LOUIS FRANÇOIS
PARIS
1908

INSPIRATION | FESTIVE DESSERTS 2026

Christmas recipe book

ICONIC | SINCE 100 YEARS

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CONTENTS

CHRISTMAS CONES ENTREMETS — 04
DAMIEN PICHON

YULE LOG MONTS ENNEIGÉS — 08
YANN BRYS

PEANUT CHOCOLATE VANILLA YULE LOG — 12
DAVID ALVES

SOBACHA PANETTONE — 16
MANON DEROUET

SOBACHA CHRISTMAS SHORTBREAD COOKIES — 20
MURIEL AUBLET CUVELIER

OUR PARTNERS — 23
LOUIS FRANCOIS

OUR PRODUCTS — 24
LOUIS FRANCOIS

THE CHEFS

MURIEL AUBLET-CUVELIER
Corporate pastry chef
muriel_aublet_cuvelier

MANON DEROUET
Corporate pastry chef
manon.derouet

YANN BRYS
Pastry chef
2011 MOF Pastry chef
yannbrys

DAVID ALVES
Ambassador chef
2023 MOF Ice cream maker
david_alves_mof

DAMIEN PICHON
Ambassador chef
damienpichon_

LOUIS FRANÇOIS TIPS

For optimal performance, the gelatin mass should be prepared at least 24 hours in advance. Hydrate the powder in water for 1 hour, melt at 55°C, and let it rest for 24 hours.

Christmas cones entremets

By Damien Pichon,
Chef Ambassador

STEP 1/7 | RED BERRY & LIME INSERT

Ingrédients

128g	33,7%	Raspberry purée
88g	23,2%	Sour cherry purée
48g	12,6%	Lime juice
48g	**12,6%**	**Glucose syrup DE40 (LF)**
44g	11,6%	Caster sugar
6g	**1,6%**	**NH glaze pectin(LF)**
3g	**0,8%**	**Fish gelatin 200 Bloom (LF)**
15g	3,9%	Water
380g	**100%**	**Total**

Steps

Heat the fruit purées with the lime juice and glucose. Mix the sugar and NH pectin, then gradually add to the mixture while whisking. Bring to a boil. Remove from the heat and add the gelatin mass. Pour approximately 30 g into each dome-shaped insert mold, then freeze.

STEP 2/7 | MARIGNY CHOCOLATE BISCUIT

Ingrédients

25g	4,8%	Flour T45
25g	**4,8%**	**Corn starch (LF)**
25g	4,8%	Cocoa powder
140g	26,9%	Caster sugar
130g	25%	Egg white
120g	23,1%	Egg yolk
55g	10,6%	Unsalted butter
520g	**100%**	**Total**

Steps

Sift the dry ingredients. Whip the egg whites with the sugar. Gently fold in the egg yolks using a spatula. Incorporate the dry ingredients, then the melted butter. Spread evenly onto a 30 × 40 cm baking tray. Bake at 170°C for approximately 12 minutes. Allow to cool, then cut out 12 discs to fit the base of the cones.

STEP 3/7 | CHOCOLATE-PRALINE CRUNCH

Ingrédients

45g	12,7%	Flower T45
15g	**4,2%**	**Corn starch (LF)**
23g	6,5%	Cocoa powder
33g	9,3%	Hazelnut powder
2g	0,6%	Fleur de sel
60g	17%	Caster sugar
55g	15,6%	Unsalted butter
60g	17%	70% Black chocolate
60g	17%	Hazelnut praliné
353g	**100%**	**Total**

Steps

Using the paddle attachment, mix the flour, starch, cocoa powder, hazelnut powder, fleur de sel, sugar and butter.

Bake at 150°C in a fan oven for approximately 15 minutes. While still hot, add the dark chocolate and praline. Roll out between two sheets of baking paper to a thickness of 3–4 mm, leave to crystallize, then cut out 12 discs.

ÉTAPE 4/7 | VANILLA CATALANE CREAM MOUSSE

Ingredients

3g	**0,4%**	**Fish gelatin 200 Bloom (LF)**
15g	2,2%	Hydration water
255g	37%	35%UHT whipping cream (1)
2/3		Vanilla pod
38g	5,5%	Whole egg
73g	10,6%	Egg yolk
50g	7,3%	Caster sugar
255g	37%	35%UHT whipping cream(2)
689g	**100%**	**Masse totale**

Steps

Hydrate the gelatin. Bring cream (1) to a boil with the split and scraped vanilla pod. Mix the eggs, egg yolks and sugar. Pour the hot cream over the mixture, then cook to 85°C. Add the gelatin and cool rapidly. Whip cream (2) to a light and soft texture, then gently fold it into the mixture..

Montage

Pipe the Catalan mousse into the cone molds, carefully coating the sides. Place the frozen red berry and lime insert in the center. Cover with mousse. Finish with the Marigny sponge cake, followed by the chocolate-praline crunch. Smooth the surface and freeze completely before unmolding.

STEP 5/7 | SPRAYING

Ingredients

60g	60%	Cocoa butter
40g	40%	Chocolate
QS		Oil-soluble colouring
100g	**100%**	**Total**

Steps

Melt the cocoa butter and chocolate. Add the colouring until the desired shade is achieved, then blend.

Spray onto the fully frozen entremets using a spray gun fitted with a 1.4mm nozzle..

STEP 6/7 | MILK CHOCOLATE WHIPPED GANACHE - REINDEER

Ingredients

79g	20,3%	Liquid cream (1)
8g	**2,1%**	**Glucose syrup DE40 (LF)**
9g	**2,3%**	**Invert sugar (LF)**
94g	24,1%	Milk chocolate covering
2g	**0,5%**	**Fish gelatin 200 bloom (LF)**
10g	2,6%	Hydration water
188g	48,2%	Liquid cream (2)
390g	**100%**	**Total**

Steps

Heat the cream (1) with the glucose and invert sugar. Add the hydrated and squeezed gelatin. Pour over the milk chocolate couverture and emulsify.

Add the cold cream (2), blend, then leave to mature in the refrigerator. Whip in a mixer until smooth and firm enough for piping.

Reindeer piping

Place the cone on a cake turntable. Using a small Saint-Honoré piping nozzle, pipe the whipped ganache from top to bottom, rotating the turntable steadily to create successive layers around the cone.

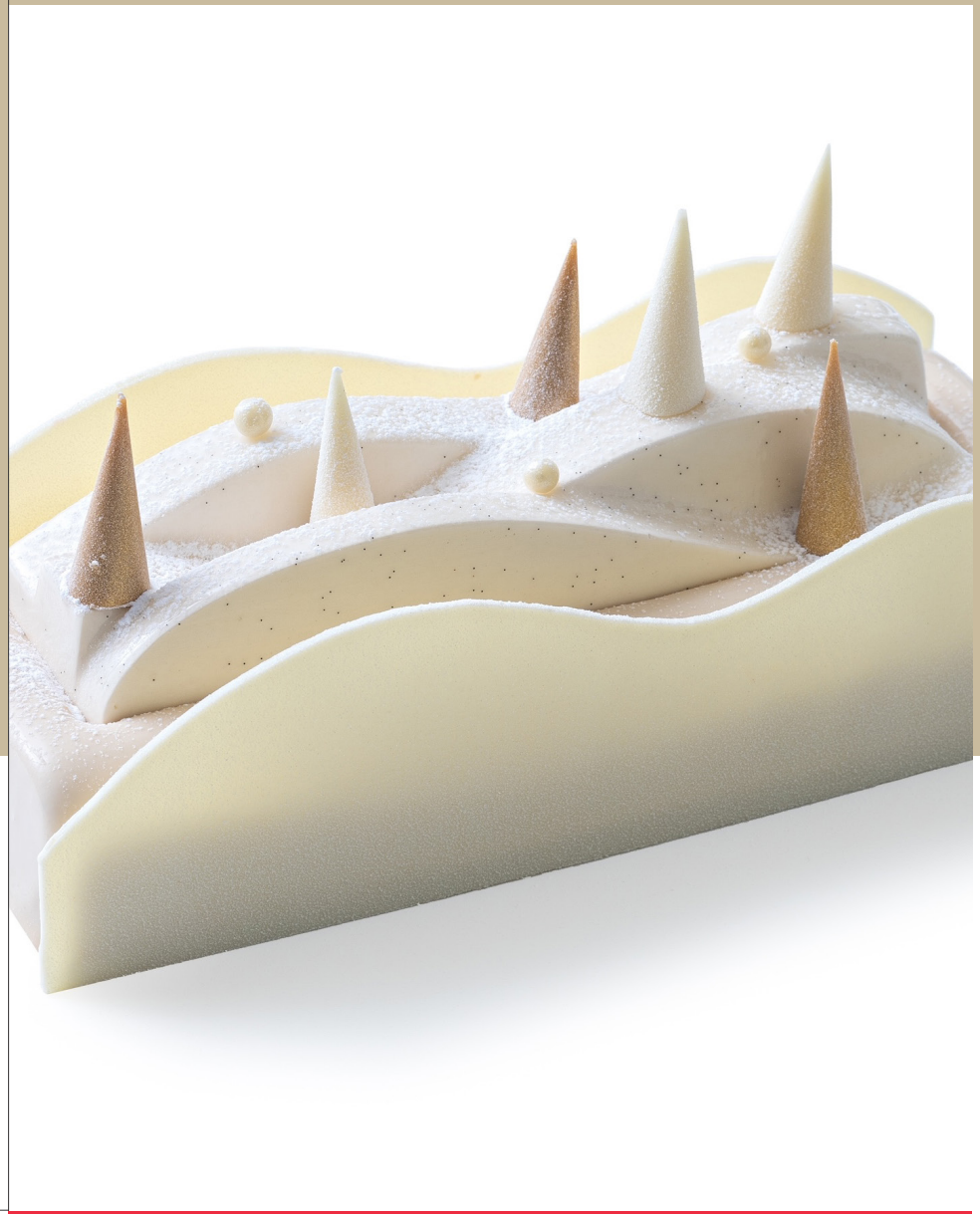
STEP 7/7 | CHRISTMAS FINISHES & DECORATIONS

Ingredients

White Cone	White chocolate velvet spray. Scarf, nose and decorative elements made from modelling chocolate and/or tempered chocolate.
Santa Claus	Red chocolate velvet spray. Beard, hat trim, pom-pom, nose and other elements made from modelling chocolate and tempered chocolate.
Christmas reindeer	Milk chocolate whipped ganache piped from top to bottom on a cake turntable using a small Saint-Honoré piping nozzle. Antlers, nose and small decorations made from tempered chocolate and/or modelling chocolate.

Storage and serving

Keep the entremets in the freezer until ready to finish. Spray the frozen entremets using the velvet spray technique. For the reindeer, pipe the whipped ganache using the indicated technique. Add the decorations, then allow to thaw gradually in the refrigerator at +4°C before serving.



LOUIS FRANÇOIS TIPS

Blanc Gallia is ideal for standardizing the whipping of liquid egg whites and improving their stability.

Yule log Monts enneigés

By Yann Brys,
Pastry chef

STEP 1/6 | HAZELNUT DACQUOISE BISCUIT

Ingredients

392g	34,8%	Egg white
3g	**0,3%**	**White Gallia (LF)**
27g	2,4%	Caster sugar
175g	15,5%	Almond powder
118g	10,5%	Hazelnut powder
291g	25,8%	Icing sugar
120g	10,7%	Chopped hazelnuts
1126g	**100%**	**Total**

Steps

Mix together the almond powder, icing sugar and hazelnut powder. Whip the egg whites until stiff, then add the granulated sugar and dried egg whites. Combine the two mixtures and spread 1kg of batter per tray. Sprinkle with chopped hazelnuts and bake at 170°C for approximatly 14 minutes.

STEP 2/6 | CRISPY CRUNCH BASE

Ingredients

300g	27%	Chopped hazelnuts
140g	12,6%	Crushed feuilletine
220g	19,8%	Couverture 46%
180g	16,2%	Hazelnut praliné
200g	18%	Cocoa butter
2g	0,1%	Fleur de sel
1741g	**100%**	**Total**

Steps

Toast the hazelnuts and mix them with the crumble and crushed feuilletine.

Mix the praline with the chocolate and melted cocoa butter, then add the previous mixture.

Add the fleur de sel and spread over the dacquoise.

STEP 3/6 | EXOTIC CARAMEL

Ingredients

600g	39,3%	Mango purée
100g	6,5%	Banana purée
400g	26,2%	Pineapple purée
100g	6,5%	Passion fruit purée
		Madagascar vanilla pod
160g	10,5%	Caster sugar
90g	**5,9%**	**Glucose syrup DE40 (LF)**
20g	**1,3%**	**Potato starch (LF)**
18g	**1,2%**	**Pectine 325NH95 (LF)**
40g	2,6%	Caster sugar
1528g	**100%**	**Total**

Steps

Heat the fruit purées together with the scraped vanilla. Caramelize the sugar with the glucose, then deglaze with the fruit purées. Add the sugar, pectin and starch mixture, bring to a boil, then set aside at 4°C.

Blend and spread 1,200 g over the praline. Set the remaining mixture aside.

STEP 4/6 | VANILLA CREMEUX

Ingredients

570g	29,8%	Whole milk
855g	44,7%	Whipping cream
4		Madagascar vanilla pod
225g	11,8%	Caster sugar
250g	13,1%	Egg yolk
11g	**0,6%**	**Pectine X58 (LF)**
1g	**0,1%**	**Xanthan gum(LF)**
1912g	**100%**	**Total**

Steps

Heat the milk and cream with the scraped vanilla pods, then infuse for 6 minutes. Strain.

Whisk the egg yolks with two-thirds of the granulated sugar until pale.

Reheat the infused liquids and, at 70°C, add the remaining sugar mixed with the pectin and xanthan gum. Cook to 80°C. Blend and cool to 35°C.

Pour over the exotic fruit caramel, freeze, then cut into 19 × 6 cm strips.

STEP 5/6 | HAZELNUT CREAM

Ingredients

527g	14,5%	Liquid cream
120g	3,3%	Flower honey
16g	**0,4%**	**Fish gelatin 200 bloom (LF)**
114g	3,1%	Water
406g	11,2%	Hazelnut praliné
300g	8,3%	Hazelnut paste
2150g	59,2%	Liquid cream
3633g	**100%**	**Total**

Steps

Heat the 527 g of cream with the honey.

Add the hydrated gelatin and pour over the praline and hazelnut paste.

Blend and cool to 30°C. Fold in the whipped cream.

Fill the mold with 184 g of mousse, add the insert, then smooth the surface.

STEP 6/6 | VANILLA CREAM

Ingredients

352g	23,3%	Liquid cream
		Madagascar vanilla pod
90g	6%	Egg yolk
77g	5,1%	Sugar
13g	**0,9%**	**Fish gelatin 200 bloom (LF)**
91g	6%	Water
886g	58,7%	Liquid cream
1509g	**100%**	**Total**

Steps

Infuse the cream with the vanilla for 5 minutes.

Heat and cook with the blanched egg yolks to 83°C.

Strain through a chinois over the hydrated gelatin, then blend.

Cool to 28°C and fold in the whipped cream.

Fill with 75 g per upper section, then marble with the remaining exotic fruit caramel using a 6 mm piping nozzle.

Notes

LOUIS FRANÇOIS TIPS

Invert Sugar helps soften the ganache and prevents crystallization during freezing. Stab Pure is a fiber-based stabilizer, free from additives, designed to effectively stabilize ice creams and sorbets during freezing, maintain their creaminess upon thawing, and preserve their original flavours. Inulin provides chicory root fiber, adding richness and structure while preserving the flavours.

Peanut Vanilla chocolate Yule log

By David Alves,
Chef Ambassador

STEP 1/6 | SPÉCULOS CRUNCH

Ingredients

100g	14,1%	Feuilletine
100g	14,1%	Hazelnut praliné
330g	46,5%	Milk chocolate
80g	11,3%	Sunflower oil
100g	14,1%	Spéculos crunch
710g	**100%**	**Total**

Steps

Toast the speculoos and feuilletine. Melt the couverture chocolate with the oil.

Add the praline, feuilletine and speculoos pieces. Spread over the chocolate Madeleine sponge to a thickness of 4 mm.

STEP 2/6 | CHOCOLATE MADELEINE SPONGE

Ingredients

300g	27%	Egg
140g	12,6%	Caster sugar
60g	**5,4%**	**Inverted sugar (LF)**
220g	19,8%	FlowerT55
12g	**1,1%**	**Baking Powder(LF)**
180g	16,2%	Butter
200g	18%	Ocoa chocolate (Barry)
1112g	**100%**	**Total**

Steps

Whisk the eggs, sucrose and invert sugar in a mixer until pale and fluffy. Mix and disperse the baking powder into the flour, then add to the whipped egg mixture.
Melt the couverture chocolate and butter at 40°C, then add to the first mixture.
Spread onto a 40 × 60 cm baking tray and bake at 180°C for approximately 10 minutes.
Pour the crunch over the cooled sponge and cut to the size of the inserts once the crunch has crystallized.

STEP 3/6 | BLACK CHOCOLATE CREMEUX

Ingredients

150g	17,8%	Unsalted butter
150g	17,8%	White egg
150g	**17,8%**	**Glucose syrup DE40 (LF)**
150g	17,8%	Icing sugar
20g	**2,4%**	**Inverted sugar (LF)**
225g	26,6%	Extra bitter Guayaquil (Barry)
845g	**100%**	**Total**

Steps

Melt the butter in a saucepan, then add the invert sugar, followed by the sifted icing sugar and atomized glucose.

Add the egg whites and heat to 65°C. Pour over the couverture chocolate and blend. Set aside in the refrigerator.

Pipe into the Yule log insert mold.

STEP 4/6 | VANILLA ICE CREAM

Ingredients

1100g	55%	Milk 3,6%
80g	**4%**	**Skimmed milk powder (LF)**
215g	10,8%	Caster sugar
100g	**5%**	**Powdered Glucose syrup DE40 (LF)**
40g	**2%**	**Inuline (LF)**
40g	**2%**	**Inverted sugar(LF)**
339g	17%	Cream 35%
60g	3%	Egg yolk
16g	0,8%	Vanilla
10g	**0,5%**	**Stab Pure (LF)**
2000g	**100%**	**Total**

Steps

Place the milk and vanilla in a saucepan and disperse part of the sugar with Stab Pure. Heat to 25°C, then add the sugars (sugar, powdered glucose syrup DE40, invert sugar and inulin) and milk powder. At 35°C, add the cream and egg yolks. Pasteurize at 85°C, blend, then place in a blast chiller and leave to mature at 4°C for at least 12 hours.
Churn, then pipe over the chocolate crémeux.
Place the Madeleine sponge and crunch directly on top, then freeze.

STEP 5/6 | PEANUT ICE CREAM

Ingredients

1310g	65,5%	Milk 3,6%
100g	**5%**	**Skimmed milk powder (LF)**
180g	9%	Caster sugar
120g	**6%**	**Powdered Glucose syrup DE40 LF)**
40g	**2%**	**Inuline (LF)**
240g	12%	Creamy peanuts
10g	**0,5%**	**Stab Pure (LF)**
2000g	**100%**	**Total**

Steps

Place the milk in a saucepan and disperse part of the sucrose with Stab Pure. Heat to 25°C, then add the sugars (sugar, powdered glucose syrup DE40 and inulin) and milk powder.
Pasteurize at 85°C, blend, then place in a blast chiller and leave to mature at 4°C for at least 12 hours.
Churn, then pipe into the Yule log mold. Build up the sides and place the vanilla insert inside.
Freeze for at least 2 hours, unmold and apply the velvet spray.

STEP 6/6 | MILK CHOCOLATE VELVET

Ingredients

265g	42,7%	Water
66g	10,6%	Caster sugar
220g	35,5%	Superior dairy cover(Barry)
66g	10,6%	Cocoa butter
3g	**0,5%**	**Pectine X58 (LF)**
620g	**100%**	**Total**

Steps

Heat the water to 40°C and add the sucrose and X58 pectin. Heat to 85°C, then pour over the chocolate and cocoa butter. Refrigerate for 12 hours, then use at 50°C..

Notes

LOUIS FRANÇOIS TIPS

Sobacha is a traditional Japanese product, commonly translated as buckwheat tea or infusion. It is made from polished buckwheat seeds that are roasted, giving it toasted notes and a crunchy texture.
It should not be confused with Kasha, which is made from unpolished, hulled buckwheat seeds.

Sobacha Panettone

By Manon Derouet,
Corporate Chef

STEP 1/6 | DARCK CHOCOLATE & SOBACHA GIANDUJA

Ingredients

200g	40%	Couverture 64%
25g	5%	Cocoa butter
165g	33%	Hazelnut paste
70g	14%	Icing sugar
40g	**8%**	**Sobacha (LF)**
500g	**100%**	**Total**

Steps

Melt the couverture chocolate and cocoa butter, then add the remaining ingredients.

Temper the gianduja and mold it in a 9 mm cube silicone mold (Silikomart 336 mini cubes, 33.5 × 18 cm)..

STEP 2/6 | SOBACHA BLOND CHOCOLATE

Ingredients

252g	84%	Zéphyr Couverture (Barry)
48g	**16%**	**Sobacha (LF)**
300g	**100%**	**Total**

Steps

Temper the couverture chocolate, add the blended and sifted sobacha, then mold in a 9 mm cube silicone mold (Silikomart 336 mini cubes, 33.5 × 18 cm).

STEP 3/6 | PANETONNE STARTER

Ingredients

100g	25,6%	Panettone starter
200g	51,3%	Flour 00 panetonne
90g	23,1%	Water
390g	**100%**	**Total**

Steps

Place all the ingredients in the bowl of a stand mixer fitted with a dough hook.

Knead on low speed until a smooth dough forms.

Shape the dough into a ball and score a cross on the surface with a knife. Place the starter in a container covered with plastic wrap and leave to proof at 28°C for 3½ to 4 hours. The starter should triple in volume.

Repeat this process once or twice to obtain a sufficiently strong starter for making the first dough.

STEP 4/6 | FIRST BATTER

Ingredients

102g	10,4%	Panetonne start
164g	16,7%	Water
84g	8,6%	Caster sugar
393g	40%	Flour 00
106g	10,8%	Egg yolk
133g	13,5%	Unsalted butter
982g	**100%**	**Total**

Steps

In the bowl of a stand mixer fitted with a dough hook, pour in the water and granulated sugar. Add the flour and starter, then knead on low speed, followed by medium speed, until the dough is smooth and firm.

Add the egg yolks, then the butter, and knead again until the dough pulls away from the sides of the bowl (25°C).

Transfer the first dough to a container or bucket, making sure to mark the dough level.

Place in a proofing cabinet at 28°C for 8 to 12 hours.

The dough should triple in volume.

STEP 5/6 | SECOND BATTER

Ingredients

955g	45,9%	First batter
131g	6,3%	Flour 00
110g	5,3%	Caster sugar
11g	0,5%	Salt
27g	1,3%	Acacia honey
80g	3,8%,	Egg yolk
234g	11,3%	Unsalted butter
71g	3,4%	Water
220g	10,6%	Hazelnut Gianduja and Sobacha couverture cubes
220g	10,6%	Sobacha blond couverture cubes
20g	**1%**	**Sobacha (LF)**
2000g	**100%**	**Total**

Steps

In the bowl of a stand mixer fitted with a dough hook, knead the first dough with the flour on low speed. When the dough begins to pull away from the sides of the bowl, add the sugar, salt, honey and half of the egg yolks. Once the dough pulls away from the sides again, gradually incorporate the butter, the remaining egg yolks and the water. Finally, add the insert cubes and the sobacha.

Place in a proofing cabinet at 28°C for 45 minutes before shaping.

As required: 500 g paper panettone molds.

Divide and shape the dough into 550 g balls on a work surface.

Shape each ball a second time before placing them in the paper molds.

Place in a proofing cabinet for 5 to 6 hours at 28°C.

The panettone is ready to bake when the domed top of the dough reaches three-quarters of the height of the mold..

STEP 6/6 | ALMOND CRUNCH GLAZE

Ingredients

20g	21,1%	White egg
50g	52,6%	Caster sugar
25g	26,3%	Almond powder
95g	**100%**	**Total**

Steps

Mix all the ingredients together.

Using a piping bag, pipe a spiral of glaze over the surface of each panettone.

Sprinkle with pearl sugar and chopped hazelnuts, then bake immediately at 165°C for 35 minutes. The panettone is fully baked when its core temperature reaches 92°C.

Once out of the oven, use panettone skewers to hang them upside down until completely cooled.

LOUIS FRANÇOIS TIPS

Agar is known for producing a firm, brittle gel, but once blended again, it can create a highly interesting fluid gel texture that can be used to enhance plated desserts.

However, be mindful of its stability over time, as there is a risk of water release, and its use in highly acidic or alcohol-based products..

Christmas Shortbread Cookies Sobacha & Pine Nuts

By Muriel Aublet-Cuvelier, Corporate chef

STEP 1/3 | SOBACHA LEMON & PINE NUT NOUGATINE

Ingredients

120g	40%	Couverture 64%
2g	5%	**Pectine Extra Slow Set (LF)**
60g	33%	40% Double cream
70g	14%	Flower honey
100g	19,9%	Pine nuts
50g	**8%**	**Sobacha (LF)**
100g	19,9%	Candied lemons
502g	**100%**	**Total**

Steps

Cut the candied lemon strips into small cubes a few millimetres in size, then mix with the pine nuts and sobacha.

Mix the sugar and pectin together.

Pour the cream and honey into a saucepan, then add the pectin-sugar mixture.

Cook to 118°C, then pour over the previous mixture.

Roll out to approximately 4 mm between two Silpats, ensuring an even thickness with no gaps.

Place in the refrigerator or freezer if necessary.

Cut out using the 7 cm-long "boat" cutter to create an insert for the centre of the biscuit.

STEP 2/3 | SOBACHA & GINGER PRALINÉ

Ingredients

650g	37,7%	Plémont praliné (Barry)
463g	26,9%	Roasted Pine Nut Paste
32g	**1,9%**	**Skimmed milk powder (LF)**
115g	6,7%	Cocoa butter (Barry)
240g	13,9%	Superior dairy
220g	**12,8%**	**Sobacha (LF)**
2g	0,1%	Powdered ginger
1722g	**100%**	**Total**

Steps

Grind the pine nut paste, sobacha, praline and milk powder in a grinder for 15 minutes, then add the ginger and grind for a further 2 minutes. Transfer to a container.

Finish by adding the tempered milk chocolate and cocoa butter at 29°C.

Pour at 24°C and leave to crystallize at 17°C.

STEP 3/3 | VANILLA ICE CREAM

Ingredients

160g	24,4%	Unsalted butter
100g	15,3%	Brown sugar
25g	3,8%	Hazelnut powder
2g	0,3%	Salt
200g	30,5%	Flour T55
115g	**17,6%**	**Sobacha (LF)**
1g	0,2%	Powdered ginger
52g	7,9%	Whole egg
655g	**100%**	**Masse totale**

Steps

Rub the cold butter, cut into pieces, with the icing sugar, almond powder, salt, flour and blended sobacha.

Add the eggs and mix until a smooth dough forms.

Roll out thinly to 2 mm between two sheets of baking paper and refrigerate.

Cut out using the 10 cm-long "boat" cutter, then cut out the centre using the 7 cm cutter. Place the nougatine in the centre. Cut out the bases using the 10 cm cutter without cutting out the centre.

Bake on a silicone baking mat for 15 minutes at 160°C, with the damper open and the fan set to 3/4 speed.

Leave to cool before filling.

Our **partners**

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Our **products**

At Louis François, every new development builds on more than a century of expertise, combined with a keen understanding of consumer trends, customer needs, and market realities.

TEXTURES
PECTINS

EXTRA SLOW SET PECTIN

PROPERTIES

Gels from 55% total soluble solids, but performs best at 60%, and at 65–69% for fruit pastes (lower sugar levels than with Yellow, Rapid or Medium Rapid Set pectin).

APPLICATIONS

Jam, jellied confectionery

DOSAGE

2,5 à 20 g / kg of mixture

PECTIN NH NAPPAGE

PROPERTIES

Thermoreversible and freeze-stable pectin. Ideal for acidic, high-sugar glazes.

APPLICATIONS

Glazes, fruit glazes

DOSAGE

8 to 12 g / kg of mixture

PECTIN X58

PROPERTIES

Thermoreversible, regains its structure after blending, freeze-stable.

APPLICATIONS

Neutral or low-sugar glaze

DOSAGE

10 g / kg of mixture

PECTIN 325NH95

PROPERTIES

Gelling pectin from 35% total soluble solids, in an acidic and/or calcium-rich environment. Thermoreversible, it regains its structure after blending and is freeze-stable..

APPLICATIONS

Gelled inserts, jams, fruit preparations, coulis, dairy desserts

DOSAGE

3 to 50 g / kg of mixture

TEXTURES
GELLING

FISH GELATIN POWDER, 200°BLOOM

PROPERTIES

Gelling agent providing a soft, elastic, transparent gel that melts in the mouth at 37°C. It does not regain its structure after blending or whipping.

APPLICATIONS

Confectionery, pastry, charcuterie, foodservice

DOSAGE

10 to 20g/kg of mixture

TEXTURES
THICKENING

XANTHAN GUM

PROPERTIES

Transparent suspending thickener that stabilizes preparations (fillings, ganaches, etc.).

APPLICATIONS

Fillings, ganaches, coulis, confectionery

DOSAGE

0.2 to 0.5%, i.e. 2 to 5 g/kg of mixture

CORN STARCH

PROPERTIES

Native cook-up corn starch. Produces a short, opaque gel that is not freeze-thaw stable.

APPLICATIONS

Flan, pastry cream, sauce, fruit preserve, biscuits

DOSAGE

20 to 80g/kg of mixture.

POTATO STARCH

PROPERTIES

Native cook-up potato starch. Thickens and provides a softer, more elastic and transparent gel than corn starch. Not freeze-thaw stable.

APPLICATIONS

Pastry cream, fillings, fruit compotes, sauces, flans, biscuits, sponge cakes

DOSAGE

20 à 80g/kg of mixture.

NEW PRODUCTS
CHRISTMAS BOOKLET 2026 – FESTIVE DESSERTS
LOUIS FRANÇOIS

SUGARS
TECHNICAL SUGARS

DEHYDRATED GLUCOSE SYRUP DE40

PROPERTIES

Same properties as liquid glucose syrup, but helps limit water addition. Can be substituted for sugar on a weight-for-weight basis.

APPLICATIONS

All applications

DOSAGE

20 à 50g/kg of mixture

GLUCOSE SYRUP DE40

PROPERTIES

Lower sweetening power than sugar (approximately 47), prevents crystallization, and provides softness and browning during baking.

APPLICATIONS

Ganaches

DOSAGE

30 à 60g/kg of mixture

INVERT SUGAR

PROPERTIES

Prevents crystallization in ice creams and confectionery, improves softness, sweetening power of 130, higher than sucrose.

APPLICATIONS

Toutes applications

DOSAGE

QS

SUGARS
SUBSTITUTES AND SWEETENERS

INULIN

PROPERTIES

Chicory fiber, provides dry matter, creaminess and body, and helps reduce sugar and fat content.
Sweetening power: 30.

APPLICATIONS

All applications

DOSAGE

20 à 50g/kg of mixture

BASICS
MILK & EGGS

STANDARD OR FREE-RANGE GALLIA DRIED EGG WHITES

PROPERTIES

Selected, pasteurised and stabilised egg whites; used to homogenise and improve the consistency of liquid egg whites.

APPLICATIONS

Mixtures containing whisked egg whites, meringue, nougat

DOSAGE

2 to 5% of the quantity of liquid egg whites

SKIMMED MILK POWDER

PROPERTIES

Enables reconstitution of skimmed milk; acts as an emulsifier and aerating agent, very useful in ice cream.

APPLICATIONS

Pastry, brioche, biscuit, ice cream

DOSAGE

Depends on the application

SPECIALTIES
FOR PASTRY CHEFS

BAKING POWDER

PROPERTIES

Allows doughs to rise without leaving alkaline residues. Also available in gluten-free and phosphate-free versions.

APPLICATIONS

Yellow doughs, biscuit-making

DOSAGE

15 à 25 g / kg of flour

STAB PURE

PROPERTIES

Stabilizer for ice creams and sorbets, additive-free (made exclusively from plant-based fibers).

APPLICATIONS

Ice cream and sorbet

DOSAGE

5 to 10 g/kg of mixture.
The dosage can be increased for acidic ice creams and sorbets or those containing alcool

SOBACHA

PROPERTIES

Intense roasted buckwheat notes, toasted aromas, stable flavour both hot and cold..

APPLICATIONS

Creamy desserts, ice creams and sorbets, mousses, biscuits, pralines, ganaches..

DOSAGE

QS

www.louisfrancois.com

58 rue de Lamirault
77090 Collégien
FRANCE

tél. +33 (0)1 64 62 74 20
clients@louisfrancois.com

@louisfrancois_ingredients
@louisfrancois

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