Creative Recipes



Creative Recipes to Inspire & Delight

BANO puratos
Food Innovation for Good

PATISFRANCE
SOURCE DE SÉDUCTION

Bonbon Framboise Pistachio



Pralicrac Framboise

Ingredients

First Layer	*gr*
Pralicrac Framboise	

Pistachio Gianduja	*gr*
White Chocolate	600
Pistachio Plus Fugar	400

Enrobing

Milk Chocolate CT 03X5

Decoration

Crushed/ Grounded Praclicrac

Working Method

Spread the Pralicrac as a first layer in your rectangular plexy mould and let it set for 30 minutes.

Then, prepare your pistachio gianduja by melting your white chocolate and adding the pistachio concentrate.

Then temper it at 24C. Pour it over the Raspberry Pralicrac and let it set overnight. Cut them into using a chef's knife as desired.

Finally enrobe it with the milk chocolate and decorate it with some grounded Pralicrac.



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Opera Almond Hazelnut Praline & Lemon Pralicrac

Pralicrac Citron & Praline Amande Noisette

Ingredients

Crispy Lemon (Base Layer #1)	*gr*
Pralicrac Citron PatisFrance	875
White Chocolate X605	375

Soaked Joconde Biscuit (Layer #6 ,4 ,2)	*gr*
Almond Powder	375
Icing sugar	375
Flour	150
Whole Eggs	450
Egg Whites	450
White Sugar	105
Melted butter	90

Almond Hazelnut Buttercream (Layer #7 ,3)	*gr*
Butter	750
Egg whites	150
Sugar	300
Water	75
Praline Almond Hazelnut	360

Lemon Cream (Layer #5)	*gr*
Deli Citron Puratos	250
Cremyvit	250

Working Method

For your base, melt your white chocolate and mix it with the Pralicrac citron. Spread it

For the Joconde, combine almond meal, icing sugar, flour and eggs together in a mixing bowl and whip until double in size.

In a separate bowl whip egg whites and sugar to form a soft peak meringue. Fold the meringue into the whipped almond batter, add the melted butter at the end and fold gently (do not deflate the mixture).

Spread the Joconde on three 60x40 cm trays and bake at 230°C 6-5 minutes in a convection oven. After baking transfer to a wire rack to stop baking and for it not to dry.

For your buttercream, in a small saucepan, combine the granulated sugar and water. Heat over medium-high heat and bring it to a boil.

Use a candy thermometer to monitor the temperature. start whisking the egg whites in the bowl of a stand mixer. Once the sugar syrup reaches 118°C, reduce the mixer speed to low and slowly pour the hot sugar syrup into the egg whites in a steady stream. increase the mixer speed to high and continue to whip the meringue until it becomes thick, glossy, and reaches stiff peaks.



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Ingredients

Syrup	*gr*
Water	250
Sugar	125
Lemon juice	250

Glaze (Layer #8)	*gr*
Praline Almond Noisette	225
White Chocolate	50

Working Method

The meringue should be cooled to room temperature. Begin adding the softened butter gradually. Allow each addition of butter to fully incorporate before adding more.

Once all the butter has been added, continue to mix on medium speed until the buttercream becomes smooth and creamy. Then, add the Praline Amande Noisette to the mixture.

For the lemon cream, mix the Cremyvit and the Deli Citron. For the syrup, boil the water and sugar and off-heat add the lemon juice.





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Bonbon Lemon

Pralicrac Lemon



Ingredients

Shell

CT 03X5 Milk Chocolate Belcolade

Filling

Pralicrac Citron

Decoration

Cocoa butter Belcolade

Yellow, Green & White Coloring QS

Working Method

Start with your shell decoration.

Temper your chocolate and set your chocolate shell.

Then, fill it with the Pralicrac Citron then refrigerate it.



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Papillon Raspberry

Pralicrac Framboise



Ingredients

Dough	*gr*
Flour	1000
Salt	20
Yeast	20
Tigris	5
Milk powder	30
Sugar	100
Water	500
Butter	50
Butter for Lamination	500

Filling

Framboise Raspberry

Working Method

1. Knead the dough for 3 mins on slow then 4 mins on fast.

2. Roll out at 18 then freeze for 20-40 mins. Meanwhile, flatten out the butter then fridge it. Roll out the dough when it's really cold till 9, then include the butter by placing it in the middle, then pinching the butter walls into the dough.

3. Close it up and score the sides for better lamination.

4. Make up: 2 double folds at 6, then freeze for 20-30 mins.

5. Give the dough a bit of width (more than 30 cm), and roll the rest till thickness of 3 or 1 dash till 3.

6. Cut them into triangles.

7. Proof at 28°C for about 2 hours and preheat the oven at 210°C then bake at 180°C for 15 mins.

Filling
Fill it with the Framboise Jam.



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Galette Raspberry

Pralicrac Framboise



Ingredients

Mille Feuille	*gr*
Flour	1000
Melted butter	100
Salt	20
Cold water	500
Butter for lamination	700

Almond cream	*gr*
Soft butter	100
Icing sugar	100
Almond powder	100
Eggs	2 pc
Vanilla Pod	1 pc
Pastry Cream	100
Pralicrac Framboise	

Working Method

For the mille feuille, with the food processor and its dough hook, start to knead the dough, then add the rest of the water gradually, until a compact ball forms.

Slightly flatten the dough into a rectangular shape, wrap it in cling film and refrigerate for 30 minutes.

After 30 minutes, on a floured work surface, roll out the dough into a rectangle of about 40 x 20 cm. Flatten the butter between 2 sheets of baking paper into a 20x20 rectangle (half the rectangle of dough), and place it on the dough, which you fold to wrap the butter (a bit like a page in a book).

Roll out the dough straight in front of you to a thickness of 2 to 3 mm, then rotate it horizontally in front of you. Then, do a double turn (fold a quarter of the dough on each side, then close like a book, this makes 4 layers of dough in the end) removing the excess flour each time with a brush.

Refrigerate for 30 minutes in cling film, then roll it out again to 2 to 3 mm thick in front of you. Rotate it horizontally, then do a single turn (fold one side over 3/1 of the dough, then the other side, you end up with 3 layers). Refrigerate for 30 minutes.

Repeat a double fold, then a 30 min break, then a single fold.



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Cruffin Almond Hazelnut Praline

Almond-hazelnut Praline PatisFrance



Ingredients

Dough	*gr*
Flour	1000
Salt	20
Yeast	20
Tigris Puratos	5
Milk powder	30
Sugar	100
Water	500
Butter	50
Butter for Lamination	500

Croissant Almond-hazelnut Praline

Praline Almond Noisette

Working Method

Mixing

1. Knead the dough for 3 mins on slow then 4 mins on fast.
2. Roll out at 18 then freeze for 20-40 mins. Meanwhile, flatten out the butter then fridge it. Roll out the dough when it's really cold till 9, then include the butter by placing it in the middle, then pinching the butter walls into the dough.
3. Close it up and score the sides for better laminating.
4. Make up: 2 double folds at 6, then freeze for 20-30 mins.
5. Give the dough a bit of width (25 height and 5 width) and braid the dough for the cruffin shape.
6. Proof at 28°C for about 2 hours and preheat the oven at 210°C then bake at 180°C for 15 mins.
7. Fill the croissant with Praline Almond Noisette filling.



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Pain Suisse Framboise

Chocolate Framboise



Ingredients

Dough	*gr*
Flour	1000
Salt	20
Yeast	20
Tigris Puratos	5
Milk powder	30
Sugar	100
Water	500
Butter	50
Butter for Lamination	500

Filling

Framboise Jam PatisFrance

Belcolade Dark Sticks

Working Method

Mixing

1. Knead the dough for 3 mins on slow then 4 mins on fast.
2. Roll out the croissant dough to a thickness of 3 mm.
3. Cut out pieces measuring 5 cm by 25 cm.
4. Proof at 28°C for about 2 hours and preheat the oven at 210°C then bake at 180°C for 15 mins.
5. Spread Framboise in the middle of each piece, add chocolate sticks and fold up.
6. Place the Pain Suisse on the baking tray so that the opening is facing downwards and you can see the layers.
7. Bake it for 15 minutes at 175°C.
8. Glaze it with sugar syrup.





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