



Praliné Collection

Almond Origin
Marcona 70%



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Let us guide you on a journey through the Spanish sunshine as you discover the history of this iconic almond.

The latest Taste Tomorrow study shows that consumers are committed to sustainable consumption and are increasingly mindful of what they eat. 71% of them want to know the origin of the products they eat and how they are produced. However, taste remains the number one consideration when choosing pâtisserie and chocolate.

In order to support you and continue to inspire you, PatisFrance wants to provide innovative solutions to these new challenges. This is how we developed a new praliné, based on almonds from Marcona.

Jonathan Mougel, Meilleur Ouvrier de France Pâtisserie 2019, is always on the lookout for quality ingredients with a story. It is therefore natural that he has developed original and gourmet recipes to show his affection for pralinés.

The Marcona almond is a Spanish variety. Spain's warm, dry climate is ideal for almond trees to thrive. Flowering takes place in January, and harvesting at the end of the summer gives rise to a fruit with a slightly rounded shape, shorter than standard almonds.

It is particularly renowned for its mild flavor and tender texture, which is why it is popular throughout the world.

You can find all this sweetness in this praliné made from 70% Marcona almonds.



My Stromata contain the truth mixed with dogmas of philosophy, or rather enveloped and covered by them like the shell does with the edible part of the nut.

Clément d'Alexandrie

The almond (Amygdala) or the forgotten symbol in the accessory.

I find this love story between the almond and the pastry chef great and exciting, delicate and timeless.

From my childhood memories to my first Joconde biscuits, this symbolic fruit provides the structure for the most classic and the craziest of tastings.

I have chosen to take you on a trip to Spain, to the Tarragona region, to meet the Marcona almond.

Creating a praliné is a very special opportunity; it is the combination of the inheritance of a know-how and the special knowledge of the ingredients that constitute it.

I offer you a simple approach, a unique rendition of the fruit at 70%. The raw and striking side of the skin and the fresh and unique sweetness of the pulp.

A tiny amount of Fleur de Sel from the Ebro Delta crystallises the whole thing.

Buen viaje amigos !

Jonathan Mougel

MOF Pâtissier-Confiseur 2019

Jonathan Mougel



PRALINÉ COLLECTION

ALMOND MARCONA 70%



A traditional praliné made from 70% Marcona almonds with a hint of fleur de sel from the Ebro Delta, revealing a unique intense taste.



THE CHARACTERISTICS OF THE PRODUCT:

- Made with 70% of Marcona almonds and fleur de sel from Spain
- A grainy and authentic texture
- Made in France, in our factory at the heart of the Vosges region
- Available in 5-kg bucket
- Minimal shelf life of 9 months.



THE 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 patisseries and confectionneries



THE ADVANTAGES 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





ROSACEAE

Makes 16 individual tartlets

Specific mold: «Almonds ref 06630» tartlet mold from Mallard Ferrières.

SWEET PASTRY

Butter	150 g
Salt	3.5 g
Almond in Powder PatisFrance	75 g
Icing sugar	75 g
Eggs	82 g
Flour T55	400 g

Cut the butter into even cubes and mix all the ingredients together without giving it too much force. Roll the pastry out into a 2 mm thick frame. Cut strips of 22.5 x 2 cm to fill the tart. Cut out an almond base to round off the filling.

ALMOND CREAM

Soft butter	60 g
Sugar	60 g
Almond in Powder PatisFrance	60 g
Eggs	60 g
Vanilla Extract 400 PatisFrance	5 g

Mix the butter, sugar, eggs and roasted almond powder. Add the vanilla extract. Pipe 15 g per tartlet base.

VANILLA PEAR

Fresh Comice pears	480 g
Vanilla Pod PatisFrance	1 pc

Peel and core the pears. Add a little lemon juice and cut into 1 cm cubes. Add the scraped vanilla pod. Place 30 g of pears on the almond cream and bake at 172°C for 14 minutes.

CREAMY ALMOND PRALINE 70% (25 G PER TARTLET)

Liquid cream	100 g
Milk	47,5 g
Water	47,5 g
NH Pectin PatisFrance	1 g
Gelatin in powder	2 g
Hydration water	12 g
Praliné Collection Almond Marcona 70% PatisFrance	320 g
Cocoa butter from Magic Temper	4 g

Bring the cream, milk and water to the boil. Add the pectin and bake for 1 minute. Add the mass of gelatin, pour over the praliné and blend. At 30°C, add the cocoa butter from the Magic-Temper. Cool down to 4°C.

VANILLA CREAM AND COTTAGE CHEESE

Milk	200 g
Vanilla Pod PatisFrance	1 pc
Brown sugar	30 g
NH Pectin PatisFrance	2 g
Egg yolks	40 g
Corn starch	20 g
Cottage cheese 0%	90 g
Whipped liquid cream	150 g

Bake the first 6 ingredients like a pastry cream. Carefully stir the brown sugar and pectin into the hot milk. Cool quickly. Blend, then add the cottage cheese and the whipped cream.

ASSEMBLY AND FINISHING:

- Bake the tart shells with the almond cream and pears at 172°C for 14 to 16 minutes.
- Once cooled down, pipe the praliné cream and place a ball of about 8 g of pure praliné on it.
- Using a small Saint Honoré tip, pipe lines of cream on top. Then smooth the edges with a spatula.
- Decorate with streaks of Praliné Collection Almond Marcona 70% PatisFrance and adding small pieces of Marcona almond and vanilla powder.



AMYGDALÊ

Makes 18 small cakes

Specific mold : Obio 95 from Silikomart®

JOCONDE ALMOND BISCUIT

Almond in Powder PatisFrance	280 g
Icing sugar	130 g
Inverted Sugar PatisFrance	30 g
Eggs	300 g
Flour	60 g
Butter	50 g
Egg whites	190 g
Sugar	30 g
Praliné Collection Almond Marcona 70% PatisFrance	Q.S.
Whole Marcona Almonds PatisFrance	Q.S.

Mix together the eggs, inverted sugar, icing sugar, almond powder and flour. Whisk the egg whites together with the sugar. Finally, melt the butter. Mix the first two preparations together and then add the melted butter in a stream. Pour 800 g onto a 40 x 60 cm Silpat® and bake at 185°C for 8 to 10 minutes. Cut this sheet in half and smooth out one part with 75 g of almond praliné. Sprinkle 50 g of crushed and toasted Marcona almonds on top. Place the second biscuit on top and weld the two together. Cut out rings of 65 mm diameter on the outside and 30 mm diameter on the inside.

COCOA SHORTBREAD

Fresh butter	200 g
Icing sugar	80 g
Flour T45	259 g
Cocoa powder	30 g
Fleur de sel	2 g
Eggs	30 g

Mix all ingredients together. Roll out into a 2 mm thick frame. Leave to stand in a cool place for 2 hours. Cut out discs of 60 mm diameter and rings of 60 mm diameter on the outside and 50 mm diameter on the inside. Bake at 160°C for 12 minutes.

PASSION PRALINÉ CREMEUX

(30 G PER INSERT)

Starfruit Passion PatisFrance	224 g
Sugar	20 g
Eggs	110 g
Egg yolks	80 g
Praliné Collection Almond Marcona 70% PatisFrance	220 g
Gelatin in powder	6 g
Hydration water	18 g

Bake the first 4 ingredients like a custard cream. Add the mass of gelatin and sieve it over the almond praliné, then mix. Pour 30 g into the bottom of the molds. Decorate with a crown of pure praliné and freeze.

MILK CHOCOLATE MOUSSE

(45 G PER MOLD)

Liquid cream	200 g
Gelatin	4 g
Hydration water	24 g
Milk Chocolate 45% PatisFrance	300 g
Whipped liquid cream	400 g

Boil the cream and stir in the melted gelatin. Pour onto the chocolate and mix. Stir in the cream and serve immediately.

CHOCO-COCOA GLAZE

Water	520 g
Sugar	1180 g
Liquid cream	500 g
Milk	300 g
Water	120 g
Glucose Syrup PatisFrance	465 g
Inverted Sugar PatisFrance	140 g
Cocoa powder	320 g
Gelatin in powder	50 g
Hydration water	300 g

Heat the sugar and water to 120°C. Add the cream, milk, water and hot glucose and bring to the boil. Add the inverted sugar and cocoa powder, mix and bring to the boil. Let the temperature drop to 60°C and stir in the melted gelatin mass. Store at 4°C and use at 35°C.



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