

PONTHIER

Certified B Corporation
Learn more at bcorp com

NOSTALGIC TREATS

BY FRANÇOIS PERRET

PONTHIER, BEYOND THE TASTE

ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT

Our mission has emerged from our desire to take action. We commit to inspire and be inspired by our employees, producers, customers, and partners. The fruit processed in our workshops makes a sustainable contribution to human well-being and nature conservation.

OUR #1 COMMITMENT IS TO THE ORIGINAL TASTE: it is the taste of a fruit that nature gives us if we respect it. We source exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible.

THE ORIGINAL TASTE IS OUR MISSION BUT THAT'S JUST THE START OF WHAT WE DO: as we pursue new goals, we intend to honour our strongest commitments to make Ponthier an impact-driven company.

OUR RESPONSIBLE COMMITMENTS

Certified B Corporation — Learn more at bcorp.com

International certification to drive progress in terms of social, societal and environmental impact.

SOCIÉTÉ À MISSION

State our purpose officially as well as our social and environmental objectives.

PURE TRACE®

Guarantee pesticide residue free products for 65% of our range and traceability from the producer-harvester for 75% of our range in 2026.

SCIENCE BASED TARGETS — ACT

Reduce our carbon footprint by 68% across our direct activities and 12% across our indirect activities by 2030.

OUR VIDEO MANIFESTO & IMPACT REPORT

NOSTALGIC TREATS



FRANÇOIS PERRET

Pastry Chef

François Perret has worked at several leading establishments and prestigious luxury hotels, such as Le Meurice, the Four Seasons George V, the Hôtel Lancaster and the Shangri-La Paris. From 2015 to 2025, he was Head Pastry Chef at the Ritz Paris. During his time there, he reinvented the dessert menu and created a unique range which interplayed textures, shapes and flavours. François Perret was voted World's Best Pastry Chef in 2019 by the association Les Grandes Tables du Monde. Alongside his work at the Ritz, he has published several cookery books and is one of the stars of the Netflix series *The Chef in a Truck*, which follows his culinary adventures across the United States. In 2021, he opened Le Comptoir, a patisserie-boutique within the Ritz Paris, showcasing his signature creations of madeleines, 'to go' mille-feuilles, reimagined breakfast pastries and innovative desserts. His affection for childhood treats has led him to reinterpret delicious traditional afternoon snacks for the delight of young and old alike. It was only natural that Ponthier asked the chef to devise a collection of nostalgic fruit-based recipes, also inspired by the Ingredium range of functional ingredients and designed to be as natural as possible.



PONTHIER RANGES

PUREES: the taste and colour of fruit harvested at peak ripeness with an even, smooth texture and a composition of minimum 90% fruit + maximum 10% beet sugar.

CRUSHED FRUIT: citrus fruits peeled and seeded, then crushed whole and cold candied for exceptional intensity with a composition of minimum 78% fruit + maximum 22% beet sugar.

COMPOTÉES: preparations packed with fruit pieces, for use as they are or to be retextured hot or cold with a composition of minimum 88% fruit + maximum 11% beet sugar.



INGREDIUM RANGE

Ingredium, PCB Création's range of functional ingredients, is ideal for creating an infinite variety of textures and bridging the gap between technique and creativity to produce desserts that combine audacity and precision.

Ingredium products are composed of four product categories: texturizers, acids & salts, emulsifiers & stabilisers, and sugars & derivatives. They turn every challenge into an opportunity by using technique as a powerful creative tool.

FRUIT MADELEINE

BAKERY AND PATISSERIE, PATISSERIE-BOUTIQUE, TEA ROOM,
HOTEL (BREAKFAST & AFTERNOON TEA), CATERER, COFFEE SHOP, SNACK BAR



"I love curves and contours. I really like the rounded shape of a cake. And I find that childhood snacks really do embody all these characteristics. "





Makes 36 madeleines

FRUIT FILLING

	Alphonso Mango	Williams Pear	Frambosa Red Rhubarb
Ponthier Puree 1 (90% fruit)	96 g	112 g	96 g
Ponthier 100% PGI Siracusa Lemon puree	16 g	0 g	16 g
Natur Alg INGREDIUM	3.2 g	3.2 g	3.2 g
Caster sugar	102.4 g	102.4 g	73.6 g
Natur Sweet INGREDIUM	54.4 g	54.4 g	80 g
Ponthier Compotée	0 g	32 g	32 g
Ponthier Puree 2 (90% fruit)	48 g	16 g	19.2 g
Total	320 g	320 g	320 g

Mix Natur Alg with the puree (1) and the lemon puree, then bring to the boil. Add the sugar and Natur Sweet, and boil. Leave the mixture to cool to room temperature. Blend and add the compotée and the puree (2).

FRUIT GLAZE

	PDO Ardèche Chestnut	Charlotte/ Victory Strawberry	Flavicarpa Passion Fruit
Ponthier Puree (90% fruit)	320 g	320 g	320 g
Natur Alg INGREDIUM	6.4 g	7.2 g	16 g
Caster sugar	217.6 g	176.8 g	216 g
Natur Sweet INGREDIUM	96 g	96 g	96 g
Glucose syrup DE40	160 g	160 g	160 g
Ponthier 100% PGI Siracusa Lemon puree	0 g	40 g	0 g
Total	800 g	800 g	800 g

Mix the purees with the Natur Alg. Bring to the boil, then add the glucose syrup, sugar and Natur Sweet. Boil the mixture. Use as a glaze.

MADELEINE BATTER

Whole eggs	*255 g*
Caster sugar	*225 g*
Acacia honey	*60 g*
Plain flour (T55)	*375 g*
Baking powder	*15 g*
Whole milk	*150 g*
Table salt	*4 g*
Fine butter (beurre fin)	*300 g*

Bring the butter to the boil, then add the honey and set aside. Mix the caster sugar, salt and eggs, then add the sifted flour and baking powder, followed by the milk a little at a time. Finish by adding the hot butter. Butter and flour the madeleine moulds (70 x 50 mm). Pipe the batter to fill each mould three-quarters full. Bake in the oven at 220°C for 5 minutes, then switch off the oven and leave to cook for a further 7 minutes.

ASSEMBLY & FINISHING TOUCHES

Fill each madeleine with 8 g of rhubarb, mango or pear filling. Pour the glaze into the greased madeleine moulds, then place the fruit-filled madeleines into the moulds:
- Rhubarb filling with strawberry glaze
- Mango filling with passion fruit glaze
- Pear filling with chestnut glaze

Leave to cool completely before turning out from the moulds.

PETIT FRUIT BISCUIT

PÂTISSERIE-BOUTIQUE, TEA ROOM, HOTEL (AFTERNOON TEA), CATERER



'My childhood memories influence my work; I enjoy the childlike side to it. When you create something, it's often the result of a previous idea. Ideas are adapted and used again. And so the story continues!"



Makes 30 biscuits

FRUIT PASTE

	Bergeron Apricot	Charlotte/ Victory Strawberry	Alphonso Mango	Blueberry (cultivated, wild)
Ponthier Puree (90% fruit)	292.5 g	292.5 g	292.5 g	292.5 g
Ponthier 100% PGI Siracusa Lemon puree	19.5 g	32.5 g	0 g	19.5 g
Ponthier 100% lime puree	0 g	0 g	32.5 g	0 g
Natur Alg INGREDIUM	5.2 g	5.2 g	5.2 g	5.85 g
Natur Agrum INGREDIUM	1.95 g	3.9 g	6.5 g	3.9 g
Caster sugar	187.85 g	185.9 g	202.8 g	198.25 g
Natur Sweet INGREDIUM	143 g	130 g	110.5 g	130 g
Total	650 g	650 g	650 g	650 g

Mix the puree with the Natur Alg and the Natur Agrum, then bring to the boil. Add the sugar and the Natur Sweet. Blend. Pour into the "Petit Fruité" blisters*. Leave to cool to room temperature.

SWEET SHORTCRUST PASTRY

Fine butter (beurre fin)	*130 g*
Plain flour (T55)	*246 g*
Table salt	*2 g*
Whole eggs	*50 g*
Icing sugar	*92 g*
Ground almonds	*30 g*

Work the butter, icing sugar, salt, ground almonds and flour together using an electric whisk until the mixture resembles fine breadcrumbs. Pour in the eggs and mix until smooth, taking care no to overwork the dough. Leave the ball of dough to rest in the fridge. Roll out to a 2 mm thickness using a dough sheeter.Cut the sweet shortcrust pastry into 7 x 5 cm rectangles using pastry cutter 120006**. Bake for 16 minutes at 160°C on a baking mat.

ASSEMBLY & FINISHING TOUCHES

Cocoa butter powder	*as needed*

Sprinkle with cocoa butter powder as soon as the biscuits come out of the oven. Place a fruit paste on top of each biscuit.

**120004 - 16 PCB Création "Petit Fruité" blisters for 128 pieces*
4 designs 4.2 x 6 cm - H. 0.9 cm

***120006 - 1 PCB Création "Petit Fruité" pastry cutter 5 x 7 cm - H. 3 cm*

BARQUETTE FRUIT TART

PÂTISSERIE-BOUTIQUE, TEA ROOM, HOTEL (AFTERNOON TEA), CATERER



"I draw a great deal of inspiration from everything I experienced during my childhood. We didn't necessarily make these at home, but they were among the treats I had as afternoon snacks. The aim today is to elevate them whilst retaining that playful, nostalgic feel."



Makes 45 tartlets

FRUIT CARAMEL

	Golden Pineapple	Willamette, Mecker Raspberry	Flavicarpa Passion Fruit	Blueberry (cultivated, wild)
Ponthier Puree (90% fruit)	75 g	100 g	125 g	90 g
Ponthier 100% lime puree	50 g	0 g	0 g	0 g
Ponthier 100% PGI Siracusa Lemon puree	0 g	25 g	0 g	35 g
Invert sugar	15 g	15 g	15 g	15 g
Odourless coconut oil	70 g	70 g	70 g	70 g
Natur Agrum INGREDIUM	7.5 g	1.5 g	7.5 g	5 g
Glucose syrup DE40	112.5 g	112.5 g	112.5 g	112.5 g
Caster sugar	40 g	46 g	40 g	42.5 g
Trehalose INGREDIUM	100 g	100 g	100 g	100 g
Water	30 g	30 g	30 g	30 g
Total	500 g	500 g	500 g	500 g

Mix the sugar with the Trehalose. Make the caramel at 155°C using the mixture prepared beforehand with the glucose syrup and the water. Heat the purees with the invert sugar and Natur Agrum, then pour over the coconut oil and blend. Remove the caramel from the heat, add the fruit mixture, and return to the heat until it reaches 114°C. Use immediately at 40–45°C.

BRETON SHORTBREAD

Plain flour (T55)	*150 g*
Baking powder	*2 g*
Fine butter (beurre fin)	*200 g*
Icing sugar	*80 g*
Egg yolks	*30 g*
Ground almonds	*30 g*

Sift the flour and baking powder together. In the bowl of a stand mixer fitted with a flat beater, mix the softened butter and icing sugar on a low speed. Add the egg yolks, then the flour and baking powder mixed together, and finish with the ground almonds. Using 53 x 28 mm "calisson" moulds, pipe the shortbread batter into each mould until it is three-quarters full, using a No. 8 plain piping nozzle. Bake for 14 minutes at 170°C, fan setting 3. Press down the centre of each shortbread evenly, then return to the oven and bake for a further 4 minutes.

ASSEMBLY & FINISHING TOUCHES

Fill the tartlets with the warm fruit caramel.

CHOCO-MARMELADE

PÂTISSERIE-BOUTIQUE, TEA ROOM, HOTEL (AFTERNOON TEA)



"When I was a child, we used to eat an extraordinary mousseline cake, a bit like a sponge cake – very light and incredibly moist – filled with jam and with a light, crisp crust on top. This comes through in this particular recipe, which features a marmelade-style filling and a chocolate shell. "





Makes 45 jaffa cakes

CRUSHED FRUIT FILLING

	PGI Siracusa Lemon	Mandarin	Yuzu
Ponthier Puree (100% fruit)	270 g	270 g	270 g
Natur Alg INGREDIUM	13.5 g	13.5 g	13.5 g
Natur Agrum INGREDIUM	13.5 g	13.5 g	13.5 g
Caster sugar	315 g	315 g	315 g
Natur Sweet INGREDIUM	153 g	153 g	153 g
Ponthier Crushed Fruit	135 g PGI Menton Lemon	135 g PGI Corsican Clementine	135 g Yuzu
Total	900 g	900 g	900 g

Mix the puree with the Natur Alg and the Natur Agrum. Bring to the boil. Add the sugar and the Natur Sweet. Boil and then blend. Pour onto a baking mat and leave to cool to room temperature. Blend and add the crushed fruit. Use as an insert.

GENOISE SPONGE CAKE

Egg yolks	*160 g*
Caster sugar (1)	*30 g*
Egg whites	*160 g*
Caster sugar (2)	*50 g*
Grape seed oil	*50 g*
Plain flour (T55)	*45 g*
Warmtex INGREDIUM	*45 g*

Beat the egg yolks, then beat in the caster sugar (1). Whisk the egg whites, then whisk in the caster sugar (2). Slowly drizzle the oil into the beaten egg yolks, then fold the mixture into the whisked egg whites. Finish by gently folding in the flour and Warmtex, sifted together beforehand. Pipe on a baking mat into greased non-stick steel rings (Ø 6 cm, height 1 cm). Smooth the surface, then remove the rings. Place in an oven preheated to 210°C and immediately reduce the temperature to 180°C. Bake for 9 minutes. Once baked, place the baking mat on a wire rack to stop the cooking process.

ASSEMBLY & FINISHING TOUCHES

Dark chocolate, tempered	*as needed*
PCB Création "Choco-Marmelade" blisters	*as needed*

Pour the tempered dark chocolate into the blister moulds. Turn the moulds upside down to remove any excess chocolate, then scrape the edges. Leave to crystallise. Pipe in the filling, then place the sponge cake on top.

**100 PCB Création "Choco-Marmelade" blisters to be personalised for 2,400 pieces ø 7 cm - D. 1.2 cm (personalised printing in 1 colour). These blister moulds are compatible with a one-shot machine.*

FRUIT ROLL

PÂTISSERIE-BOUTIQUE, TEA ROOM, HOTEL (AFTERNOON TEA)



"For years, I've dreamt about this famous biscuit from my childhood. I'm delighted to have been able to recreate it, particularly using Ponthier's violet fig puree, which is absolutely marvellous. And now, thanks to the Ingredium range, we've managed to create a fig compotée that doesn't caramelise when cooked, doesn't melt either, and doesn't make the biscuit soggy. This gives it a lovely crumbly texture on the outside with a jam-filled centre. And it's all 100% natural."





Makes 12 shortbread biscuits

FONDANT INSERT

	Noir de Bourgogne Blackcurrant	Bourjassotte/Pastilière Violet Fig	Willamette, Mecker Raspberry	Mandarin
Ponthier Puree (90–100 % fruit)	99 g	99 g	99 g	66 g
Ponthier PGI Corsican Clementine Crushed Fruit	0 g	0 g	0 g	33 g
Natur Agrum + INGREDIUM	6.6 g	4 g	7 g	6.6 g
Methyl Gel INGREDIUM	2.64 g	2.6 g	2.6 g	2.6 g
Caster sugar	67.8 g	70 g	67.8 g	67.8 g
Trehalose INGREDIUM	44 g	44 g	44 g	44 g
Total	220 g	220 g	220 g	220 g

Mix the Methyl Gel with one-third of the very cold puree. Heat the rest of the puree and mix in the sugar and Trehalose. Mix with the Natur Agrum +, then add the Methyl Gel solution. Set aside until needed.

VIENNESE SHORTBREAD

Extra dry butter (84% fat)	*200 g*
Icing sugar	*79 g*
Fleur de sel	*2 g*
Vanilla powder	*1 g*
Egg whites	*31 g*
Plain flour (T55)	*237 g*

Cream the softened butter with the vanilla, icing sugar and fleur de sel. Add the egg whites, then, once the mixture is smooth, fold in the flour. Roll out some of the shortbread to a thickness of 2 mm, then cut it into strips 4.5 cm wide.

ASSEMBLY & FINISHING TOUCHES

Pipe the fondant insert using a No. 8 railroad star nozzle, creating a line running the full length down the centre of the Viennese shortbread. Repeat the piping process a second time. Pipe on the remaining Viennese shortbread to cover the insert. Cut out 12 cm bars. Bake for 27 minutes at 170°C.

FRUIT LOLLIPOPS

PATISSERIE-BOUTIQUE, HOTEL (AFTERNOON TEA), CATERER



"What I found really interesting about the collection I created for Ponthier is that we didn't use any colourings at all. It's really the fruit that provides the colour, and that's quite astonishing! The more fruit puree you add, the more vibrant the colours become, whilst also enhancing the flavour. It works on a glaze just as it does in cake batter."





Makes 60 lollipops

FRUIT MARSHMALLOW

	Bergeron Apricot	Red fruit	Blueberry (cultivated, wild)	Frambosa Red Rhubarb
Ponthier Puree (90% fruit)	47.5 g	47.5 g	47.5 g	47.5 g
Trehalose INGREDIUM	119.5 g	119.5 g	119.5 g	119.5 g
Glucose syrup DE40	57.5 g	57.5 g	57.5 g	57.5 g
Invert sugar (1)	76.5 g	76.5 g	76.5 g	76.5 g
Invert sugar (2)	47.5 g	47.5 g	47.5 g	47.5 g
Gelatin Fast INGREDIUM	21.5 g	21.5 g	21.5 g	21.5 g
Lukewarm water	130 g	130 g	130 g	130 g
Total	500 g	500 g	500 g	500 g

Heat the puree, Trehalose, glucose and invert sugar (1) to 113°C. Pour into the stand mixer bowl containing the Gelatin Fast mixed with the lukewarm water and the invert sugar (2). Whisk at full speed. Use whilst still warm, immediately after preparation. Keep the bowl in a bain-marie whilst in use.

NEUTRAL BASE FOR DILUTION

Warmtex INGREDIUM	*36 g*
Dextrose INGREDIUM	*30 g*
Natur Alg INGREDIUM	*5 g*
Water	*299 g*
Sugar	*360 g*
Glucose syrup DE40	*270 g*

Mix the powders together, then add them to the water. Add the glucose syrup and bring to the boil. Boil for 1 minute. Leave to cool and store in the refrigerator.

FRUIT GLAZE

	Bergeron Apricot	Red fruit	Blueberry (cultivated, wild)	Frambosa Red Rhubarb
Neutral base for dilution	800 g	800 g	800 g	800 g
Ponthier Puree (90% fruit)	190 g	190 g	190 g	190 g
Ponthier 100% PGI Siracusa Lemon puree	10 g	10 g	10 g	10 g
Total	1000 g	1000 g	1000 g	1000 g

Heat the neutral base for dilution with the fruit purees and bring to the boil. Leave to cool and store in the refrigerator, or use straight away (at 40°C if using a ladle).

FINANCIER

Ground almonds	*68 g*
Icing sugar	*125 g*
Plain flour (T45)	*42 g*
Vanilla powder	*1 g*
Egg whites	*117 g*
Fine butter (beurre fin)	*117 g*

Make a brown butter, strain it through a sieve, then set aside. Sift the icing sugar and flour together, then add the ground almonds and vanilla powder. Using an electric whisk on a low speed, gradually add the egg whites at room temperature. Finish by drizzling over the brown butter. Pipe into 3 cm half-sphere moulds, then bake for 12 minutes at 180°C.

FRUIT INSERT

	Bergeron Apricot	Red fruit	Blueberry (cultivated, wild)	Frambosa Red Rhubarb
Ponthier Compotée	240 g	240 g	240 g	240 g
Natur Alg INGREDIUM	2.4 g	2.8 g	3.2 g	4 g
Sugar	77.6 g	37.2 g	36.8 g	36 g
Natur Sweet INGREDIUM	80 g	120 g	120 g	120 g
Total	400 g	400 g	400 g	400 g

Mix the compotée with the Natur Alg. Bring to the boil. Add the sugar and the Natur Sweet. Boil and use straight away.

ASSEMBLY & FINISHING TOUCHES

PCB Création dried flowers	*as needed*

Pour the fruit insert into the 3 cm half-spheres and place the financier on top to form the spheres. Leave to cool to room temperature, then turn out of the moulds. Dip the spheres into the warm marshmallow mixture. Leave to set and, if necessary, coat with the fruit glaze. Decorate with dried flowers:

- Blueberry lollipop: pink cornflowers
- Red rhubarb lollipop: dried verbena leaves
- Red fruit lollipop: small rose petals
- Apricot lollipop: elderflowers

Serve on a 15 cm wooden stick.

FRUIT MARBLED CAKE

BAKERY AND PATISSERIE, PATISSERIE-BOUTIQUE, TEA ROOM, HOTEL (BREAKFAST & AFTERNOON TEA), COFFEE SHOP, SNACK BAR



"In patisserie, we are able to create flavours and elevate textures. The way in which they are layered allows one taste sensation to come to the fore first, followed by another. We play with base notes and top notes. It makes me want to keep creating all the time."





Makes 2 cakes

FRUIT CREAM (MARBLING)

	Noir de Bourgogne Blackcurrant	PDO Ardèche Chestnut	Willamette, Mecker Raspberry	Flavicarpa Passion Fruit & Alphonso Mango	Blueberry (cultivated, wild)	Williams Pear
Ponthier Puree (90% fruit)	86 g	90 g	86 g	85 g (57 g passion fruit – 28 g mango)	85 g	81 g
Caster sugar	70 g	68 g	70 g	70 g	70 g	66 g
Glucose syrup DE40	18 g	18 g	18 g	18 g	18 g	18 g
Natur Agrum + INGREDIUM	5 g	4 g	5 g	7 g	7 g	7 g
Eau de vie	0 g	0 g	0 g	0 g	0 g	7 g
Total	180 g	180 g	180 g	180 g	180 g	180 g

Mix the puree, glucose syrup and sugar together. To help the sugar dissolve, you can heat the puree slightly (for example, for a few seconds in the microwave). To finish, add the Natur Agrum + (and the eau de vie, where applicable) and mix until smooth.

CAKE BATTER

	Noir de Bourgogne Blackcurrant	PDO Ardèche Chestnut	Willamette, Mecker Raspberry	Flavicarpa Passion Fruit & Alphonso Mango	Blueberry (cultivated, wild)	Williams Pear
Fine butter (beurre fin)	52 g	52 g	52 g	52 g	52 g	52 g
Whole eggs	50 g	50 g	50 g	50 g	50 g	50 g
Egg yolks	10 g	10 g	10 g	10 g	10 g	10 g
Fruit cream (see above)	141 g	141 g	141 g	141 g	141 g	141 g
Plain flour (T55)	21 g	21 g	21 g	21 g	21 g	21 g
Baking powder INGREDIUM	3 g	5 g	3 g	2 g	3 g	5 g
Bicarbonate of soda	2 g	0 g	3 g	3 g	3 g	0 g
Total	280 g	280 g	280 g	280 g	280 g	280 g

Beat the eggs with the fruit cream. Add the flour and baking powder together with the bicarbonate of soda, then add the melted butter. Mix. Pipe 200 g in each lined loaf tin (22 x 3.5 x 6 cm) and bake for 20 minutes at 160°C.

NEUTRAL BASE FOR DILUTION

Warmtex INGREDIUM	*36 g*
Dextrose INGREDIUM	*30 g*
Natur Alg INGREDIUM	*5 g*
Water	*299 g*
Sugar	*360 g*
Glucose syrup DE40	*270 g*

Mix the powders together, then add them to the water. Add the glucose syrup and bring to the boil. Boil for 1 minute. Leave to cool and store in the refrigerator.

FRUIT GLAZE

	Noir de Bourgogne Blackcurrant	Flavicarpa Passion Fruit	Williams Pear
Neutral base for dilution	800 g	800 g	800 g
Ponthier Puree (90% fruit)	190 g	200 g	175 g
Ponthier 100% PGI Siracusa Lemon puree	10 g	0 g	25 g
Total	1000 g	1000 g	1000 g

Heat the neutral base for dilution with the fruit purees and bring to the boil. Leave to cool and store in the refrigerator, or use straight away (at 40°C if using a ladle).

ASSEMBLY & FINISHING TOUCHES

• On top of the baked blackcurrant and chestnut cake, pipe a line of chestnut cream, then cover with blackcurrant cream. Glaze with the blackcurrant glaze.
• On top of the baked passion fruit, mango and raspberry cake, pipe a line of raspberry cream, then cover with passion fruit and mango cream. Glaze with the passion fruit glaze.
• On top of the baked blueberry and pear cake, pipe a line of blueberry cream, then cover with pear cream. Glaze with the pear glaze.

FRUIT COOKIE

BAKERY AND PATISSERIE, PATISSERIE-BOUTIQUE, TEA ROOM, HOTEL (AFTERNOON TEA)



"It's all down to a sweet tooth! I love sugar and I love cakes. Making something with your own hands and sharing it with someone else – I find that truly magical. I designed this cookie to be a dessert to share, replacing the chocolate chips with a melt-in-the-mouth filling – a fruity one, of course!"





Makes 1 cookie

FONDANT INSERT

	Bergeron Apricot	Willamette, Mecker Raspberry	Williams Pear	Frambosa Red Rhubarb
Ponthier Puree (90% fruit)	62.5 g	62.5 g	62.5 g	62.5 g
Natur Alg INGREDIUM	1.25 g	1.25 g	1.25 g	1.5 g
Natur Agrum INGREDIUM	3.75 g	3.75 g	3.75 g	3.75 g
Sugar	70 g	70 g	70 g	69.75 g
Natur Sweet INGREDIUM	50 g	50 g	50 g	50 g
Ponthier Compotée	50 g	50 g	50 g	50 g
Ponthier 100% PGI Siracusa Lemon puree	12.5 g	12.5 g	12.5 g	12.5 g
Total	250 g	250 g	250 g	250 g

Mix the puree with the Natur Alg. Bring to the boil. Add the sugar and the Natur Sweet. Bring to the boil. Add the Natur Agrum and blend. Add the compotée and the lemon puree. Pour 150 g into each greased 14 cm ring mould or PCB Création "Rond Plat" tear-away moulds (070552).
Set the rest aside for decoration. Leave to cool to room temperature. Roll the discs in the Natur Agrum to help them stick to the cookie dough.

COOKIE DOUGH

	Bergeron Apricot	Willamette, Mecker Raspberry	Williams Pear	Frambosa Red Rhubarb
Fine butter (beurre fin)	92.5 g	92.5 g	92.5 g	92.5 g
Brown sugar	117.3 g	117.3 g	117.3 g	117.3 g
Whole eggs	50.1 g	50.1 g	50.1 g	50.1 g
100% almond paste	50.1 g	0 g	0 g	50.1 g
100% hazelnut paste	0 g	0 g	50.1 g	0 g
100% pistachio paste	0 g	50.1 g	0 g	0 g
Plain flour (T55)	142.6 g	142.6 g	142.6 g	142.6 g
Table salt	0.9 g	0.9 g	0.9 g	0.9 g
Vanilla powder	2.3 g	2.3 g	2.3 g	2.3 g
Baking powder INGREDIUM	4.1 g	4.1 g	4.1 g	4.1 g
Total	459.9 g	459.9 g	459.9 g	459.9 g

Mix the brown sugar and softened butter, add the nut paste, then the eggs. Then add the flour, vanilla powder, salt and baking powder.

NEUTRAL BASE FOR DILUTION

Warmtex INGREDIUM	*36 g*
Dextrose INGREDIUM	*30 g*
Natur Alg INGREDIUM	*5 g*
Water	*299 g*
Sugar	*360 g*
Glucose syrup DE40	*270 g*

Mix the powders together, then add them to the water. Add the glucose syrup and bring to the boil. Boil for 1 minute. Leave to cool and store in the refrigerator.

ASSEMBLY & FINISHING TOUCHES

Nuts (hazelnuts, pistachios, almonds)	*as needed*

Place 230 g of cookie dough into a 16 cm diameter stainless steel ring. Add the insert, then cover with 230 g of cookie dough. Bake for 26 minutes at 160°C. To decorate, mix the remaining fondant insert with the neutral glaze base in equal parts. Pipe the mixture onto the cookie. Decorate with nuts:

- Pear cookie: unblanched hazelnuts
- Rhubarb cookie: white sugared almonds and verbena leaves
- Raspberry cookie: unblanched pistachios with a purplish and pinkish hue
- Apricot cookie: unblanched almonds

REVEALING THE ORIGINAL TASTE: Above all, it's about embodying a culture of taste in our daily lives – the original taste of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvesting when ripe and processing with care as close as possible to the orchards, as quickly as possible. **DEVELOPING AN ETHICAL FRUIT PRODUCTION SECTOR:** We are driving long-term change in farming methods by promoting interactions between plants, animals, people and the environment, whilst also taking into account the social aspects that must be considered to ensure a sustainable and equitable food system. Reducing the use of inputs and ensuring pesticide-free fruit, as well as bringing about long-term changes to farming methods, are the goals our teams are achieving. **SUPPORTING THE GASTRONOMY COMMUNITY:** We offer gastronomy professionals solutions that meet consumers' expectations, such as natural ingredients, precise traceability, gentle growing methods and a more plant-based diet. Our range combines pleasure and health, indulgence and well-being to advocate better eating habits. Thanks to our expertise as a sourcer and processor, we act as a conduit for knowledge, bridging the gap between those who grow food and those who create. **BECOMING AN IMPACT-DRIVEN COMPANY:** We are committed to an environmentally responsible approach that aims to minimise our environmental footprint by transforming our own business model. We believe in building fair and mutually beneficial relationships with our employees, partners, customers and suppliers. People, in all their diversity, are at the heart of our corporate mission; we aim to contribute to the well-being of all our stakeholders.

PONTHIER, BEYOND THE TASTE