



# The Praliné Guide

PATISFRANCE®  
SOURCE DE SÉDUCTION



PRALINÉ INTENSE 69% PATISFRANCE

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It was in France, in the 16<sup>th</sup> century, where Clément Lassagne, chef of Marshal du Plessis-Praslin, created the praliné paste. He crushed whole almonds coated with caramelised sugar to make a smooth paste: this is how Praliné was born.

Since then, pralinés have been widely used to garnish and flavor chocolates, pâtisseries, viennoiseries and ice creams. Today, more than ever, the nutty taste of praliné seduces lovers of fine food, since **hazelnut and almond are respectively the 3<sup>rd</sup> and 4<sup>th</sup> most popular flavors among consumers\***. After more than 300 years, praliné has become an infinite source of inspiration and creativity for pastry chefs, bakers and chocolatiers from all around the world.

More than just a simple filling, **praliné truly embodies a blend of tastes and textures**. At PatisFrance, we have been mastering and developing a passion for this ingredient since 1946. With this guide, we invite you to dive into the heart of the praliné to discover all its secrets and delicious recipes. To develop these recipes, our chefs pâtissiers have carefully selected each praliné to reveal its best flavor in the finished product, combining exceptional taste and surprising textures.

\*Source: Prova 2021

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# WHAT EXACTLY IS PRALINÉ?

Praliné is a filling made solely of nuts and sugar.

In France, praliné is strictly defined by the French Confectionery Code of Practice. It specifies that praliné must be **made with at least 50% of nuts**. At PatisFrance, we respect this definition of praliné in order to offer you a highly tasty, qualitative and differentiating product.

The praliné is used in many finished products in pâtisserie, chocolaterie and viennoiserie:

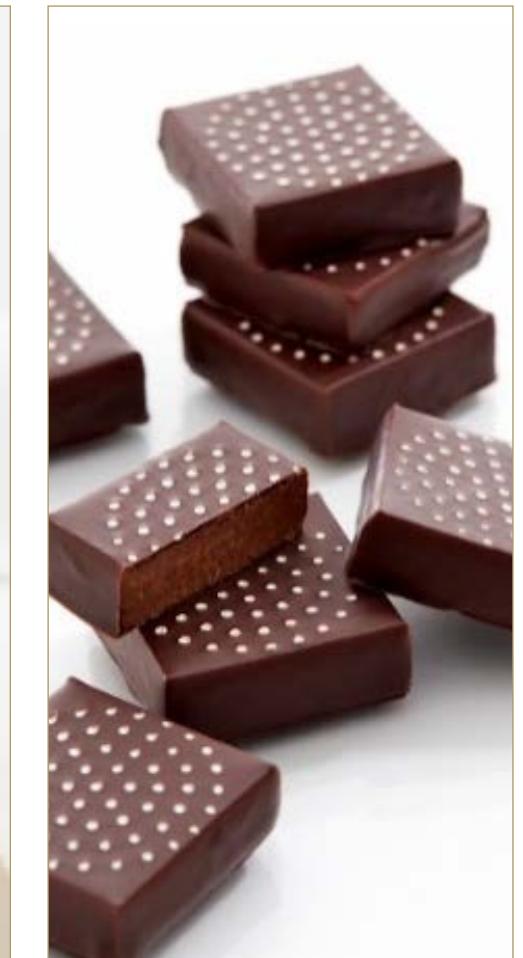
FLAVORING FOR CREAMS,  
MOUSSES AND ICING PRODUCTS



GANACHES  
PREPARATION



FILLINGS  
FOR CHOCOLATES



# TIPS & TRICKS FROM OUR PASTRY CHEFS

Become an expert on praliné by following the tips and tricks of our pastry & confectionery chefs!

*There is a lot of oil on the surface of the bucket of praliné, what should I do?*

This is a natural phenomenon, due to the high fat content of nuts. This fat enhances and balances the taste and texture of the praliné. It is therefore essential to homogenize the praliné in the mixer before use. The praliné will then remain homogenized for several months.

*Why does the praliné have a rancid taste?*

It is likely that a rancid note will appear for products that are past their shelf life, especially if the bucket of praliné has already been opened. Indeed, nuts rich in fat, are sensitive to oxidation. This is why we advise you to keep the praliné in its original bucket, away from light, in order to preserve its flavor as much as possible.

*How should I store praliné?*

Keep the praliné in a cool and dry place, at a temperature between 5 and 25°C and a humidity level under 65%. We also advise you to limit temperature variations as much as possible, as they tend to accelerate the decantation of the praliné.

*My praliné-filled chocolates are turning white, how can I slow down this problem?*

It could be explained by the fat bloom, a natural phenomenon in chocolate making where a white film appears on the surface of the chocolate bonbon.

Fat bloom is accelerated when the bonbon is filled with a fat-based filling, such as praliné. To slow down this phenomenon, make sure to respect the crystallization curve of the chocolate praliné blend (23°C). You can also add up to 2% of milk powder of the total weight of the chocolate praliné mass. Thus note that the phenomenon will appear more quickly with a dark couverture than with a milk couverture. Make sure to also keep the chocolate bonbons away from light, in a cool and dry place, with a temperature between 14 and 16°C and a humidity level under 65%.



# PATISFRANCE, THE EXPERTISE AND PASSION FOR PRALINÉ SINCE 1946

Since 1946, PatisFrance has acquired true expertise in the processing of nuts, the preparation of pralinés and nut specialties.

All our expertise is located in Charmes, in the north-east of France. Here, nuts coming from the best origins are selected, sorted, processed and checked by our expert team. The result is a range of PatisFrance pralinés and nut specialities that draws upon decades of expertise and continuous innovation. It thus distinguishes itself by its exceptional taste and surprising textures.



## PRODUCTION OF PRALINÉ TRADITION



The quality and selection of pralinés depends on 3 main factors:

- The production process
- The raw materials used
- The percentage of nut included in the product

This is why we do not compromise on the choice of fine nuts, the many checks throughout the production line and the inclusion of a minimum of 50% nuts in our pralinés. Our factory is also IFS high level certified and BRC grade A certified, two must-have certifications for any food production plant.

Today, we are fully equipped for processing nuts and use two manufacturing methods to meet the needs of all professionals:

## TRADITIONAL PRALINÉS

These pralinés are made on a line reproducing the authentic, hand-controlled artisanal method, giving them the aromatic characteristics so typical of pralinés.

The nuts and sugar are cooked and roasted in a copper basin over a direct flame.

The mass is then stirred with a spatula until the nuts are completely roasted and the sugar is caramelised.

The mass is then cooled on a marble plate.

The authentic granite millstone is used to grind and refine the praliné, providing.

## FLUID PRALINÉS

These pralinés are made on a production line that insists on the fineness of the grinding, giving them a flawless finish and a very smooth texture.

The roasted nut paste is blended with sugar.

The resulting mass is refined in a state-of-the-art mill.

## PRODUCTION OF PRALINÉ FLUID



VISIT OUR PRALINÉ  
WORKSHOPS WITH  
AN IMMERSIVE  
360°C EXPERIENCE!



# A UNIQUE RANGE OF PRALINÉS FOR ALL TASTES AND TEXTURES

Our range of pralinés is rich in tastes and textures. Our historical expertise allows us to offer several ranges of pralinés.

Intense flavor, no added sugar, fluid texture... the choice is all yours!



DISCOVER  
ALL PATISFRANCE  
PRALINÉS :

## TRADITIONAL PRALINÉS

Nuts blended with sugar are cooked in copper pans over a direct flame, then cooled and crushed – in line with 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.



## PRALINÉS COLLECTION

Exceptional pralinés, made from noble ingredients from the best origins to reinvent pâtisserie and chocolate making with unique flavors and textures.



## FLUID PRALINÉS

Our remarkably fine pralinés are made on a production line where nuts are ground very finely, providing a praliné with a smooth and silky texture, very easy to use.



## PRALIREX

Our Pralirex are made with 100% of nuts without any added sugar, thus intensifying the taste of your creations.



# BASIC PRALINÉ PÂTISSERIE RECIPES

We have put together this praliné guide, to support you on the recommended proportions and to allow you to play with the flavors and textures of pralinés at will. Each recipe has been tested by our chefs pâtissiers to ensure the best balance of flavors. We recommend the proportions according to the intensity of the nuts in the praliné. We have grouped them into 3 main categories. Discover hereafter the basic praliné pâtisserie recipes:

## • CREAMS

- PRALINÉ PASTRY CREAM
- EGG-FREE PRALINÉ CREAM
- PRALINÉ MOUSSELLINE CREAM
- PRALINÉ BUTTER CREAM
- PRALINÉ WHIPPED CREAM
- PRALINÉ CUSTARD

## • PRALINÉ GANACHE

## • PRALINÉ MOUSSE

## • BISCUITS

- PRALINÉ CAKE
- GENOISE PRALINÉ
- JOCONDE PRALINÉ
- PRALINÉ COOKIE

## • PRALINÉ GLAZE



# CREAM



## Praliné Pastry Cream

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Vanilla Pod	Sugar	Egg yolks	Corn starch	Praliné
Praliné Tradition Hazelnut 50% PatisFrance	1000	1 pc		220	90	440
Praliné Fluid Hazelnut 50% PatisFrance	1000	1 pc		220	90	440
Praliné Fluid Almond 50% PatisFrance	1000	1 pc		220	90	440
Praliné Fluid Almond Hazelnut 50% PatisFrance	1000	1 pc		220	90	440
Praliné Extra 50% PatisFrance	1000	1 pc		220	90	440
Praliné Pistachio 52% PatisFrance	1000	1 pc		220	90	440
Pralinor 55% PatisFrance	1000	1 pc		220	90	440
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	1000	1 pc		220	90	440
Praliné Fluid Sweet Almond 59% PatisFrance	1000	1 pc		220	90	440

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	1000	1 pc	220	90	440
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	1000	1 pc	90	220	90	340
Praliné à l'Ancienne 67% PatisFrance	1000	1 pc	90	220	90	340
Praliné Intense 69% PatisFrance	1000	1 pc	90	220	90	340
Praliné Collection Almond Marcona 70% PatisFrance	1000	1 pc	90	220	90	340

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	1000	1 pc	190	220	90	220
Pralirex Pistachio PatisFrance	1000	1 pc	190	220	90	220

## Process

Bring the milk to the boil with the vanilla.

Pour over the sugar, eggs and starch.

Boil for 2 minutes and pour over the praliné.

Mix and chill.



## CREAM

# Egg-free Praliné Cream

### PRALINÉS WITH 50 TO 60% OF NUTS

	Cream	Sugar	Beef gelatin in powder	Water	Praliné	Cream
Praliné Tradition Hazelnut 50% PatisFrance	70		4	24	600	300
Praliné Fluid Hazelnut 50% PatisFrance	70		4	24	600	300
Praliné Fluid Almond 50% PatisFrance	70		4	24	600	300
Praliné Fluid Almond Hazelnut 50% PatisFrance	70		4	24	600	300
Praliné Extra 50% PatisFrance	70		4	24	600	300
Praliné Pistachio 52% PatisFrance	70		4	24	600	300
Pralinor 55% PatisFrance	70		4	24	600	300
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	70		4	24	600	300
Praliné Fluid Sweet Almond 59% PatisFrance	70		4	24	600	300

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	70		4	24	600	300
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	70		4	24	450	300
Praliné à l'Ancienne 67% PatisFrance	70		4	24	450	300
Praliné Intense 69% PatisFrance	70		4	24	450	300
Praliné Collection Almond Marcona 70% PatisFrance	70		4	24	450	300

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	70	100	4	24	300	300
Pralirex Pistachio PatisFrance	70	100	4	24	300	300

## Process

Heat the cream, add the sugar if necessary.  
Melt the hydrated gelatin with the cream.  
Mix with the praliné and add the cold cream.

## Chef's Tip:

Mix 360 g of a praliné with 50% of nuts with 120 g of Pralirex, without adding any sugar, to obtain a good balance of sweetness.



# CREAM

## Praliné Mousseline Cream

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Cream	Vanilla Pod	Sugar	NH Pectin	Egg Yolks	Corn starch	Praliné	Butter
Praliné Tradition Hazelnut 50% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Fluid Hazelnut 50% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Fluid Almond 50% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Fluid Almond Hazelnut 50% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Extra 50% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Pistachio 52% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Pralinor 55% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	400	100	1 pc	10	3	100	47	400	240
Praliné Fluid Sweet Almond 59% PatisFrance	400	100	1 pc	10	3	100	47	400	240

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	400	100	1 pc	10	3	100	47	400	240
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	400	100	1 pc	70	3	100	47	313	240
Praliné à l'Ancienne 67% PatisFrance	400	100	1 pc	70	3	100	47	313	240
Praliné Intense 69% PatisFrance	400	100	1 pc	70	3	100	47	313	240
Praliné Collection Almond Marcona 70% PatisFrance	400	100	1 pc	70	3	100	47	313	240

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	400	100	1 pc	90	3	100	47	200	240
Pralirex Pistachio PatisFrance	400	100	1 pc	90	3	100	47	200	240

## Process

Bring the milk and cream to the boil with the vanilla.  
Pour over the preparation of sugar, NH pectin, eggs and starch.  
Boil for 2 minutes and pour over the praliné.  
Mix and chill.  
Once cold, add the soft butter and whip with the cream.



# CREAM

## Praliné Butter Cream

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Sugar (1)	Egg Yolks	Tempered Butter	Sugar (2)	Egg whites	Praliné
Praliné Tradition Hazelnut 50% PatisFrance	150	20	125	500	90	35	150
Praliné Fluid Hazelnut 50% PatisFrance	150	20	125	500	90	35	150
Praliné Fluid Almond 50% PatisFrance	150	20	125	500	90	35	150
Praliné Fluid Almond Hazelnut 50% PatisFrance	150	20	125	500	90	35	150
Praliné Extra 50% PatisFrance	150	20	125	500	90	35	150
Praliné Pistachio 52% PatisFrance	150	20	125	500	90	35	150
Pralinor 55% PatisFrance	150	20	125	500	90	35	150
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	150	20	125	500	90	35	150
Praliné Fluid Sweet Almond 59% PatisFrance	150	20	125	500	90	35	150

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	150	20	125	500	90	35	150
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	150	20	125	500	90	35	115
Praliné à l'Ancienne 67% PatisFrance	150	20	125	500	90	35	115
Praliné Intense 69% PatisFrance	150	20	125	500	90	35	115
Praliné Collection Almond Marcona 70% PatisFrance	150	20	125	500	90	35	115

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	150	20	125	500	90	35	75
Pralirex Pistachio PatisFrance	150	20	125	500	90	35	75

### Process

Make a custard cream by mixing the milk, sugar (1) and the egg yolks.

Cool down the cream to 30°C, then add the tempered butter and whip.

In the meantime, heat the sugar (2) and the egg whites at 50°C then whip.

Mix the whipped custard cream with the meringue and incorporate the praliné.

# CREAM



## Praliné Whipped Cream

### PRALINÉS WITH 50 TO 60% OF NUTS

	Cream (1)	Milk	Beef gelatin in powder	Water	Cocoa butter	White chocolate 30%	Praliné	Cream (2)	Sugar
Praliné Tradition Hazelnut 50% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Fluid Hazelnut 50% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Fluid Almond 50% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Fluid Almond Hazelnut 50% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Extra 50% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Pistachio 52% PatisFrance	100	150	3	18	35	150	565	1600	
Pralinor 55% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	100	150	3	18	35	150	565	1600	
Praliné Fluid Sweet Almond 59% PatisFrance	100	150	3	18	35	150	565	1600	

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	100	150	3	18	35	150	565	1600
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	100	150	3	18	35	150	425	1600
Praliné à l'Ancienne 67% PatisFrance	100	150	3	18	35	150	425	1600
Praliné Intense 69% PatisFrance	100	150	3	18	35	150	425	1600
Praliné Collection Almond Marcona 70% PatisFrance	100	150	3	18	35	150	425	1600

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	100	150	3	18	35	150	280	1600	145
Pralirex Pistachio PatisFrance	100	150	3	18	35	150	280	1600	145

## Process

Bring the cream and milk to the boil.

Add the hydrated gelatin then pour over the cocoa butter, white chocolate and praliné.

Blend and add the remaining cold cream.

Set aside in the fridge overnight before whipping.



# CREAM

## Praliné Custard

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Cream	Egg yolks	Sugar	Praliné
Praliné Tradition Hazelnut 50% PatisFrance	800	200	200	50	240
Praliné Fluid Hazelnut 50% PatisFrance	800	200	200	50	240
Praliné Fluid Almond 50% PatisFrance	800	200	200	50	240
Praliné Fluid Almond Hazelnut 50% PatisFrance	800	200	200	50	240
Praliné Extra 50% PatisFrance	800	200	200	50	240
Praliné Pistachio 52% PatisFrance	800	200	200	50	240
Pralinor 55% PatisFrance	800	200	200	50	240
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	800	200	200	50	240
Praliné Fluid Sweet Almond 59% PatisFrance	800	200	200	50	240

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	800	200	200	50	240
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	800	200	200	90	186
Praliné à l'Ancienne 67% PatisFrance	800	200	200	90	186
Praliné Intense 69% PatisFrance	800	200	200	90	186
Praliné Collection Almond Marcona 70% PatisFrance	800	200	200	90	186

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	800	200	200	110	120
Pralirex Pistachio PatisFrance	800	200	200	110	120

## Process

Bring the milk and cream to the boil.

Pour over the egg yolks and sugar preparation and cook at 85°C.

Add the praliné and mix. Store at 4°C.

# PRALINÉ GANACHE



## Praliné Ganache

### PRALINÉS WITH 50 TO 60% OF NUTS

	Cream	Glucose syrup	Praliné	Milk chocolate 35%	Cocoa butter
Praliné Tradition Hazelnut 50% PatisFrance	550	30	265	800	90
Praliné Fluid Hazelnut 50% PatisFrance	550	30	265	800	90
Praliné Fluid Almond 50% PatisFrance	550	30	265	800	90
Praliné Fluid Almond Hazelnut 50% PatisFrance	550	30	265	800	90
Praliné Extra 50% PatisFrance	550	30	265	800	90
Praliné Pistachio 52% PatisFrance	550	30	265	800	90
Pralinor 55% PatisFrance	550	30	265	800	90
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	550	30	265	800	90
Praliné Fluid Sweet Almond 59% PatisFrance	550	30	265	800	90

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	550	30	265	800	90
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	550	30	203	800	90
Praliné à l'Ancienne 67% PatisFrance	550	30	203	800	90
Praliné Intense 69% PatisFrance	550	30	203	800	90
Praliné Collection Almond Marcona 70% PatisFrance	550	30	203	800	90

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	550	30	133	800	90
Pralirex Pistachio PatisFrance	550	30	133	800	90

## Process

Bring the cream and glucose syrup to the boil.  
Add the praliné and pour over the chocolate and cocoa butter.  
Blend and pour onto the tart shells.

# PRALINÉ MOUSSE

## Praliné Mousse

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Cream	Egg yolks	Sugar	Beef gelatin in powder	Water	Praliné	Whipped cream
Praliné Tradition Hazelnut 50% PatisFrance	250	250	115	20	10	60	350	430
Praliné Fluid Hazelnut 50% PatisFrance	250	250	115	20	10	60	350	430
Praliné Fluid Almond 50% PatisFrance	250	250	115	20	10	60	350	430
Praliné Fluid Almond Hazelnut 50% PatisFrance	250	250	115	20	10	60	350	430
Praliné Extra 50% PatisFrance	250	250	115	20	10	60	350	430
Praliné Pistachio 52% PatisFrance	250	250	115	20	10	60	350	430
Pralinor 55% PatisFrance	250	250	115	20	10	60	350	430
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	250	250	115	20	10	60	350	430
Praliné Fluid Sweet Almond 59% PatisFrance	250	250	115	20	10	60	350	430

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	250	250	115	20	10	60	350	430
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	250	250	115	70	10	60	276	430
Praliné à l'Ancienne 67% PatisFrance	250	250	115	70	10	60	276	430
Praliné Intense 69% PatisFrance	250	250	115	70	10	60	276	430
Praliné Collection Almond Marcona 70% PatisFrance	250	250	115	70	10	60	276	430

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	250	250	115	130	10	60	175	430
Pralirex Pistachio PatisFrance	250	250	115	130	10	60	175	430

## Process

Heat the milk and cream, add the egg yolks and the sugar, then cook like a custard cream.

Add the hydrated gelatin.

Pour over the praliné and mix.

Add the cream at 30°C.

# BISCUITS

## Praliné Cake

### PRALINÉS WITH 50 TO 60% OF NUTS

	Praliné	Sugar	Salt	Butter in cubes	Flour	Baking powder	Eggs	Egg whites	Sugar
Praliné Tradition Hazelnut 50% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Fluid Hazelnut 50% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Fluid Almond 50% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Fluid Almond Hazelnut 50% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Extra 50% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Pistachio 52% PatisFrance	640		1,5	210	150	7	130	280	90
Pralinor 55% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	640		1,5	210	150	7	130	280	90
Praliné Fluid Sweet Almond 59% PatisFrance	640		1,5	210	150	7	130	280	90

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	640		1,5	210	150	7	130	280	90
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	492	30	1,5	210	150	7	130	280	90
Praliné à l'Ancienne 67% PatisFrance	492	30	1,5	210	150	7	130	280	90
Praliné Intense 69% PatisFrance	492	30	1,5	210	150	7	130	280	90
Praliné Collection Almond Marcona 70% PatisFrance	492	30	1,5	210	150	7	130	280	90

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	320	200	1,5	210	150	7	130	280	90
Pralirex Pistachio PatisFrance	320	200	1,5	210	150	7	130	280	90

## Process

Cut the butter into small cubes and whip the praliné, sugar (if necessary), salt, butter, flour, baking powder and eggs.

Beat the egg whites and sugar.

Gently mix the two preparations together and fill the cake molds.

Bake at 160°C for 40 minutes.

# BISCUITS

## Praliné Génoise

### PRALINÉS WITH 50 TO 60% OF NUTS

	Eggs	Sugar	Flour	Praliné
Praliné Tradition Hazelnut 50% PatisFrance	375	220	200	180
Praliné Fluid Hazelnut 50% PatisFrance	375	220	200	180
Praliné Fluid Almond 50% PatisFrance	375	220	200	180
Praliné Fluid Almond Hazelnut 50% PatisFrance	375	220	200	180
Praliné Extra 50% PatisFrance	375	220	200	180
Praliné Pistachio 52% PatisFrance	375	220	200	180
Pralinor 55% PatisFrance	375	220	200	180
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	375	220	200	180
Praliné Fluid Sweet Almond 59% PatisFrance	375	220	200	180

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	375	220	200	180
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	375	220	200	138
Praliné à l'Ancienne 67% PatisFrance	375	220	200	138
Praliné Intense 69% PatisFrance	375	220	200	138
Praliné Collection Almond Marcona 70% PatisFrance	375	220	200	138

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	375	220	200	90
Pralirex Pistachio PatisFrance	375	220	200	90

## Process

Heat the eggs and sugar to 50°C and whip for a few minutes.  
Gently mix in the flour and then add the praliné.

Fill the molds and bake at 180°C for 15 to 20 minutes.



## BISCUITS

# Praliné Joconde

### PRALINÉS WITH 50 TO 60% OF NUTS

	Icing Sugar	Praliné	Flour	Eggs	Eggs Whites	Sugar
Praliné Tradition Hazelnut 50% PatisFrance	120	150	40	200	120	40
Praliné Fluid Hazelnut 50% PatisFrance	120	150	40	200	120	40
Praliné Fluid Almond 50% PatisFrance	120	150	40	200	120	40
Praliné Fluid Almond Hazelnut 50% PatisFrance	120	150	40	200	120	40
Praliné Extra 50% PatisFrance	120	150	40	200	120	40
Praliné Pistachio 52% PatisFrance	120	150	40	200	120	40
Pralinor 55% PatisFrance	120	150	40	200	120	40
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	120	150	40	200	120	40
Praliné Fluid Sweet Almond 59% PatisFrance	120	150	40	200	120	40

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	120	150	40	200	120	40
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	120	115	40	200	120	40
Praliné à l'Ancienne 67% PatisFrance	120	115	40	200	120	40
Praliné Intense 69% PatisFrance	120	115	40	200	120	40
Praliné Collection Almond Marcona 70% PatisFrance	120	115	40	200	120	40

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	120	75	40	200	120	40
Pralirex Pistachio PatisFrance	120	75	40	200	120	40

## Process

Whisk the icing sugar, praliné, flour and eggs together.  
Beat the egg whites and sugar together.

Gently mix the two preparations together and bake at 180°C for 7 to 8 minutes.

## The Chef's Tip:

The amount of nuts remains the same, only the percentage of sugar decreases.

# BISCUITS

## Praliné Cookie

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk Chocolate 35%	Praliné	Butter	Flour	Sugar	Salt	Baking Powder	Eggs
Praliné Tradition Hazelnut 50% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Fluid Hazelnut 50% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Fluid Almond 50% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Fluid Almond Hazelnut 50% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Extra 50% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Pistachio 52% PatisFrance	30	120	100	190	50	2,5	3	65
Pralinor 55% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Fluid Sweet Almond 59% PatisFrance	30	120	100	190	50	2,5	3	65

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	30	120	100	190	50	2,5	3	65
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	30	120	100	190	50	2,5	3	65
Praliné à l'Ancienne 67% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Intense 69% PatisFrance	30	120	100	190	50	2,5	3	65
Praliné Collection Almond Marcona 70% PatisFrance	30	120	100	190	50	2,5	3	65

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	30	120	100	190	50	2,5	3	65
Pralirex Pistachio PatisFrance	30	120	100	190	50	2,5	3	65

## Process

Melt the chocolate, add the praliné and crystallize at 24°C.  
Add a drop of water to thicken the preparation.  
Using a small pastry bag, pipe some praliné chunks and freeze.  
Cut small pieces into drops and place back in the freezer.  
Cut the butter into small, even cubes.  
Mix all ingredients together to make a dough, add the equivalent of 150 g of frozen praliné drops, mix briefly and then shape the cookies.  
Bake at 170°C for 10 minutes.

## The Chef's Tip:

The choice of praliné will determine the strength of the nutty notes and the sweetness in the mouth.

# GLAZE

## Praliné Glaze

### PRALINÉS WITH 50 TO 60% OF NUTS

	Milk	Glucose syrup	Beef gelatin in powder	Water	Milk chocolate 35% origin Vietnam	White chocolate 64%	Praliné	Neutral glaze
Praliné Tradition Hazelnut 50% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Fluid Hazelnut 50% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Fluid Almond 50% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Fluid Almond Hazelnut 50% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Extra 50% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Pistachio 52% PatisFrance	300	500	30	180	300	100	520	1000
Pralinor 55% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Collection Almond-Hazelnut French Origin 55% PatisFrance	300	500	30	180	300	100	520	1000
Praliné Fluid Sweet Almond 59% PatisFrance	300	500	30	180	300	100	520	1000

### NUT-SPECIALTY WITH 50 TO 60% OF NUTS

Prali'Pop PatisFrance	300	500	30	180	300	100	520	1000
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### PRALINÉS WITH MORE THAN 60% OF NUTS

Praliné Collection Hazelnut Piémont 62% IGP PatisFrance	300	500	30	180	300	100	400	1000
Praliné à l'Ancienne 67% PatisFrance	300	500	30	180	300	100	400	1000
Praliné Intense 69% PatisFrance	300	500	30	180	300	100	400	1000
Praliné Collection Almond Marcona 70% PatisFrance	300	500	30	180	300	100	400	1000

### PURE NUT PASTES

Pralirex Hazelnut PatisFrance	300	500	30	180	300	100	260	1000
Pralirex Pistachio PatisFrance	300	500	30	180	300	100	260	1000

### Process

Boil the milk and glucose, add the hydrated gelatin and pour over the chocolates and praliné.

Add the glaze and blend.

Use at 40°C.

### The Chef's Tip:

The amount of nuts remains the same, only the percentage of sugar decreases.



# Our Favourite Praliné Recipes

## American Dream

Makes 24 cakes - Maé Pomponette mould - Ref.008820

### CRUNCHY POPCORN

Belcolade Milk Selection 35% Cacao-Trace  
Prali'Pop PatisFrance  
Crouticrep PatisFrance

Melt the chocolate and stir in the praliné. Add Crouticrep. Spread between two baking sheets with 5 mm high confectionery rulers. Cut out 24 circles with a cookie cutter.

### BROWNIES

Butter  
Belcolade Sélection Noir 65% Cacao-Trace  
Eggs  
Caster sugar  
Flour  
Chopped Pecan Nuts PatisFrance

Melt the butter and chocolate at 50°C. Add the eggs mixed with the sugar, then the flour. Place in a silicone cake tin. Sprinkle with pecan chunks. Bake at 170°C in a half frame.

### CARAMEL ORANGE (15 G PER MOULD)

Patis'Omalt PatisFrance  
Crystallised sugar  
Liquid cream  
Salt  
Vanilla Bean PatisFrance  
Fresh butter  
Belcolade Cocoa Butter Cacao-Trace  
Orange juice  
Orange zest

Melt the Isomalt, add the sugar and bake at 180°C. Bring the heat down with the warm vanilla cream and orange juice, then bake again at 110°C. Add the butter and orange zest and mix. Pour into a black Flexipan®.

### ORANGE PRALINÉ MOUSSE (70 G PER MOULD)

129 g	Milk	313 g
342 g	Cream	313 g
171 g	Egg yolks	144 g
	Sugar	25 g
	Beef Gelatin Powder PatisFrance	13 g
	Water	75 g
	Whipped cream	538 g
	Prali'Pop PatisFrance	438 g
	Orange zests	2 pcs

Heat the milk and cream with the orange zests inside, boil it down and add the hydrated gelatin. Pour over the praliné and mix. Add the whipped cream at 30°C.

### SWEET AMBER GLAZE

282 g	Milk	150 g
158 g	Glucose	250 g
	Belcolade Selection Amber Douceur 32% Cacao-Trace	500 g
	Puratos Glassage Neutre	500 g
	Beef Gelatin Powder PatisFrance	15 g
	Water	90 g
	Puratos Classic Vanilla	Q.S.

Heat the milk and glucose and pour over the chocolate. Add the softened rehydrated gelatin and the slightly heated glaze. Blend with a hand mixer. Keep aside at room temperature for 24 hours then use at 35°C maximum.

### GOURMET GLAZE

185 g	Belcolade Origins Lait Vietnam 45% Cacao-Trace	700 g
	Pralirex Hazelnut PatisFrance	150 g
	Rapeseed oil	75 g
	Toasted chopped Almonds PatisFrance	126 g

Melt the chocolate. Add the hazelnut paste and rapeseed oil. Blend. Add the toasted chopped almonds. Set aside and use at 32°C.



# Our Favourite Praliné Recipes

## Fruity Snack

Makes 12 snacks - Mould: LEKUE

### BLUEBERRY CONFIT

Puratos Topfil Blueberry	20 g
Starfruit Blueberry PatisFrance	115 g
Mervex PatisFrance	15 g
NH Pectin PatisFrance	3 g
Xylitol	15 g

Heat the fruit purée between 40 and 50°C, add the sugar with the pectin and the Mervex. Bring to a boil and add the Topfil. Cool quickly, set aside in the refrigerator at 4°C to allow the pectin to act completely. Blend to soften.

### ALMOND CREAM

Praliné Fluid Almond Hazelnut 50% PatisFrance	135 g
Mervex PatisFrance	50 g
Margarissime PatisFrance	100 g
Superpomme 38% PatisFrance	80 g

Mix the ingredients and place 30 g in the silicone tube moulds. Bake at 155°C for 20 minutes.

### SHORTCRUST PASTRY

Margarissime PatisFrance	250 g
Icing sugar	170 g
Salt	2 g
Superpomme 38% PatisFrance	70 g
Almond Powder PatisFrance	50 g
Pastry flour	420 g

Mix the powdered ingredients with the Margarissime, then add the Superpomme. Roll out and cut into 2 mm thick pieces. Cut into 2 cm circles. Place the circles on Silpain® impression mats. Bake at 155°C for 15 minutes. Set aside.

### ASSEMBLY AND FINISHING:

- Remove the almond cream tubes from the moulds and fill with blueberry confit.
- Close the tube with a small disc of shortbread.
- Dip the snack base in a preparation made with 50% of **Belcolade Dark Selection 55% Cacao-Trace** and 50% of **Belcolade Cocoa Butter Cacao-Trace**.
- Add a slab of chocolate mixed with **Chopped Almonds PatisFrance**.



# Our Favourite Praliné Recipes

## Paris-Brest Cake

Makes 4 cakes

### HAZELNUT STREUSEL

Butter	344 g
Brown sugar	168 g
Vergeoise sugar	95 g
<b>Ground Hazelnut PatisFrance</b>	<b>440 g</b>
Fleur de sel	5 g
Flour T55	308 g

Rub all of the ingredients together. Spread out to a 3-mm thickness in a 18-cm circle. Roll the remaining dough to a thickness of 1.8-mm to cut out disks with a diameter of 4-cm. Bake the 18-cm baking disks at 145°C for 10 minutes.

### HAZELNUT FINANCIER

<b>Frianvit PatisFrance</b>	<b>290 g</b>
Water	145 g
Brown butter	145 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>40 g</b>

Melt the butter to get a brown butter. With the flat beater, mix the Frianvit, the butter at 60°C and the water for 3 minutes at medium speed. Add the hazelnut pure paste. Pour 150 g of the hazelnut financier onto the hazelnut streusel. Bake at 160°C for 20 minutes.

### HAZELNUT MOUSSELLINE CREAM

Milk	223g
Cream	55g
Sugar	5 g
<b>NH Pectin PatisFrance</b>	<b>2 g</b>
Corn starch	2 g
<b>Vanilla Pod PatisFrance</b>	<b>1 pc</b>
Egg yolks	55 g
Butter	13 g
<b>Praliné Collection Almond-Hazelnut 55% Origin France PatisFrance</b>	<b>50 g</b>
<b>Pralirex Hazelnut PatisFrance</b>	<b>83 g</b>
Sugar	50 g

Bring to a boil the milk and cream, with the vanilla. Pour into the sugar, pectin, eggs and corn starch. Boil for 2 minutes then pour the praliné and the hazelnut pure paste. Blend and place in the fridge. Once cooled, add the soft butter and whip with the cream.

### CHOUX PASTRY

Water	250 g
Whole milk	250 g
Caster sugar	10 g
Salt	10 g
Butter	225 g
T55 flour	275 g
Eggs	500 g

Boil the water and milk along with the butter, salt and sugar. Add the sieved flour and dry out the dough. Gradually add the eggs. At the bottom of a Flexipan® mold, place a disk of hazelnut streusel and place a small chou. Place another disc of hazelnut streusel on top. Bake at 210°C then lower the oven temperature to 185°C for 30 to 35 minutes.

### GLAZE

<b>Belcolade Origins Lait Vanuatu 44%</b>	<b>350 g</b>
Grapeseed oil	60 g
<b>Pralirex Hazelnut PatisFrance</b>	<b>5 g</b>
<b>Toasted Chopped Almonds PatisFrance</b>	<b>60 g</b>

Melt the chocolate. Add the oil and the hazelnut pure paste then blend. Add the toasted chopped almonds. Set aside and use at 32°C.

### ASSEMBLY AND FINISHINGS:

- Ice the edges of the streusel disc and hazelnut financier with the glaze.
- Using a Saint-Honoré piping nozzle, pipe the mousseline cream on top of the financier.
- Fill in the bottom of the chou with some **Pralinor PatisFrance** and place some mousseline cream on top.
- Place seven choux on the mousseline cream.



# Our Favourite Praliné Recipes

## Piedmont Sobacha Stick

By Jonathan Mougel, Meilleur Ouvrier de France Pâtissier-Confiseur 2019.

Makes 2 frames of 30.5 x 30.5 x 0.8 cm

### PRALINÉ HAZELNUT-SOBACHA

Praliné Collection Hazelnut Piedmont 62%

PGI PatisFrance

1558 g

Powdered roasted sobacha

260 g

Belcolade Cocoa Butter Mini Drops

230 g

Cocoa butter from Magic Temper

30 g

Belcolade Selection Noir Extra 58% Cacao-Trace

30 g

Belcolade Origins Lait Papua New Guinea 39%

Organic Cacao-Trace

200 g

Milk powder 0%

51 g

Roast the Sobacha at 165°C until obtaining a slightly roasted smell. Grind to a powder and incorporate into the praliné. Add the milk powder and blend homogenously.

Melt the chocolates and the cocoa butter at 34°C. Add the cocoa butter from the Magic Temper. Add the preparation into the praliné hazelnut-sobacha.

Crystallize at 24°C and pour into a frame, layered with milk chocolate. Place at 16°C for around 4 hours.

### MONTAGE & FINITIONS :

- Layer and cut out into sticks of the desired size.
- Coat with the Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace.
- Sprinkle with some powdered Sobacha then cover with plastic film.
- Let sit at 16°C for 12 hours.

# ZOOM ON PRALICRAC

Our latest Taste Tomorrow study shows that texture is the new taste. 67% of consumers thus likes to try food with different textures.

Let yourself be seduced by Pralicrac, a complete range based on our expertise in nuts that allows you to reinvent pastry classics with a touch of originality and a unique crunchy texture.



## CLASSIC

### FLAVORS :

- Pralicrac Dark
- Pralicrac Chocolat Cacao-Trace
- Pralicrac White



## FRUITY

### FLAVORS :

- Pralicrac Raspberry
- Pralicrac Lemon
- Pralicrac Exotic



## GOURMET

### FLAVORS :

- Pralicrac Pecan
- Pralicrac Pistachio
- Pralicrac Salted Butter Caramel
- Pralicrac Maïssimo



## Characteristics of the products:

- Made with a praliné base and crunchy inclusions (chocolate, crepe chunks, nuts, fruit chips...)
- Made in France, in our factory in Charmes



## Advantages for your clients

- The promise of a tasty range with a surprising texture
- A range free from palm-oil, artificial flavouring and colouring



## Benefits for you :

- Ready-to-use
- Easy to cut
- A range allowing you to differentiate yourself, while answering to consumers' expectations
- A wide range of applications: base of entremets, filling of chocolate bonbon, cake glaze...

A close-up photograph of a rich, dark brownie batter. The texture is thick and moist, with visible chunks of chocolate and nuts. The lighting highlights the glossy, molten-like consistency of the batter.

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Food Innovation for Good

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PatisFrance-Puratos  
Parc d'affaires Silic - 40 rue de Montlhéry  
BP 80179 - 94 563 Rungis Cedex - France  
T : 01 45 60 83 83  
E : [patisfrance@puratos.com](mailto:patisfrance@puratos.com)