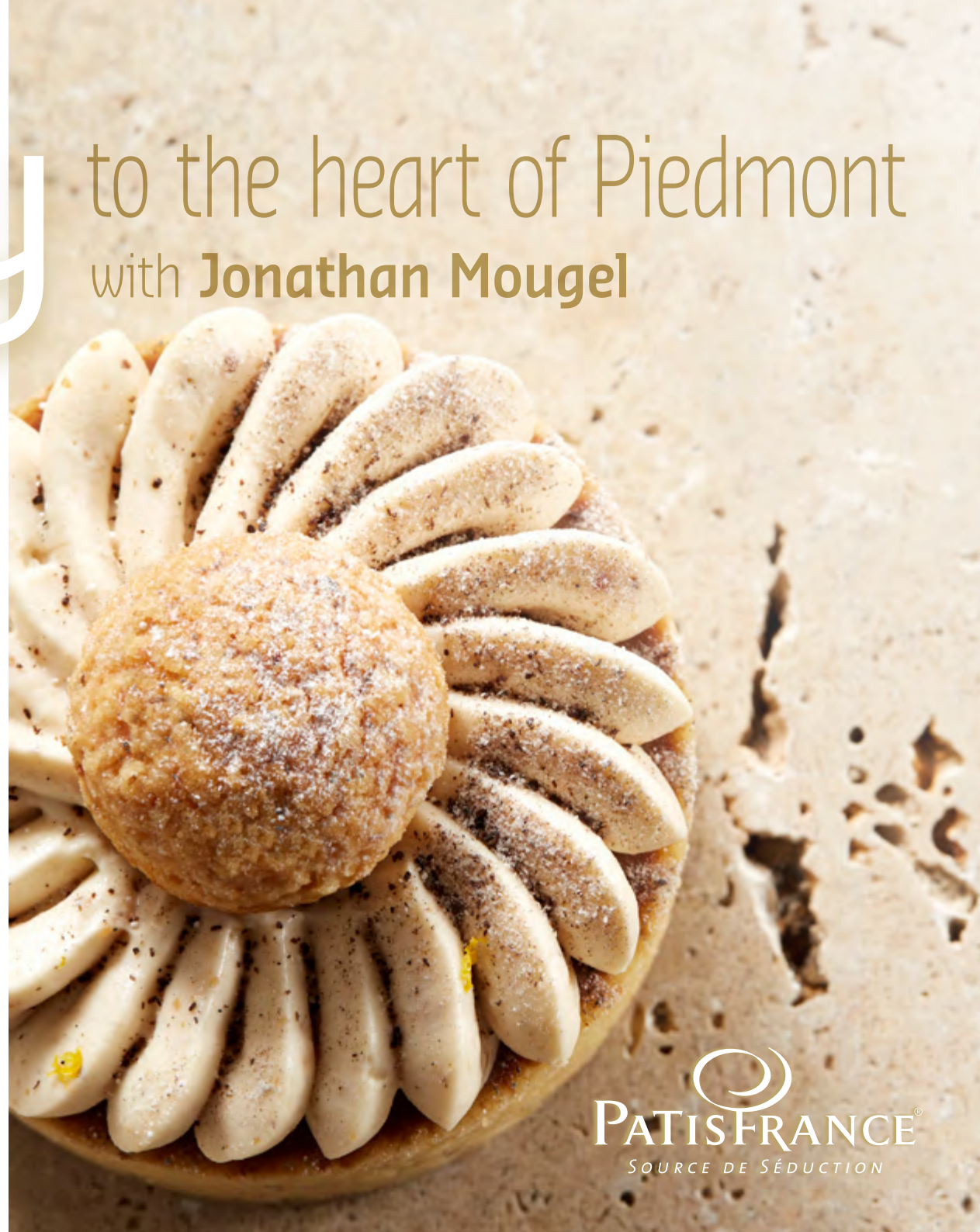


Journey

to the heart of Piedmont
with **Jonathan Mougel**




PATISFRANCE[®]
SOURCE DE SÉDUCTION

When origins make perfect sense



The latest Taste Tomorrow study leaves one thing very clear: **the quality of the final product is no longer enough.**

Consumers want to know the full story behind their purchases, with full transparency.

43% of them want to know the origin of the products they buy and 39% want information on the origin of the ingredients.

The study also confirms that **taste remains the number one purchasing criterion** when consumers buy pastries and chocolate. This means that they prefer to enjoy themselves with good products and to be reassured by their recognisable origins.

Our goal is to always offer you products in line with the latest trends in order to meet your customers' needs. As a result, we have developed a new praliné based on PGI hazelnuts from Piedmont.

Jonathan Mougel, Meilleur Ouvrier de France Pâtissier-Confiseur 2019, and forever on the lookout for quality ingredients, has a special

appreciation for these hazelnuts. It was therefore only natural that he took part in this project and developed gourmet recipes to pay homage to this iconic, essential ingredient in pastry making.

Through this booklet, we invite you to travel to the heart of Piedmont, discovering its history, secrets and tasty new recipes.

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« Things in themselves are neither big nor small; and when we find that the Universe is vast, that is a very human idea. If it were to suddenly be reduced to the size of a hazelnut, all things keeping their proportions, we would not notice this change at all. »

Anatole France

I will not talk to you about the Universe, but rather about our home planet, which I rediscover with passion, trip after trip.

It's true that I feel privileged to work as a pastry chef on a daily basis. In addition to being able to blossom in our own specialist handiwork, the development of recipes or creation and research; I am lucky enough to be able to meet people and discover products.

Last September, I had the chance to discover producers, planters, cooperatives and companies that work with the Piedmont PGI Hazelnut.

It is very important to be able to know what we consume, and to understand raw materials in order to reveal their full power in recipes.

But it is also essential for me to meet these men and women who live from their products, to feel the passion that drives them within their environment and culture.

I am a true admirer of praliné not just for its history, but also because it is a technically

elaborate product which releases rare organoleptic subtleties. I prefer it to be round, soft and very subtle in order to keep the roundness and floral aspect of the iconic hazelnut. Adding vanilla maintains the roundness and the Guérande fleur de sel further enhances this.

From Cortemillia, to Alba, with Morena and Luigi, follow me on my Italian journey through some recipes based on Praliné.

Jonathan Mougel
Meilleur Ouvrier de France
Pâtissier-Confiseur 2019



The Piedmont Hazelnut

Italy produces about 10% of the world's hazelnuts, which is far behind Turkey, the world's leading producer.

One of the hazelnut-producing regions in the boot-shaped country is Piedmont. The region is located in the north-west of the country, bordering France and Switzerland, at the foot of the Alps. Its capital is Turin and it is the second largest region in the country (after Sicily) out of 20.



Piedmont

This is where Jonathan Mougel made a stopover to discover the region's secrets and its signature nut.

Discovering exceptional soil and hazelnuts.

The Piedmont hazelnut tree is a medium-sized bush which likes to grow along paths, close to crop fields.

The climatic conditions of the region and its fluctuations are very much to this tree's liking. This is because in the day it receives all the sun it needs, but the proximity of the sea and the altitude allow cool nights when the tree can regenerate and recharge its batteries. All of which provides the best to its nuts.

The hazelnuts also benefit from this situation that allows them to naturally fill themselves with nutrients and take their time to develop all their aromas.

The denomination «Piedmont Hazelnut» or «Hazelnut from Piedmont» refers to the fruit with its shell, without its shell or the half shell of the hazelnut variety «Trefoil Round Delicate». This is the more commonly cultivated variety in the region.

Its renowned flavour is very refined and persistent, and its pulp is crunchy owing to its rich oil content. And its shape is slightly trefoil.



This hazelnut is harvested over the course of a month, when summer is coming to an end, between mid-August and mid-September.

An average of 11.000 tons of Piedmont PGI hazelnuts are harvested each year. This represents 10% of the hazelnut production in Italy and only 1.2% of the worldwide hazelnut production.

A hazelnut as rare as it is tasty, recognisable to all for its gustatory qualities.

As a reminder, the Protected Geographical Indication indicates an agricultural product, raw or processed, with a quality and reputation linked to its geographical origin. It is a sign and an acknowledgement at the national and international levels.

Charmes, a Vosges factory with expertise in processing nuts

Since 1946, we have acquired know-how in processing nuts and making pralinés.

Our products are developed and distributed on the French and international markets.

The selection of high-quality nuts, control over manufacturing processes, numerous on-line inspection points and the human expertise of the teams guarantee a constant optimum quality.

Around 80 employees spread over production, quality, R&D, purchasing and logistics are

involved in the company's operations on a daily basis.

Our factory is certified IFS higher level and BRC grade A, an indispensable certification for any food factory.



OUR RANGE OF PRODUCTS MANUFACTURED IN CHARMES:

Dried fruits:

We process almonds, hazelnuts and pistachios into powder, slivered or sliced. Rigorously selected, our dried fruits come from the best origins.

Dried-fruits specialties :

Products with a variety of tastes and textures, they are made thanks to our expertise in processing dried fruits and mixing them with other ingredients (chocolates, crispy and crunchy inclusions...).

Fluid pralinés & fillings:

This production line allows us to make fluid pralinés and fillings based on dried fruits and chocolate. Here, we insist on the fineness of grinding, which gives a smooth, flexible and unique texture. The delicacy of the products obtained allows the most astonishing creations.

Traditional pralinés:

Noble materials such as almonds, hazelnuts and pistachios, mixed with sugar, are cooked in copper pans over a direct flame, then cooled and crushed – in line with the long-standing traditions.

The authentic granite conche then allows the product to get more texture to bring out the special aromatic characteristics of traditional pralinés.

New Products



PRALINÉ COLLECTION NOISETTE IGP PIÉMONT 62%

A traditional praliné made with 62% hazelnuts of Piedmont origin, with a hint of fleur de sel and a subtle touch of vanilla revealing a taste of unique intensity.



CHARACTERISTICS OF THE PRODUCT:

- Made with 62% of Piedmont hazelnuts, fleur de sel from Guérande and vanilla
- A grainy and authentic texture
- Made in France, in our factory at the heart of the Vosges region

Available in 5-kilos bucket.

Minimum shelf life of 9 months.

Store in a dry and cool place.

Due to its composition, its manufacturing process and its dried fruit content, the product may slightly change phase over time. This is a natural and normal phenomenon. A good homogenization before use will give it back its initial properties.



BENEFITS FOR YOU:

- A texture close to the one of a traditional praliné
- A unique, subtle and outstanding taste
- A well-known origin which reassures your clients
- A wide diversity of applications for your pastries and confectioneries



BENEFITS FOR CONSUMERS:

- The promise of a product with an authentic taste and texture
- More transparency on the origin of the product
- A product made in France



NOISETTES IGP PIÉMONT BLANCHIES - 13/15

Find all the delicate and emblematic flavours of the Piedmontese soil with this blanched hazelnut to make your own creations. It is peeled to order to ensure optimum freshness and a preserved taste.

Its skin has been removed through a very delicate roasting stage in order to preserve all of its finesse and distinctive character.

Available in 10-kilos bag (vacuum packed).

Minimum shelf life of 12 months. Store in a dry and cool place.



Cookies

Makes 25 cookies (80 mm diameter)
Mould: De Buyer® perforated tartlet rings 85 mm

COOKIE DOUGH

Butter	225 g
Molasses sugar	181 g
Caster sugar	91 g
Muscovado sugar	91 g
Eggs	100 g
Flour	400 g
Volcano PatisFrance	4 g
Salt	5 g
Vanilla Pod PatisFrance	1/2 pc
Vanilla Extract 400 PatisFrance	5 g

Soften the butter with a beater. Stir in all the sugars then give it a creamy texture. Add the eggs, the baking powder Volcano with the flour and then the scraped vanilla pod and vanilla extract. Spread between two sheets of 4 mm thick baking paper. Set aside in the freezer to make cutting easier.

PIEDMONT PRALINÉ FILLING

Praliné Collection Noisette IGP Piémont 62% PatisFrance	350 g
Noisettes IGP Piémont Blanchies PatisFrance	200 g
Dark Chocolate 71% PatisFrance	125 g
Fleur de sel	0,75 g

On a baking tray, prepare rings of 50 mm in diameter with a strip of greaseproof paper (or a round silicone insert of 50 mm in diameter). Mix the praliné and the fleur de sel. Pour 14 g into the rings. Lightly roast the hazelnuts and cut in half. Place them on top of the rings. Add pieces of chocolate in buttons. Freeze.

ASSEMBLY AND FINISHINGS

- Cut discs of 65 mm diameter in the very cold or frozen dough.
- Place on a sheet of baking paper and transfer to a baking tray.
- Cut a ring with an outer diameter of 65 mm and an inner diameter of 50 mm.
- Place it on the previous disc.
- Place an 85 mm tartlet ring around it.
- Leave the dough to return to room temperature and preheat the oven to 170°C.
- Insert the 50 mm palet into the ring and place immediately in the oven.
- Cook at 170°C for 10 minutes with 70% of ventilation.
- Leave it to cool down on the baking tray.

«Raw, simple, but delicate; this cookie inspired me to present the mountainous character of this Piedmontese region. Rock is very much present, sometimes cut by man, often rough and as fragile as clay. This recipe is meant to be crumbly on the outside and soft on the inside.»





Esotico

Makes 15 pastries
Mould: Mini Stone Silikomart®

CROISSANT DOUGH

T55 flour	210 g
Groat flour	210 g
Salt	21 g
Sugar	105 g
Baking powder	41 g
Butter President 84%	130 g
Milk at 16°C	450 g
Butter President for inverted puff pastry 84%	420 g
Raw Sliced Hazelnut PatisFrance	100 g
Brown sugar	80 g

Knead for 5 minutes at speed 1 then for 3 minutes at speed 2. Leave to set for 30 minutes. Spread on greaseproof paper and freeze for 15 minutes. To add the butter, roll out 2 double wraps and place in the freezer for 30 minutes. Roll to 3 mm, then cut into 4 x 25 cm strips and roll like a snail. Roll in the golden mixture and then in a mixture of brown sugar and sliced hazelnuts. Place in the buttery moulds.

HAZELNUT-LIME CRUMBLE

Butter	35 g
Sugar	38 g
Raw Hazelnut in Powder PatisFrance	18 g
Almond in Powder PatisFrance	18 g
T45 flour	45 g
Salt	1.5 g
Lime zest	1 pc

Mix all the ingredients with a beater. Spread out in a 1 mm thick baking tray and freeze. Cut out discs of 55 mm in diameter.

HAZELNUT CREAM (28 G PER PASTRY)

Whole milk	50 g
Liquid cream	200 g
Egg yolks	30 g
Praliné Collection Noisette IGP Piémont 62% PatisFrance	150 g
Gelatin in Powder 160 bloom	4 g
Hydration water	24 g
Cocoa Butter PatisFrance (Magic Temper) or 20 g of softened butter if you do not have Magic Temper	10 g

Boil the milk, cream and egg yolks at 85°C. Stir in the gelatin mass and pour over the praliné. Mix. Leave to cool to 32°C, then add the Magic Temper cocoa butter and mix. Cool to 4°C. One part will be garnished by placing 12 g of the pineapple marmalade in the mini stone mould, the other part will garnish the pastry.

PINEAPPLE-MANGO MARMELADE

Starfruit Mango PatisFrance	105 g
Diced pineapple	300 g
Brown sugar	36 g
Agar-agar	0.9 g
Dextrose	7.5 g
NH Pectin PatisFrance	1.2 g
Gelatin in Powder PatisFrance	1.2 g
Hydration water	6 g
Lime zest	½ pc

Mix the Starfruit, brown sugar, agar-agar, dextrose and pectin and bake for 1 minute. Add the finely diced pineapple and let it stew slightly. Pour 18 g into the mini stone moulds and freeze. Place the creamy mixture on top and freeze.

ASSEMBLY AND FINISHINGS

- Place the snails in the buttered moulds.
- The moulds should be cylindrical with a diameter of 7.5 cm and a height of 5 cm, placed upside down at the bottom of a 3 cm diameter pomponette mould. This method will make a cavity once it is removed from the mould.
- Leave to stand for 2 hours at 26°C.
- Lay out the crumble and cook with a baking tray on the sealed moulds at 175°C for 15 minutes.
- Remove from the mould and leave to cool.
- Garnish each pastry with 16 g of hazelnut cream.
- Place the fruit/creamy palets in the cavity and then glaze with the Miroir Plus Neutral PatisFrance.

«Travelling around the world so often gives me the opportunity to discover, taste, memorise and then associate. Thus, one of the first associations with a sweet nut is usually its opposite. In this pastry, the passion fruit, lime and pineapple initiate us to discovery.»





Cap Corse

Makes 12 tartlets

Mould: De Buyer® perforated rings of 65 mm diameter

SWEET PASTRY

Butter	100 g
Salt	1.66 g
Raw Hazelnut in Powder PatisFrance	50 g
Icing sugar	50 g
Eggs	41.66 g
T55 flour	200 g

Cut the butter into regular sized cubes and mix all the ingredients without stirring. Spread the dough out in a 2 mm thick baking tray. Cut out and press into 65 mm diameter plain tart moulds.

HAZELNUT CRISPY (15 G)

Praliné Collection Noisette IGP Piémont 62% PatisFrance	120 g
Crousticrep PatisFrance	30 g
Baked crumbled sweet pastry	24 g
Noisettes IGP Piémont Blanchies PatisFrance	24 g

Let the praliné settle and add the other ingredients. Press into tartlet bases.

TANGERINE CAKE

Tangerine from Corsica	2 pcs (+/- 100 g)
Sugar	100 g
Eggs	125 g
Almond in Powder PatisFrance	100 g
Volcano PatisFrance	3 g

Blanch the tangerines in a pan filled with water for 25 minutes. Cut them and mix them once. Remove the seeds with a sieve and blend a second time to get the pulp. When they have cooled down, add the other

ingredients. Pour into a 40 x 30 cm baking tray on Silpat®. Bake at 165°C for 16 minutes. Leave to cool down and then cut out 60 mm rings with a 30 mm centre. Keep aside.

MILK CHOCOLATE-ORANGE CREAM

Milk	125 g
Orange zest	¼ pc
Tangerine zest	1 pc
Liquid cream	125 g
Sugar	25 g
Egg yolks	50 g
Milk Chocolate 45% PatisFrance	222 g
Cocoa Butter PatisFrance	15 g

Infuse the milk with the orange zest for 20 minutes. Strain the zests and measure out the milk again to 125 g. Add the cream, sugar and egg yolks and then bake at 85°C. Strain the coating and cocoa butter, then stir. Keep at a cold but positive temperature.

HAZELNUT WHIPPED CREAM

Liquid cream (1)	50 g
Milk	25 g
Praliné Collection Noisette IGP Piémont 62% PatisFrance	85 g
White Chocolate 30% PatisFrance	50 g
Gelatin mass	28 g
Liquid cream (2)	300 g

Heat the milk and cream to 45°C. Add the praliné and stir. Add the melted chocolate and cold cream then stir. Add in the melted gelatin and stir again. Store for 10 hours at a cold but positive temperature.

ASSEMBLY AND FINISHINGS

- Bake the tartlet bases at 155°C for 16 minutes.
- Once cooled down, prepare the crispy hazelnut.
- Place the tangerine cake ring.
- Pour in the centre and over the biscuit the chocolate-orange cream.
- Leave to set for 1 hour at 4°C.
- Whip the hazelnut whipped cream and arrange in the shape of a flower.
- Decorate with a chou pastry garnished with chocolate-orange cream and sprinkle with a mixture of vanilla powder and Sucraneige PatisFrance.

«More to the South, Savona in Liguria. From the port of Vada Sabatia, we gaze and imagine, miles away from there, the beautiful Île de Beauté. Cap Corse is a textured, half mandarin, half hazelnut tartlet. A presentation «sculpted» in the style of Emilio Scaravino gives it all its finesse.»





Asti

Makes 15 small cakes of 4.5 x 5 cm

SOFT HAZELNUT BISCUIT

Milk	100 g
Butter	43 g
Flour	81 g
Raw Hazelnut in Powder PatisFrance	40 g
Eggs	55 g
Egg yolks	100 g
Egg whites	160 g
Sugar	40g
Inverted Sugar PatisFrance	20 g
Pralirex Hazelnut PatisFrance	30 g
Hazelnut oil	12 g

Boil the milk and butter and add the flour to the hazelnut powder. Dry it out slightly and gradually add the eggs and then the egg yolks. Whisk the meringue with the egg whites and inverted sugar until firm. Gently mix the two preparations. Drizzle in the hazelnut oil. Place it onto 4 mm thick Silpat® and bake in a ventilated oven at 175°C for 8 minutes. Leave to cool down and rest for 1 hour before removing it from the mould. Cut 4 x 14.5 cm strips to form the circumference of the cake.

HAZELNUT-LEMON CRUNCHY (10 G PER SMALL CAKE)

Praliné Collection Noisette IGP Piémont 62% PatisFrance	93 g
Fleur de sel	0.20 g
Roasted and crushed Noisettes IGP Piémont Blanchies PatisFrance	25 g
Crousticrep PatisFrance	35 g
Lemon	1/2

Mix the praliné, fleur de sel and grated lemon zest together. Add the Crousticrep and the crushed hazelnuts. Arrange in the bottom of the small cake.

HAZELNUT-LEMON CREAM (30 G PER SMALL CAKE)

Milk	75 g
Lemon	½
Liquid cream	300 g
Egg yolks	45 g
Praliné Collection Noisette IGP Piémont 62% PatisFrance	155 g
Gelatin in Powder PatisFrance	6 g
Hydration water	18 g
Cocoa Butter PatisFrance (Magic Temper)	8 g

Boil the milk and infuse the lemon zest for 20 minutes while covered. Remove the zests and measure out 75 g. Add the cream and egg yolks and then bake at 85°C. Add the melted gelatin mass and pour over the praliné. Mix and leave to cool down to 32°C. Add the cocoa butter from the Magic Temper and mix. Pour 30 g per mini insert and freeze.

LIGHT HAZELNUT CREAM (32 G PER SMALL CAKE)

Milk	290 g
Praliné Collection Noisette IGP Piémont 62% PatisFrance	80 g
Brown sugar	25 g
NH Pectin PatisFrance	2 g
Egg yolks	60 g
Corn starch	20 g
Gelatin in Powder 160 bloom	2 g
Hydration water	12 g
White Chocolate 30% PatisFrance	50 g
Liquid cream	260 g

Boil the milk with the praliné and mix. Add the pectin

and brown sugar while maintaining the boil. Add the egg yolks and cornstarch and cook like a custard. Add the melted gelatin mass, pour over the white chocolate and mix. When the mixture is at 25°C, add the whipped cream.

MILK-PRALINÉ GLAZE

Milk	300 g
Glucose Syrup PatisFrance	500 g
Gelatin in Powder PatisFrance	32 g
Hydration water	190 g
Milk Chocolate 35% PatisFrance	400 g
Praliné Collection Noisette IGP Piémont 62% PatisFrance	400 g
Miroir Plus Neutral PatisFrance	1000 g

Bring the milk and glucose to a boil, add the melted gelatin, then pour over the chocolate and praliné before blending. Add the glaze and mix again. Glaze at 32°C.

ASSEMBLY AND FINISHINGS

- Place a biscuit disc in the bottom of the ring.
- Add the hazelnut-lemon crunchy on top.
- Poach the hazelnut cream and inlay the creamy hazelnut. Smooth out to the edge before freezing.
- Glaze then place on cardboard.
- Apply the hazelnut biscuit strip and decorate with a few raw roasted hazelnuts.



«Discovering Asti plunges us into a magnificent fortified town. It is also called «The City of the 100 Towers». Gianduja is a character of carnival tradition. This simple little cake hides its design made from 1000% hazelnut.»



Paris-Cortemillia

Makes 18 pieces

HAZELNUT, FLEUR DE SEL & SLICED HAZELNUTS CRUMBLE

Fresh butter	200 g
Brown sugar	80 g
Flour	259 g
Raw Hazelnut in Powder PatisFrance	30 g
Fleur de sel	2 g
Raw Sliced Hazelnuts PatisFrance	Q.S.

Mix all the ingredients together at once, except for the sliced hazelnuts. Spread out in a tray 40 x 60 cm to 1 mm thickness. Freeze. Cut rings at the desired size. Place on the choux pastry ring. Sprinkle with some raw sliced hazelnuts. Bake at 160°C for 30 minutes.

CHOU PASTRY

Milk	130 g
Water	130 g
Butter	115 g
Salt	4 g
Sugar	3 g
T55 flour	150 g
Eggs	270 g

Bring milk, water, butter, salt and sugar to a boil. Add the flour. Dry it out. Gradually stir in the eggs. Make crowns 65 mm in diameter and place the crumble. Make mini rings thinner and smaller than the main ring, which will be filled with pure praliné. Bake at 160°C for 30 minutes in a ventilated oven.

HAZELNUT CREAM (+/- 70 G PER PIECE)

Milk	800 g
Vanilla Pod PatisFrance	1 pc
Praliné Collection Noisette IGP Piémont 62% PatisFrance	160 g
Brown sugar	120 g
NH Pectin PatisFrance	10 g
Egg yolks	150 g
Corn starch	48 g
Butter	70 g

Infuse the vanilla and praliné in the boiling milk and mix. Add the pectin/brown sugar mixture and keep the broth. Add the blanched egg yolks/cornstarch mixture and cook the custard cream. Finally add the hot butter. Blend and pour onto a baking tray with film to cool down very quickly. Once the cream has cooled down, mix before use.

ASSEMBLY AND FINISHINGS

- Garnish the small ring of chou pastry with the Praliné Collection Noisette IGP Piémont 62% PatisFrance .
- Cut the chou pastry crown in half.
- Mix and smooth the cream and fill a pastry bag fitted with the rectangular De Buyer® Geo tip.
- Fill the bottom of the chou pastry rings.
- Put the small ring filled with pure praliné on.
- Put on the side of the Paris-Cortemillia and the inside of the ring in a rectangular sleeve.
- Place the praliné on top of the ring and close with the cap.
- Sprinkle with a mixture of vanilla powder and Sucraneige PatisFrance.

«The beautiful Cortemillia is my favourite part of this Italian journey. The locals refer to it as the origin of the Piedmont hazelnut. Almost endemic, endearing and exotic, this city made me want to redefine the Paris-Brest. Paris-Cortemillia is meant to be round, subtle and soft.»






PATISFRANCE®
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