

Recipe Booklet



PatisFrance_Export_Officiel


PATISFRANCE[®]
SOURCE DE SÉDUCTION

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For 60 years PatisFrance has provided you with products to enhance the passion and pleasure of the pastry items that you create.

We design, manufacture and distribute the highest quality ingredients to produce innovative and seductive culinary sensations.

We aspire to encourage your creativity, and continue to develop our products and services to achieve global solutions.

Sylvain Lecomte

Corporate Chef PatisFrance



Coming from the center part of France, Sylvain Lecomte is a young and talented pastry and chocolatier chef, who found his place in pastry after chemistry studies.

He gained his skills during his pastry studies and obtained various diplomas after several trainings as a pastry-chocolatier and confectioner.

He worked for different companies, from catering to pastry schools. After a short stay in Australia, he recently joined the PatisFrance Export team as the new corporate pastry chef.

Passionate about his work, Chef Sylvain is always looking for novelty and surprising but exquisite flavor associations

His favorite dessert: tart tatin, even if Chef Sylvain excels in tarts in all shapes.

Featured Products



Supercrem Carat Nutolade

201435 - 5kg

Cocoa Hazelnut filling for madeleines, donuts, brioche, ice cream etc. Bake-stable and spreadable. PALM OIL FREE



Superpomme Apple Filling 38%

101784 - 4.5kg

Thick and smooth apple sauce with 38% dried apple. Use for tarts, apple turnovers etc. Can also be used in your recipes as an egg substitute.



Mervex Crème Patisserie Mix

201432 - 25kg

Hot process powder mix for pastry cream. Hot process powder mix for pastry cream with a delicious vanilla taste. Perfect for high volume users.



Elsay Crème Patisserie Mix

101074 - 5kg

Hot process powder mix for pastry cream with a delicious vanilla taste. Baking stable.



Margarissime Puff Pastry Margarine Vegan

201434 - 10kg (5x2kg)

High quality laminating margarine with refined taste and enhanced flavour for puff pastry applications.



Napstar Rouge

201430 - 8kg

High quality concentrated glaze. 10 - 30% dilution. Contains 16% redcurrant puree.



Praline Hazelnut 50%

106414 - 5kg

Intense with caramelised roasted nut notes.



Pralirex Hazelnut Paste

118980 - 1.5kg

100% roasted hazelnuts.



Patismousse Neutre Gelatine Vegetarian

111382 - 3kg

100% vegetable gelling agent. No need to heat.



Glucose Syrup

121152 - 6kg 201269 - 2.5kg

Glucose syrup for confectioners, made from wheat.



Volcano Baking Powder

104671 - 1kg

Made with wheat starch. Dosage 30g per 500g of flour.



Ground Almonds

100066 - 1kg



Ground Hazelnuts

100096 - 1kg

Patisfrance select only the best nuts from the best origins, assuring consistent quality and taste.

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Raspberry Vegan Tarts

Sylvain Lecomte
Pour 20 pieces Ø85



VEGAN SHORTBREAD

Margarissime PatisFrance (201434)	250 g
Icing Sugar PatisFrance	170 g
Salt	2 g
Superpomme 38% PatisFrance (107184)	70 g
Almond Powder PatisFrance (100066)	50 g
Flour	420 g

Mix all the powder and the Margarissime.
Once it is crumbled add the Superpomme.
Lower at 0.3cm.
Detail 40 disks at 85 Ømm
And cut 20 rings at 75 Ømm inside.

RED FRUIT CUSTARD

Starfruit Red Fruit Puree PatisFrance	500 g
Sugar	80 g
Superpomme 38% PatisFrance (107184)	100 g
Mervex Creme Patisserie Mix PatisFrance (201432)	45 g
Margarissime PatisFrance (201434)	30 g

Bring to boil the Fruit Puree,
Add the sugar, the Superpomme and the Mervex mixed together.
Cook it like a classic custard.
Add the Margarissime and blend. Store at 4°C.

FRUIT GLAZE

Red Napstar PatisFrance	150 g
Water	50 g

Bring to boil and glaze the fruit when it's up to 85°C.

ASSEMBLY AND FINISHING:

- Bake the rings and the disks separately during 15-20min at 170°C.
- Spread 20g of custard per disk.
- Put the ring on top.
- Cut in half 7 fresh Raspberry per tart and put them nicely inside the ring.
- Glaze the raspberry with a brush to keep them fresh.



100% Hazelnuts Vegan

Sylvain Lecomte
For 20 pc 80mm diameter



VEGAN SHORTBREAD

Margarissime Feuilletage PatisFrance (201434)	250 g
Icing Sugar PatisFrance	170 g
Salt	2 g
Superpomme 38% PatisFrance (107184)	70 g
Roasted Raw Hazelnut Powder PatisFrance (100096)	50 g
Flour	420 g

Mix all the powder and the Margarissime.

Once it is crumbled, add the Superpomme.

Lower at 0.3cm and cut the shape and put into the ring, bake at 170°C for 15min.

HAZELNUT CREAM

Sugar	70 g
Mervex Creme Patisserie Mix PatisFrance (201432)	45 g
Roasted Raw Hazelnut Powder PatisFrance (100096)	100 g
Margarissime Feuilletage PatisFrance (201434)	100 g
Superpomme 38% PatisFrance (107184)	100 g

Mix with the paddle all the ingredients and fill the pre-baked tart, put back to the oven 10 min at 170°C.

HAZELNUT CRÉMEUX

Hazelnut milk (1)	110 g
Agar-Agar	4 g
Hazelnut praliné 50% PatisFrance (106414)	300 g
Hazelnut pralirex 100% PatisFrance (118980)	100 g
Hazelnut milk (2)	200 g
Salt	3 g

With a hand mixer, blend the praliné, the pralirex, the salt and (2).

Mix (1) and the agar-agar, bring to boil.

Mix together and fill the tarts.

HAZELNUT MOUSSE

Hazelnut milk	100 g
PatisMousse Neutre PatisFrance (111382)	100 g
Hazelnut Praliné 50% PatisFrance (106414)	168 g
Canned chickpea juice	200 g

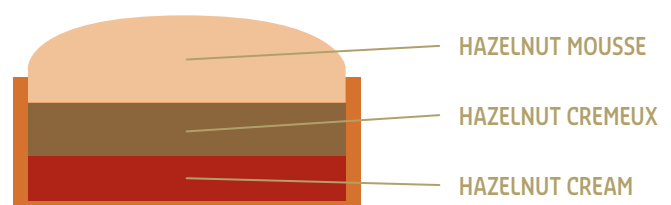
Mix the milk and the PatisMousse, mix with the praliné.

Whip the chickpea juice and mix gently with the praline mixture.

Fill a small ring with 20g of the hazelnut mousse and freeze it.

ASSEMBLY AND FINISHING:

- Once the shortbread is baked, fill it with 15g of hazelnut cream.
- Fill the tart with 30g of hazelnut cremeux and leave to set at 4°C.
- Unmold the mousse and put it on top of the cremeux.
- Decor with roasted hazelnut.



Cherry Vegan Tart

Sylvain Lecomte
Pour 20 pieces Ø80



VEGAN SHORTBREAD

Margarissime PatisFrance (201434)	250 g
Icing Sugar PatisFrance	170 g
Salt	2 g
Superpomme 38% PatisFrance (107184)	70 g
Almond Powder PatisFrance (100066)	50 g
Flour	420 g

Mix all the powder and the Margarissime.
Once it is crumbled, add the Superpomme.
Lower at 0.3cm and cut the shape and put into the ring.

CHERRY COMPOTE

Starfruit Cherry Puree PatisFrance	300 g
Glucose Syrup PatisFrance (201269)	40 g
Sugar	40 g
Nh Pectin PatisFrance	5 g
Mervex Creme Patisserie Mix PatisFrance (201432)	30 g
Cherry in Light Syrup PatisFrance	60 pc

Heat up the puree and the glucose, add the sugar, the pectin and the Mervex. Bring to boil and leave to cool down.

3 cherries per tarts

HAZELNUT CREAM

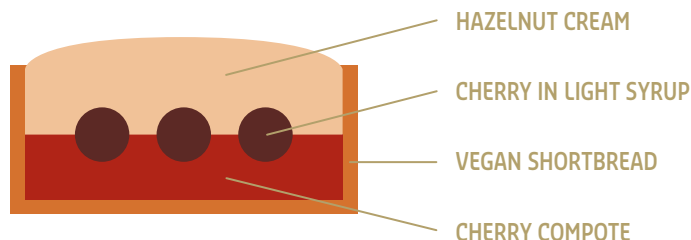
Sugar	140 g
Mervex Creme Patisserie Mix PatisFrance (201432)	90 g
Roasted Raw Hazelnut Powder PatisFrance (100096)	200 g
Margarissime Feuilletage PatisFrance (201434)	200 g
Superpomme 38% PatisFrance (107184)	200 g

Mix with the paddle all the ingredients and fill the Tarts.

ASSEMBLY AND FINISHING:

- Fill the tarts with 15g of compote.
- Put 3 cherries.
- Fill the hazelnut cream until the top.

- Bake 30min at 170°C.
- For the decoration sprinkle a bit of **Sucraneige PatisFrance**.





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