



CHANTEFRUIT
reveals the flavour of the fruit



PRESS KIT



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In order to accompany the artisan bakers and pastry chefs in the preparation of their recipes, CHANTEFRUIT® launches an innovative range of concentrated fruit in pieces: combining naturalness and practicality of use, these novelties offer professionals a multitude of creative possibilities!

A LEADING-EDGE TECHNOLOGY

for an explosion of flavours for the palate

CHANTEFRUIT® fruit pieces are made in Belgium using URC (Ultra Rapid Concentration) technology, which extracts the moisture from a fruit purée in less than a minute. This innovative process preserves the aromatic power of the fruit, much of its colour and nutritional values after processing.

4 SAVEURS

for multiple applications

For its launching, the range dedicated to the professional market is available in 4 flavours : Orange, Red Fruits, Caramel and Apple, which meet the requirements of a more natural labeling, without colouring, artificial aroma or preservatives.

Easy to incorporate into a multitude of recipes, CHANTEFRUIT® concentrated fruit pieces can be used to garnish pastries, brioches, special breads, financiers, cakes, muffins, cookies, tartlets, biscuits, panettones, rings or chocolates...

REMARKABLE TECHNICAL

specificities

CHANTEFRUIT® concentrated fruit pieces have the particularity of being hydrophilic. In moist recipes such as bread or brioche, the concentrated fruit pieces absorb the moisture and mix into the dough. They quickly regain moisture without drying the dough and without falling into the bottom of the mixture. In dryer recipes, the low activity of the water allows them to retain their tender texture with a strong fruit taste.

MANY EXAMPLES

of applications

Special breads, rolls, pastries, brioches, financiers, cakes, muffins, cookies, tartlets, chocolates, biscuits, panettones, wreaths...

A RANGE

for all professionals

Very practical, these new products for professionals (chocolate makers, pastry chefs, bakers, restaurateurs ...) offer perfect control of costs and limit losses.



The PRODUCT BENEFITS

- Strong aromatic power
- About 2 to 2.5kg of fresh fruit per 1kg of concentrated fruit pieces
- Economic (only 10% to incorporate)
- Long shelf life at room temperature (DLUO 12 months)
- Easy to use and without waste
- Resistant to freezing and thawing
- Packaged in a resealable box of 1kg
- Stable when cooked
- Doesn't dissolve in the dough



RECIPES AND ADVICE

from Olivier Magne

Portrait of Olivier Magne | A great sportsman at heart, Olivier Magne, 46, is full of energy and projects. Born in the Cantal, this son and grandson of a baker is a cheerful and voluble craftsman who likes to share his passion for the craft. His path, however, is not a bed of roses.

He first learned the trade from his grandfather in the only business in Saint-Julien-de-Jordanne (15) at the same time grocery store, bakery and cooked meats. He then passed his vocational training course (CAP) in 1989 in Aurillac. In 1996 he took over the family business and toured widely the surrounding countryside in a van, and also continued his career as a runner.

At the same time, he also taught at the Aurillac bakery school, obtained his Master's degree in Bakery and became a finalist in the Competition of the Best Workers of France in 2004 and 2007.

Desiring to succeed and with the desertification of the Cantal, he decided to close his shop in 2009.

He then became a travelling trainer for the National Institute of Pastry Bakery (INBP) until 2015, beautiful years rich in exchanges and meetings. That is when Olivier Magne met Joel Defives, who became much more than a colleague, a friend.

His travels across France and the rest of the world did not prevent him from training and making his dream come true in 2015, becoming one of the Best Workers in France. A pride he dedicates to his mother, grandfather and children. Nothing is impossible with hard work and the rage to succeed !

A year later, in 2016, Olivier started a new adventure, becoming a consultant and partnering with the creation of a new bakery "Farine et O" rue du Faubourg Saint-Antoine, then a second one rue des Martyrs in Paris.

A career rich of various experiences, led at the double, without ever losing his smile.



HIS ACCOUNT ABOUT CHANTEFRUIT®



Very easy to use, you just need to add 7 to 10% of the weight of the dough to feel the True Taste of Fruit. It does not change the moisture of the dough, which is very important for a final qualitative rendering!



Olivier Magne



ORANGE-FLAVOURED *briochettes*

INGREDIENTS FOR 35 70G PIECES

Brioche dough

1000 g T65 regular flour
600 g whole eggs
30 g water
20 g salt
130 g caster sugar
50 g yeast
400 g unsalted butter

Filling

220 g CHANTEFRUIT® Orange Fruit pieces
(10% of the weight of the dough)

Icing

150 g sliced almond
150 g icing sugar

Macaronade

200 g white almond powder
200 g icing sugar
200 g egg white

Mix all the ingredients together and reserve in a disposable pouch.



METHOD

INCORPORATION | Place all the ingredients of the brioche dough in the bowl except the butter and filling.

TEMPERING | 3 min at first speed.

CONSISTENCY | Batard dough.

KNEADING | 10 minutes at second speed.

CONSISTENCY | Batard dough.

INCORPORATION | Add the softened butter.

KNEADING | 5 minutes at 1st speed until the dough peels off.

INCORPORATION | Add the CHANTEFRUIT® Orange Fruit pieces.

KNEADING | 1 min at second speed.

POINTING | About 1 hour at room temperature.

FLAP | After an hour.

WEIGHING | Dough pieces of 70 g.

RESTING | About 20 minutes at room temperature.

SHAPING | In balls and place them in greased aluminum liners on a tray.

PROOFING | About 2 hours at 26 degrees.

ICING | Cover the orange briochettes with the macaronade. Add the sliced almonds and sprinkle with icing sugar.

COOKING | About 12 minutes in a ventilated oven at 170 degrees. And then about 15 minutes in a sole oven at 180 degrees.



CARAMEL

cookies

INGREDIENTS FOR 24 75G PIECES

Cookie Dough

300 g butter
520 g brown sugar
15 g salt
150 g egg
650 g flour
6 g baking powder

Filling

75 g CHANTEFRUIT® Caramel Fruit pieces
(9% of dough weight)



METHOD

INCORPORATION | With a mixer, cream the butter, the brown sugar and the salt.

Stir in the eggs.

Add the sieved flour and baking powder.

TEMPERING | Temper it all.

INCORPORATION | Stir in the CHANTEFRUIT Caramel Fruit pieces®.

Mix lightly to distribute the filling evenly.

WEIGHING | Divide into 75g pieces.

SHAPING | Lightly in balls then flatten on a baking tray lined with baking paper.

BAKING | Bake for about 10 minutes in a 170 degree ventilated oven.

CHILLING | On a grid.



RED FRUITS *fingers*

INGREDIENTS FOR 12 180G PIECES

Traditional French Dough

1000 g traditional French flour T65
18 g salt
7 g yeast
150 g fermented dough
680 g water (base temperature 58 degrees)
25 g moistening water

Filling

280 g of Red Fruits CHANTEFRUIT® pieces
(15% of the weight of the dough)

Icing

100 g traditional French flour T65



METHOD

INCORPORATION | Place all the dough ingredients in the bowl except the moistening water and the filling.

TEMPERING | 3 min at the lowest speed.

CONSISTENCY | Batard dough.

KNEADING | 10 minutes at the lowest speed and then 2 min at the middle speed.

MOISTENING | Moisten at the lowest speed.

INCORPORATION | Add the Red Fruits CHANTEFRUIT® pieces at the lowest speed for 1 minute.

CONSISTENCY | Soft dough.

TEMPERATURE | Dough at 24 degrees.

POINTING | One night at 2 degrees.

WEIGHING | Dough pieces of 180g.

SHAPING | Ball lightly.

RESTING | About 30 minutes.

SHAPING | Place them in greased cake moulds (l 23 cm X L 4.5 cm) on a tray.

PROOFING | About 1h30.

ICING | Sieve flour on the fingers.

BAKING | Stroke a blade in the center of the bread.

COOKING | At 230 degrees with mist, about 18 min.

CHILLING | On a grid.



RECIPES & ADVICE

from Joël Defives

Portrait of Joël Defives | At 57, Joel Defives is a discreet and talented craftsman. However, his career is impressive. Currently business partner with the chef Thierry Marx, he develops a concept of bakeries based on the values of sharing, conviviality and transmission.

An orphan, dyslexic and insecure child, he chose baking to be able to work at night, discreetly. This profession allowed him to prove himself at the age of fifteen as an apprentice in Mr. Caudroit's bakery in La Gorgue (59) and gradually regain a little self-confidence.

After obtaining a vocational training diploma (C.A.P.) in baking in 1982 and pastry products in 1986, he then joined the Tour de France companions with stages in Paris, Nantes, Nîmes and Lyon. He then met Dominique Rames, a deli caterer, who trains him, which allows him to obtain another diploma (C.A.P.) in butchering/catering and cooking.

5 years later, he goes back to bakery with Louis Santin in Beauzelle (31), where he passed a Master's degree and taught at the Apprenticeship Training Centre (C.F.A.) in Muret.

In 1994, Joel Defives joined the bakery of Elis Pons in Salies-du-Salat (31), whose son is preparing the Best Craftsman in France (M.O.F.) competition. He then understands that through hard work, nothing is impossible and embarks on the adventure.

He failed in 2000, but was awarded the red white blue collar four years later in 2004. He then took on many challenges by participating in the World Cup of Bakery where he finished in fourth place, then won the European Cup. In the meantime, Joel joined the ranks of the National Institute of Pastry Bakery (I.N.B.P.) as a travelling trainer.

In 2013, he meets with Michelin-starred chef Thierry Marx. The latter offered to work with him on a new concept : Marx Bakery, of which he is now Executive Chef for the 5 outlets. At the same time, he welcomes many trainees to the school " Cuisine Mode d'Emploi(s) " dedicated to the social reintegration of disadvantaged people.

In October 2018, Joel Defives was awarded the National Order of Merit by Jean-Pierre Crouzet, former president of the National Confederation of French Bakery.

HIS ACCOUNT ABOUT CHANTEFRUIT®



What I like is the ease of use, which goes in the direction of the evolution of the profession. It is an innovation accessible to all, with a real taste of fruit, without any addition of preservatives, colourings or other artificial preservatives.



Joël Defives



CHOCOLATE & ORANGE *Christmas buns*

INGREDIENTS FOR 10 PIECES

1000 g oatmeal flour
400 g whole eggs
200 g whole milk
150 g caster sugar
20 g salt
50 g yeast
500 g butter

Chocolate brioche

200 g dark couverture chocolate
200 g dark chocolate chips

Melt in the microwave, about 5 minutes at low temperature.

Orange Brioche

160 g of CHANTEFRUIT® Orange Fruit pieces

Macaronade

300 g icing sugar
300 g almond powder
150 g egg white

Mix all the ingredients with a spatula.

Icing

120 g dark chocolate chips
40 g of CHANTEFRUIT® Orange Fruit pieces
40 g icing sugar



METHOD

INCORPORATION | Put all the ingredients in the bowl, except the butter.

TEMPERING | About 3 minutes at 1st speed.

CONSISTENCY | Batard dough.

INCORPORATION | Add the butter gradually at 1st speed, then smooth at 2nd speed.

WEIGHING | Cut out 2 pieces of dough of 1000g.

INCORPORATION | In the first piece of dough, add the CHANTEFRUIT® Orange Fruit pieces. In the 2nd one, add the melted chocolate and chocolate chips at 1st speed.

CONSISTENCY | The dough should be soft and at 24 degrees.

POINTING | About 30 minutes at room temperature, then 12 hours in the refrigerator.

WEIGHING | Weigh 10 pieces of dough for the chocolate buns and 10 for the orange buns, 130 g each

SHAPING | Ball in an oval shape to help lengthen.

RESTING | About 30 minutes in the refrigerator.

SHAPING | Shape by lengthening the dough pieces.

WEAVING | Weave a chocolate brioche dough with an orange brioche dough. Arrange the braids in cake moulds (H 8 cm X L 8.5 cm X l 15 cm), grease and coat with baking paper. Brown with egg.

PROOFING | Two hours at about 27 degrees.

ICING | Place the macaronade on the top of the buns with a pouch, sprinkle with chocolate chips and CHANTEFRUIT® Orange Fruit pieces, then with icing sugar.

COOKING | About 25 minutes at 180 degrees.

CHILLING | On a grid.



VIENNESE BAGUETTES

with red fruits

INGREDIENTS FOR 10 180G PIECES

Dough

1 kg pastry flour
450g whole milk
150g liquid whole eggs
20g fine salt
40g "L'Hirondelle" brand yeast
100g caster sugar
150g fine butter

Filling

200 g of red fruits CHANTEFRUIT® pieces



METHOD

INCORPORATION | Put all the ingredients in a mixer, except for the butter and filling.

KNEADING | 8 min at 1st speed and 4 minutes at 2nd speed.

INCORPORATION | Add the butter at 1st speed and knead for 4 minutes at 2nd speed.

CONSISTENCY | Batard and smooth dough.

INCORPORATION | Add the red fruit CHANTEFRUIT® pieces at first speed.

TEMPERATURE | Dough at 24 degrees at the end of kneading.

POINTING | In the refrigerator, for about 30 minutes.

WEIGHING | 180 g dough pieces.

RESTING | About 30 minutes.

SHAPING | In mini baguettes.

Brown with whole egg and score the dough.

Put in liners.

PRIME | Two hours at 27 degrees.

COOKING | In a deck oven at 200 degrees, with steam, 13 minutes.

CHILLING | On a grid outside the oven.



APPLE *cakes*

INGREDIENTS FOR 25 75G PIECES

Cake dough

400 g whole eggs
300 g caster sugar
240 g heavy cream
440 g pastry flour
15 g baking powder
160 g tud butter
190 g honey

Syrup

1 L of water
1 kg caster sugar

Filling

180 g of CHANTEFRUIT® Apple pieces



METHOD

PREPARATION | For organisational reasons the dough can be prepared 24 hours before cooking.

INCORPORATION | Whisk together the eggs and sugar for at least 10 minutes.

Melt the butter and add the honey.

Add the thick cream to the egg/sugar mixture.

Add the flour and baking powder.

Add the melted butter/honey mixture.

Add the CHANTEFRUIT® Apple pieces.

BAKING | Lightly grease the cake moulds and fill them with 75 g.

Score the small cakes with a knife.

COOKING | At 160 degrees for 20 minutes.

ICING | Unmould and soak the cupcakes in the hot syrup. Optional topping.



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