



RECIPE BOOK

LOUIS FRANÇOIS
INGRÉDIENTS ALIMENTAIRES DEPUIS 1908

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PEA PROTEIN

LOUIS FRANCOIS

in a vegan mango mousse

Richard HAWKE

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Vegan whites

Process

Blend the ingredients together before use. Whip on medium speed to ensure stability.

Mousse

Process

Heat the purée and the acid solution to 50°C, add the pectin mixed with the sugar.

Blend and heat to 85°C. Pour onto the coconut oil and blend in order to create an emulsion.

Blend the vegan whites with the sugar and inulin before whipping into a creamy meringue.

Pour the mango base at 50-55°C into the meringue. Use right away.



Ingredients

Total weight : 1000g

Water 965g

Pea protein 33g

Xanthan gum 2g

Ingredients

Total weight : 1000g

Mango purée 661g

Tartric acid solution (50/50) 1g

325NH95 Pectin 18g

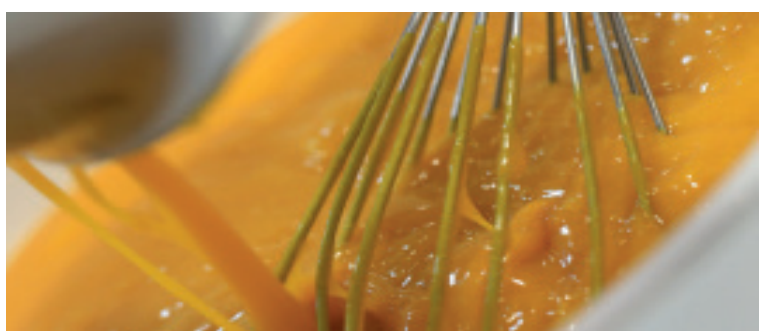
Caster sugar 1 30g

Deflavored coconut oil 60g

Vegan whites 160g

Caster sugar 2 30g

Inulin 40g





Richard HAWKE

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Vegan whites

Process

Blend the ingredients together before use. Whip on medium speed to ensure stability.

Macaron shells

Process

Place the almond powder, icing sugar and cocoa powder into a blender and blend for 20–30 seconds.

Place into a bowl with half of the vegan whites and form a paste.

Whip the other half of the vegan whites.

Prepare the syrup by mixing sugar 1 with the water and heating them to 118°C.

Gradually pour the syrup onto the vegan whites, and whip until they reach a temperature around 35–40°C.

Fold a small amount of meringue into the almond paste before folding in the rest of the meringue.

Pipe onto silicon mats, lightly tap the tray to get rid of bubbles and to flatten the macaron shells. Bake at 140°C for 12 minutes while leaving the oven door slightly open.

POTATO PROTEIN

LOUIS FRANCOIS
in vegan chocolate macarons



Ingredients

Total weight : 1000g
Water 910g
Potato protein 86g
Xanthan gum 4g

Ingredients

Total weight : 1000g
Almond powder 190g
Icing sugar 240g
Cocoa powder 50g
Vegan whites 176g
Caster sugar 1 240g
Water 80g
Caster sugar 2 24g





Jean-Thomas SCHNEIDER

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IOTA CARRAGEENAN LOUIS FRANCOIS in a lemon meringue pie



Maple sugar shortcrust pastry

Process

Mix the butter, salt, almond powder, Impertart and the maple sugar.
 Mix the eggs in, then add the flour.
 Spread between two baking sheets.
 Let the dough rest in a fridge.
 Shape the pie crust.
 Bake at 150°C for 30 minutes.

Lemon curd

Process

Mix the lemon purée and water
 Mix the glucose powder, carrageenan, sugar and maize starch.
 Add the dry ingredients to the liquids.
 Bring to a boil.
 Add the butter and blend.

Ingredients

Total weight : 428,5g
 Butter (82% fat) 107.5g
 Fine salt 1g
 White almond powder 25g
 Impertart 25g
 Maple sugar n°2 50g
 Whole eggs 40g
 T45 flour 180g

Ingredients

Total weight : 928g
 Lemon purée 100% 240g
 Water 100g
 DE40 glucose powder 80g
 Iota carrageenan 8g
 Caster sugar 200g
 Maize starch 100g
 Butter 82% fat 200g

Italian meringue

Process

Whip the egg whites.

Heat the sugar and water to 121°C.

Add the syrup into the egg whites and mix with a spatula.

Fill the crust with lemon curd, pipe the meringue on top and brown it with a blowtorch.

Ingredients

Total weight : 423,2g

Egg whites 140g

Caster sugar 210g

Water 70g

Blancs Gallia free range 4,2g





Clément BARGOIN

Teaching and managing pastry chef

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Meringue

Process

Mix the cream of tartar into the caster sugar.
Whip the egg whites with the previous powder mix.
Adjust the colour, add the sifted icing sugar with a spatula.
Pipe the meringue and bake at 90°C for 2 hours approximately.

Gelatin mass

Process

24h beforehand, hydrate the gelatin powder in the water for an hour.
Heat to 55°C and let it set in a fridge.

Raspberry compote

Process

Heat the raspberry purée, raspberry grits and the invert sugar.
Mix the pectin and sugar, and add them to the previous mix. Bring to a boil and boil for one minute.
Add the gelatin mass and the lemon juice, let it cool.
Pipe onto the meringue base.

CREAM OF TARTAR

LOUIS FRANCOIS

in a raspberry and vanilla pavlova



Ingredients

Total weight : 452g

Fresh egg whites 150g

Cream of tartar 2g

Caster sugar 150g

Icing sugar 150g

Raspberry red colouring

Ingredients

Total weight : 70g

Gelatin powder 200 Bloom 10g

Water 60g

Ingredients

Total weight : 299g

Raspberry grits 75g

Raspberry purée 150g

Invert sugar 45g

325NH95 Pectin 5g

Gelatin mass 20g

Lemon juice 4g

Vanilla cream

Process

Infuse the vanilla pods in lukewarm milk
Filter, add the sugar, heat up and add the gelatin mass
Pour the mascarpone in and blend
Add the cold cream, let it sit for a night in a fridge.
Whip the cream but keep it soft.
Pipe onto the meringue.

Ingredients

Total weight : 1228g

Milk 168g

Vanilla 2 pods

Caster sugar 88g

Gelatin mass 40g

Mascarpone 180g

Heavy cream 35% fat 750g





ORGANIC AND PF BAKING POWDER LOUIS FRANCOIS

in chocolate chips cookies

**Muriel
AUBLET-CUVELIER**

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Process

Preheat the oven to 230°C
Roughly chop the chocolates and dry fruits.
Mix the room temperature butter with the sugar and eggs.
Add the flour, baking powder and salt, and mix together.
Add the chocolates and dry fruits.
Roll in to a cylinder, cover with a plastic wrap and keep in the fridge for at least 30 minutes.
Cut into 1 cm-thick slices and arrange them on a tray.
Bake for 6 minutes.

Ingredients

Total weight 1520g
Light muscovado sugar 155 g
Maple sugar 185g
Butter 275g
Egg 1
T55 flour 385g
Organic and PF baking powder 5g
Fleur de sel 4g
Papua milk chocolate 145g
Tanzania dark chocolate 145g
Piémont hazelnuts 90g
Pecan nuts 90g





EXTRA SLOW SET PECTIN LOUIS FRANCOIS

in raspberry and lavender fruit jellies

Laurent MORENO

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Process

Infuse the lavender in the cold raspberry purée for 24h before filtering it into a pan.
Mix the cold raspberry purée, caster sugar and pectin with a whisk. Bring to a boil.
Add the glucose, granulated sugar in two or three parts, while keeping the mix very warm.
Cook until you reach 108/109°C or 72/73°B with a refractometer. Take it off the heat and add the citric acid solution. Pour instantly into a frame and let it cool.
Slightly humidify the top surface of the jelly, then flip it into the granulated sugar and do the same for the other side.
Cut into 30 mm cubes and roll the cubes in the sugar again.



Ingredients

Total weight 2436g

Raspberry purée, 10% sweetened 1kg
Lavender for infusions 2g
Caster sugar 180g
Extra slow set pectin 54g
DE40 glucose syrup 230g
Granulated sugar 950g
Citric acid solution (50/50) 20g





XANTHAN GUM

LOUIS FRANCOIS
in Val de Loire biscuits

Aurélien TROTTIER

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Process

Roast the almond powder at 170°C for 15min and let it cool.
Preheat the oven at 190°C.
Whip the egg whites, caster sugar and xanthan gum into a meringue.
Mix the sifted icing sugar, flour and almond powder.
Mix the two batters delicately.
Pipe with a n°8 piping tip into circles lined with baking paper.
Right after putting the tray into the oven, lower the temperature to 170°C and bake for 25 minutes.
Delicately take the biscuits out of the circles after letting them cool off.

Ingredients

Total weight 1000g
Egg whites 309g
Caster sugar 190g
Xanthan gum 2g
Almond powder 190g
Icing sugar 257g
Flour 52g



CHEF'S TIP

Add 110g of dry fruit paste (pistachio, hazelnut...) to give even more flavor to the biscuit





325NH95 PECTIN

LOUIS FRANCOIS

in a hazelnut verrine with an exotic fruit compote

Ken THOMAS

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Praline cream

Process

Mix the milk, cream, glucose and bring to a boil.
Pour onto the hazelnut paste and blend.
Add the sugar and pectin, and bring to a boil once again.

Exotic compote

Process

Heat the fruit purée with the vanilla beans and the invert sugar at 40°C.
Add the pectin, xanthan gum and sugar.
Bring to a boil.
Let it set in a fridge, blend before use.



Ingredients

Total weight 837g
Milk 500g
Heavy cream 35% fat 100g
Hazelnut paste 150g
325NH95 pectin 12g
DE40 glucose syrup 100g
Caster sugar 50g

Ingredients

Total weight 881g
Tropical fruit purée 750g
Vanilla pod 1
Caster sugar 75g
Invert sugar 37.5g
325NH95 pectin 15 g
Xanthan gum 3.5g





325NH95 PECTIN

LOUIS FRANCOIS

in a crème brûlée

Arnaud LARHER

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Process

Heat the cream, milk, and the split vanilla pod.
Let it infuse for an hour or up to a day in a fridge.
Filter, let it cool, add cream if necessary.
Heat again to 40°C, add the mix of pectin and sugar and bring to a boil.
Off the heat, add the egg yolks and blend instantly.
Pour into deep dishes and let it set for 24h in a fridge.
Out of the fridge, sprinkle with brown sugar or any other sugar, and caramelize with a blowtorch.

Ingredients

Total weight 562g
Heavy cream 35% fat 350g
Whole milk 65g
Vanilla pod 1
Caster sugar 50g
325NH95 pectin 2g
Fresh egg yolks 95g



INULIN

LOUIS FRANCOIS

in a tayberry mousse



Alain CHARTIER

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Process

Hydrate the gelatin in one third of the fruit purée for at least 20 minutes.

Heat the rest of the tayberry purée to 45°C and melt the gelatin into it.

Whip the cream and fold it into the fruit preparation.

Make a French meringue with the tayberry purée, dried egg whites and inulin.

When the meringue is done, fold it into the first mix.



Ingredients

Total weight 996g

Tayberry purée 1 528g

Gelatin powder 200 Bloom 13g

Caster sugar 65g

Animal or plant-based cream 190g

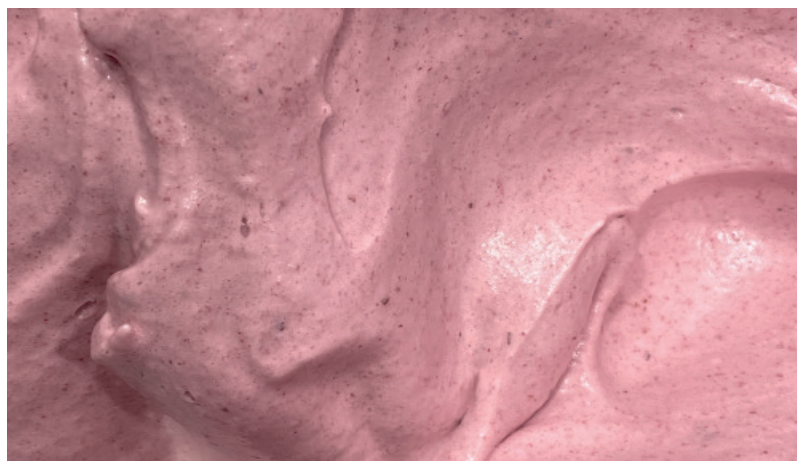
Tayberry purée 2 135g

Dried egg whites 10g

Inulin 55g

CHEF'S TIP

The meringue can be used by itself: pipe it and bake it in the oven at 90°C for 1h to create crispy meringue bites.



LOUIS FRANÇOIS

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