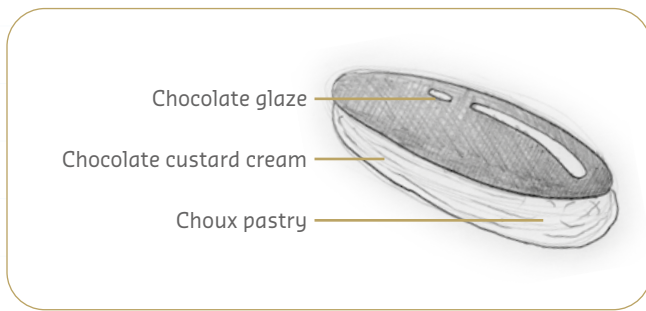
Benefits for you:

- 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 éclair

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'Délíce PatisFrance	825 g

Melt the dark chocolate and then stir in the custard cream Patis'Délíce.



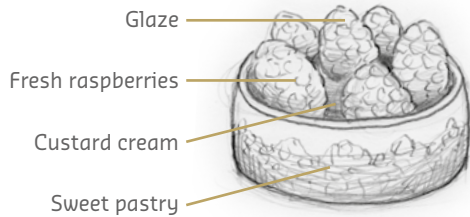
Save up 30 minutes of preparation + the cooling time with Patis'Délíce !

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'Délíce PatisFrance	20g/tart
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Use the custard cream Patis'Délíce as it is.



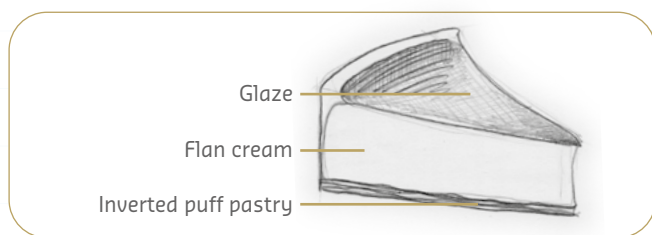
Save up 30 minutes of preparation + the cooling time with Patis'Délíce!

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'Délíce on the bottom of the tarts and add 6 raspberries on each tartlet.

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.



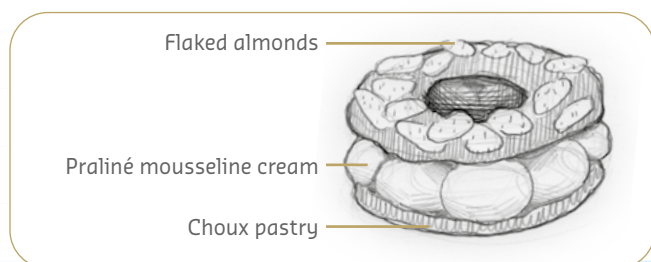
Save up 20 minutes of preparation + the cooling time with Patis'Délice!

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

Flour	100 g
Brown sugar PatisFrance	100 g
Butter	100 g

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

Milk	125 g
Water	125 g
Salt	3 g
Butter	100 g
Flour	170 g
Egg	275 g
Flaked Almonds PatisFrance	/

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

Milk	331 g
Elsay PatisFrance	30 g
Sugar	53 g
Butter	27 g
Egg yolks	85 g
Fluid Praliné Hazelnut 50% PatisFrance	213 g
Butter	142 g

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

Patis'Délice PatisFrance	550 g
Butter	185 g
Fluid Praliné Hazelnut 50% PatisFrance	145 g

Make the Patis'Délice more fluid by adding the praliné, then add the softened butter and whip together.



Save up 45 minutes of preparation + the cooling time with Patis'Délice!

Assembly & Presentation

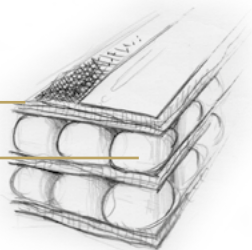
Cut the tops off the mini choux and the Paris-Brest cakes. Then, using a n°10 nozzle, garnish them with some mousseline cream. Sprinkle some **Sucraneige PatisFrance** over the top of the mousseline and place the tops back onto the bottom sections. Using a "bicycle" stencil, sprinkle some **Cocoa Powder 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

Inverted puff pastry

Diplomat cream



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 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'Délíce 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'Délíce !**

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

Hazelnut sauce

Frozen cream

Choux pastry



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

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.



CONVENIENT RECIPE

Patis'Délice PatisFrance	500 g
Inverted sugar syrup PatisFrance	65 g
Gelglace PatisFrance	5.6 g

Stir all the ingredients together and beat quickly for at least 5 minutes at high speed. Then store it in the fridge.



Save up 40 minutes of preparation + the cooling time with Patis'Délice !

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.

Raspberry Verrine

For 5 verrines

Fresh raspberries
Raspberry coulis
Whipped cream
Hazelnut sable biscuit



Hazelnut sable biscuit

Butter	125 g
Sugar	43 g
Powdered Hazelnuts PatisFrance	32 g
Egg yolks	32 g
Salt	0.5 g
Volcano PatisFrance	4 g
T55 flour	150 g

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'Délíce PatisFrance 300 g

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



CHIEF'S TRICK :

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

Raspberry coulis

Fresh raspberries	100 g
Starfix IP40 PatisFrance	60 g

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'Délíce on top and then pour some raspberry coulis. Decorate the verrine with 3 fresh raspberries and some lime zest.

Patis'Déllice



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