



Pierre Hermé, *a name you can't miss* *in French gastronomy*

Pierre Hermé is the heir to four generations of bakers-pastry chefs from Alsace. Famous in France, Japan and the United States, the man dubbed the “Picasso of Pastry” by Vogue has brought taste and modernity to pastry-making. With pleasure his “only guide”, Pierre Hermé has invented a universe of flavours, sensations and pleasure.

Thanks to his work and his audacity, his name goes hand-in-hand with French gastronomy. Pierre Hermé creations bear the stamp of luxury at every step of their production.

Named The World's Best Pastry Chef at the World's 50 Best Restaurants ceremony in 2016, the pastry chef-chocolate maker uses his technical expertise, talent and creativity for the pleasure of all gourmets.

La Maison Pierre Hermé has over 50 points of sale in 12 countries and a workforce of nearly 600 people.

Bridor x Pierre Hermé Paris, *a unique and creative collaboration*

Driven by their shared values and a deep respect for know-how, Bridor and Pierre Hermé Paris have concocted a collection of Viennese pastries that is unique in terms of both flavours and the finesse of the ingredients.

Pierre Hermé applied the same high standards as for his own creations. He has created five recipes, using the sophistication for which he is known to combine taste, texture and flavour.



Behind the scenes

Pierre Hermé defined demanding and precise specifications to create these Viennese pastries:

1. Elaboration of exclusive, delicate and gourmet recipes.

These Viennese pastries are made with Breton butter for **tasty and crispy** puff pastry.

The Viennese pastry détrempe (dough) is enriched in sugar and whole milk (incorporated in powder form) to reinforce the **buttery notes**, give a unique lingering taste and make an even more **meltingly soft** texture.

2. A selection of exceptional raw materials.

Each ingredient has been rigorously selected, and then prepared according to the recommendations of Pierre Hermé. Particular attention has been given to the origin of the ingredients in this range:

3. "Clean" recipes (without ascorbic acid, colourants or preservatives).

The recipes have all been created with the aim of keeping only the necessary ingredients. So, for example, ascorbic acid which is essential for the elasticity of the dough has been replaced with natural vitamin C extracted from acerola (fruit originating from Latin America which looks like a small cherry).

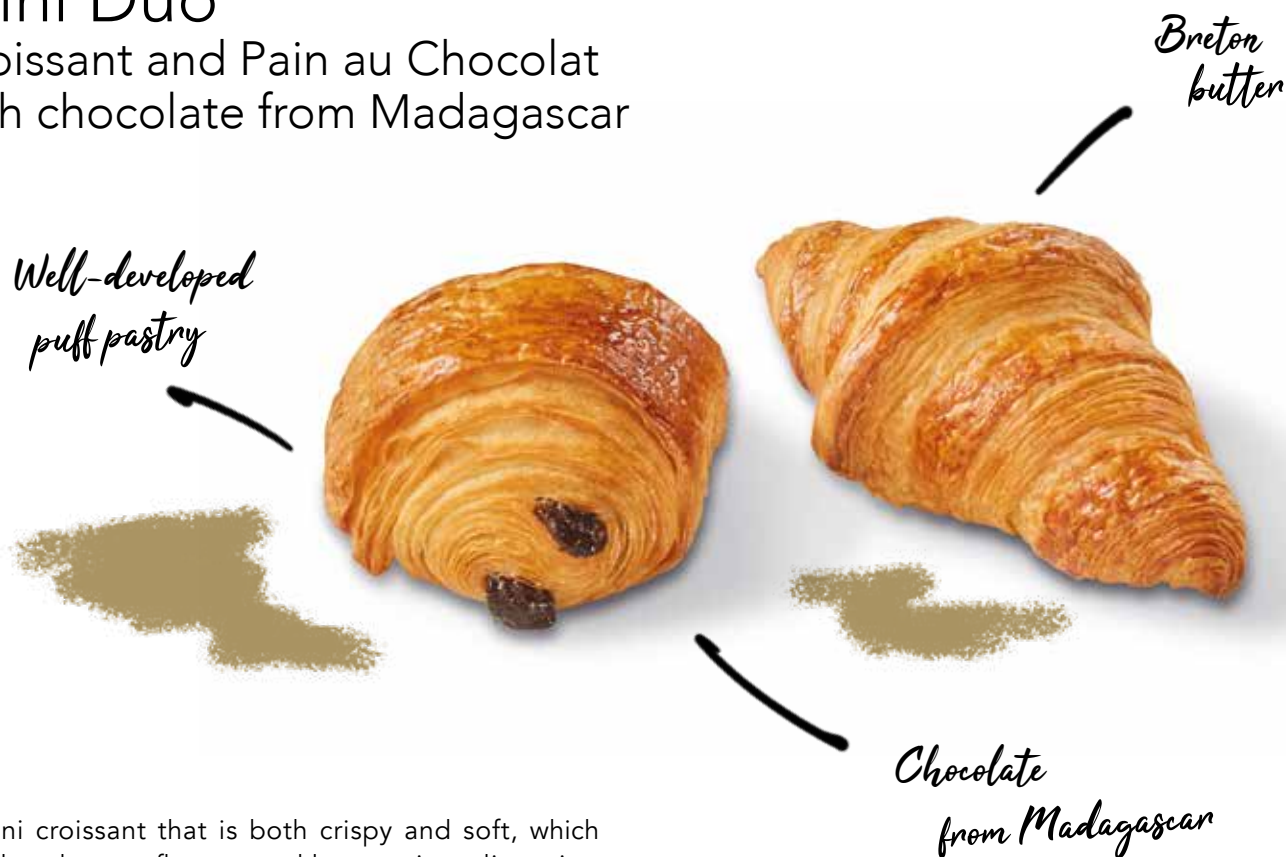
This new collection took only a few months to launch, thanks to the mutual ambition to create these exceptional products.

- French wheat
- Breton butter
- Madagascar pure origin chocolate, with a strong flavour and tangy notes
- French eggs from free range hens
- Californian Almonds
- French apple compote, including a large proportion of Reinettes apples
- Ceylon cinnamon
- Sicilian lemon juice



Mini Duo

Croissant and Pain au Chocolat with chocolate from Madagascar



A mini croissant that is both crispy and soft, which develops buttery flavours and has a unique lingering taste. The use of Breton butter and its recipe enriched in sugar and milk make this croissant particularly delicate.

40260 Mini Croissant 35 g

A fluffy mini pain au chocolat with delicious puff pastry and a unique taste. It has the crispiness and buttery notes of the croissant associated with Madagascar pure origin chocolate with a strong flavour that is not too sweet and has tangy notes.

40261 Mini Pain au Chocolat 40 g



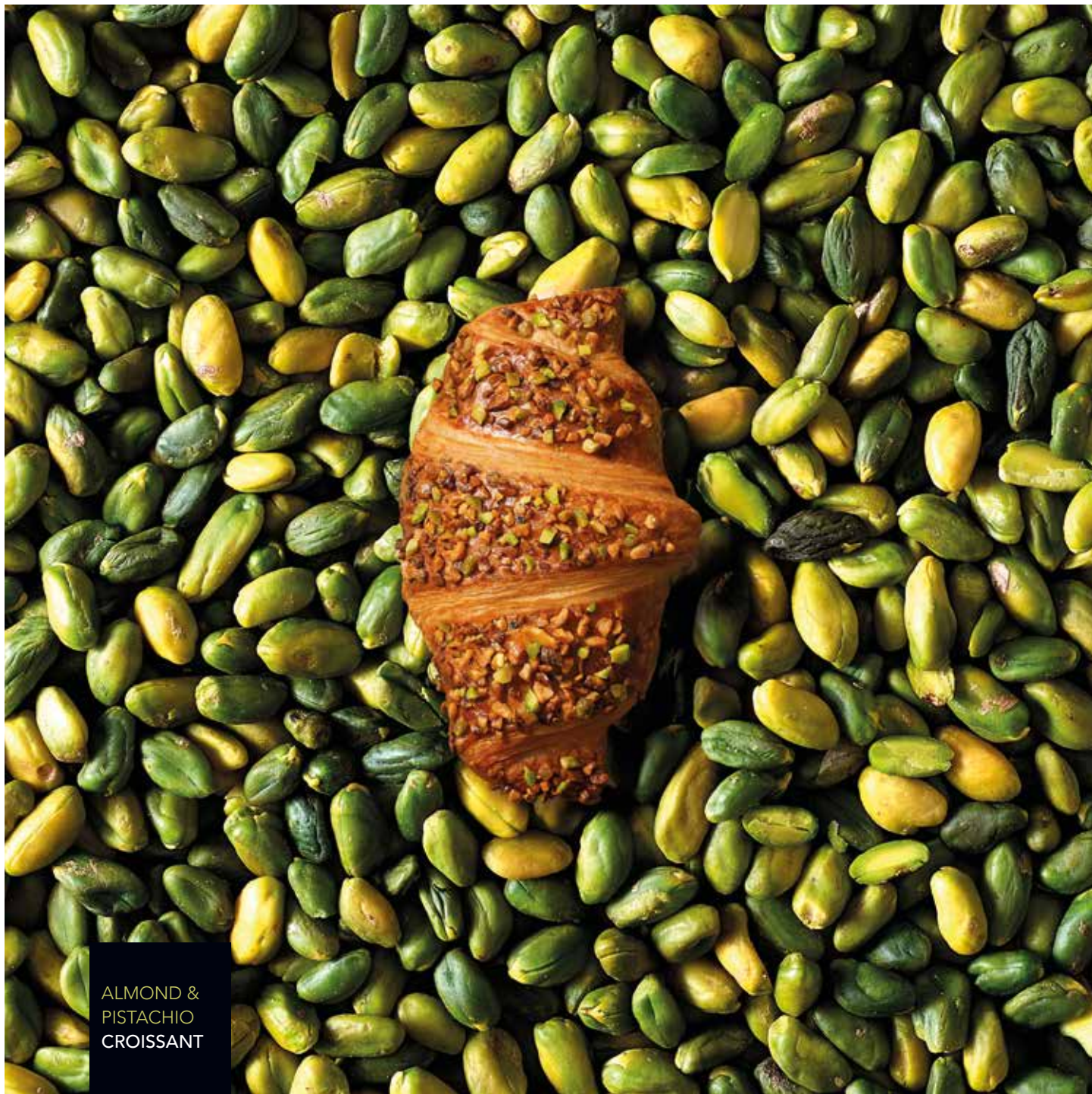
I chose Madagascar pure origin chocolate with a strong taste of cocoa and tangy notes; it's a bold and unprecedented choice for this type of product. More than a classic pain au chocolat, this Viennese pastry is more assertive and will delight the most demanding fans.

Pierre Hermé



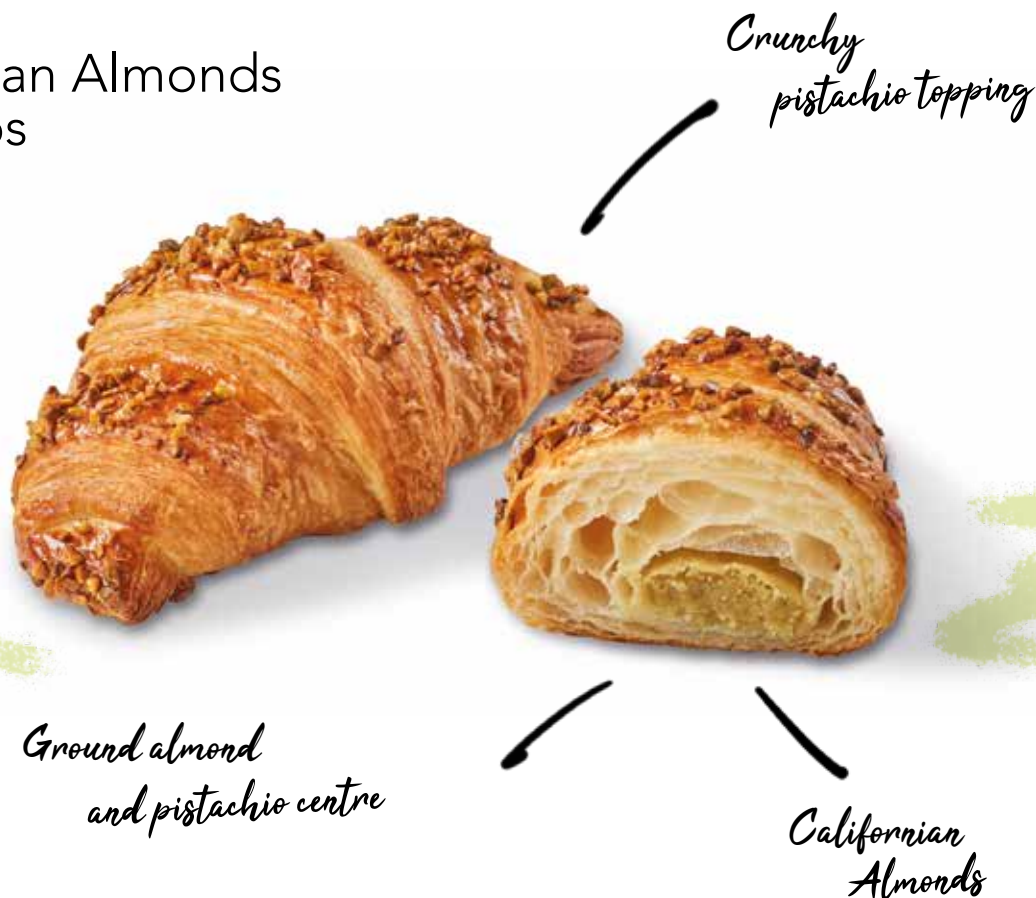


MINI DUO
CROISSANT
AND PAIN AU
CHOCOLAT



ALMOND &
PISTACHIO
CROISSANT

Croissant with Californian Almonds and Pistachios



A puff pastry croissant where the soft texture and the natural bitterness of the almonds enhance the delicate and subtle taste of pistachio. The centre is made only of almond paste and pistachio paste to rediscover the true taste of these two nuts. To create interesting textures, crushed and roasted pistachios are sprinkled over the croissant.

40257 Almond and Pistachio Filled Croissant 80g

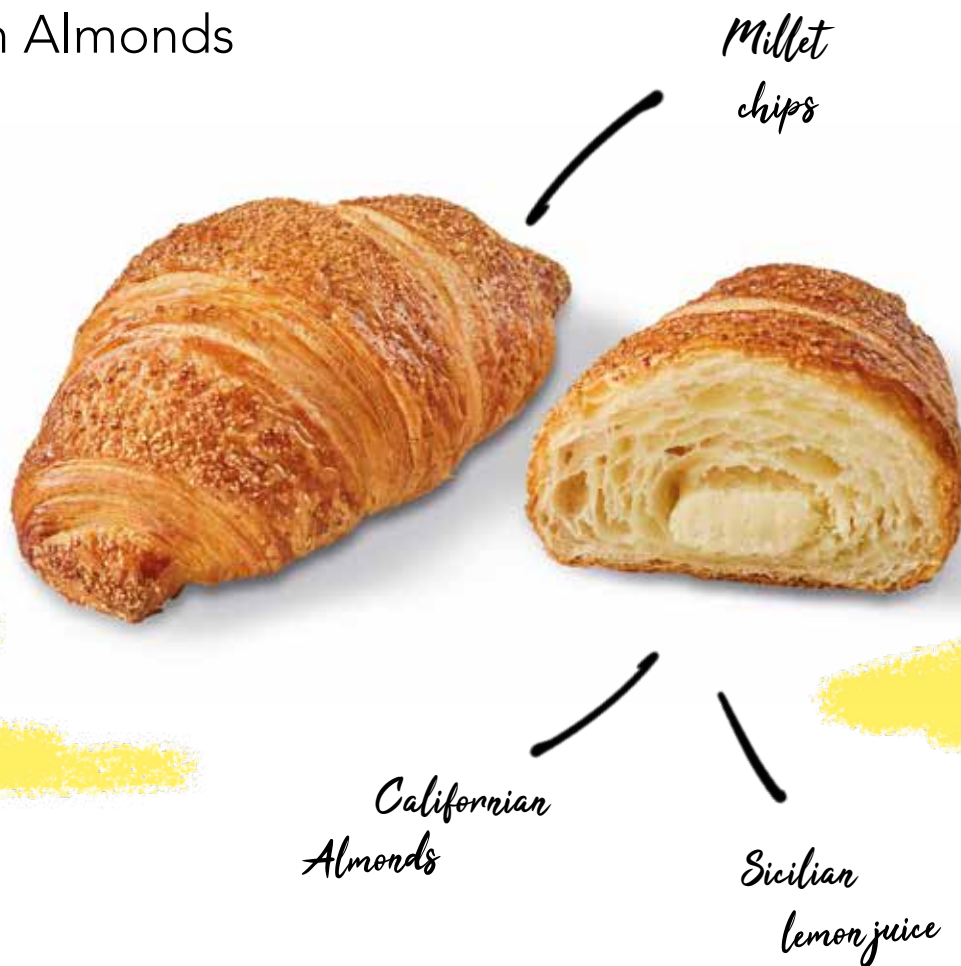


For the almond paste, I selected our usual supplier to make an exclusive recipe from Californian almonds. Made in Lübeck, a German city famous for its almond paste, I particularly like the soft texture and the flavour. It adds indulgence and an unrivalled meltingly soft texture to the croissants.

Pierre Hermé



Croissant with Californian Almonds and Lemon



This croissant is characteristic due to its Californian almond paste, enhanced by the refreshing flavour of Sicilian lemon juice and a little zest. The millet on the surface adds crispiness.

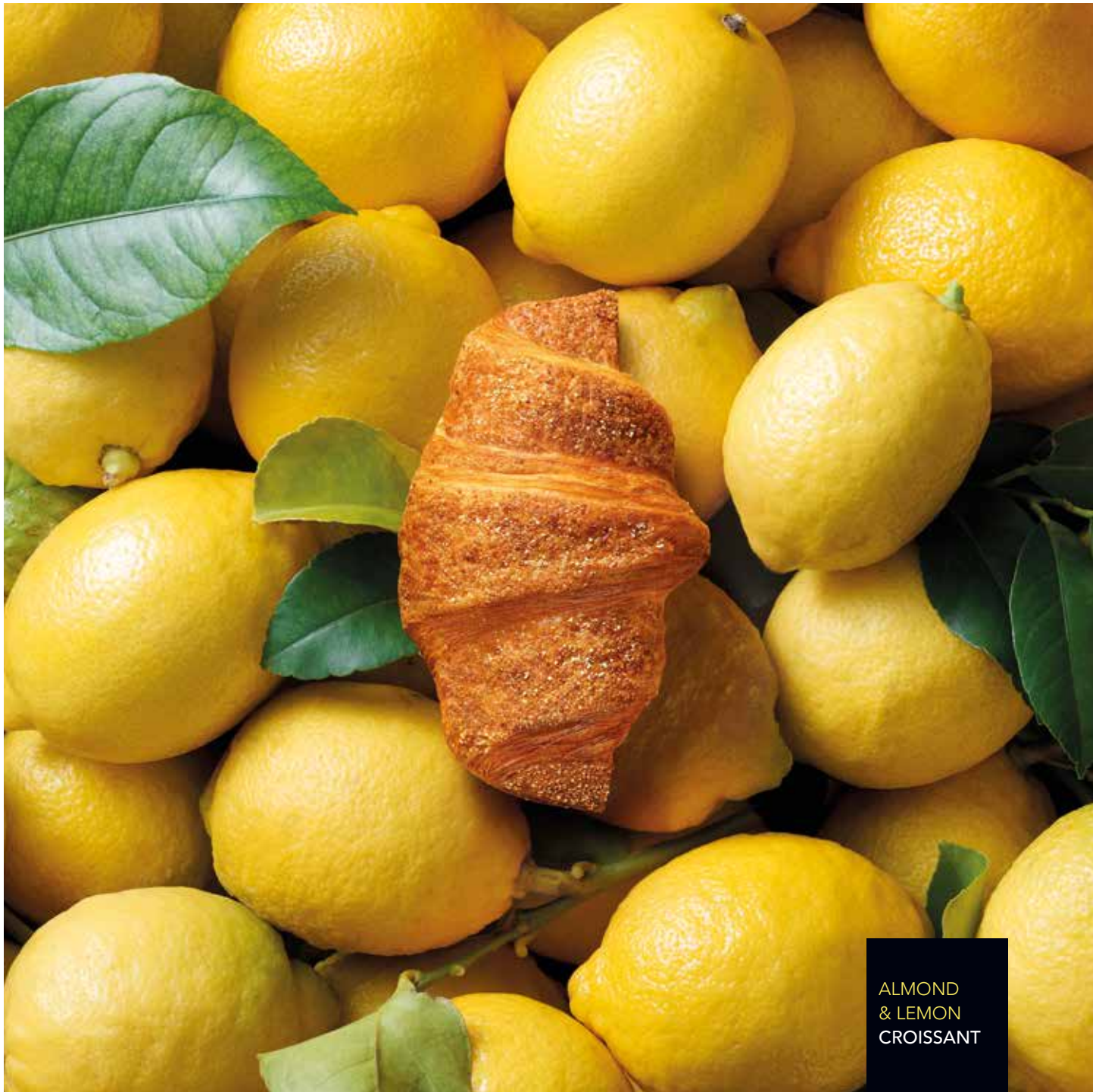
40259 Almond and Lemon Filled Croissant 80g



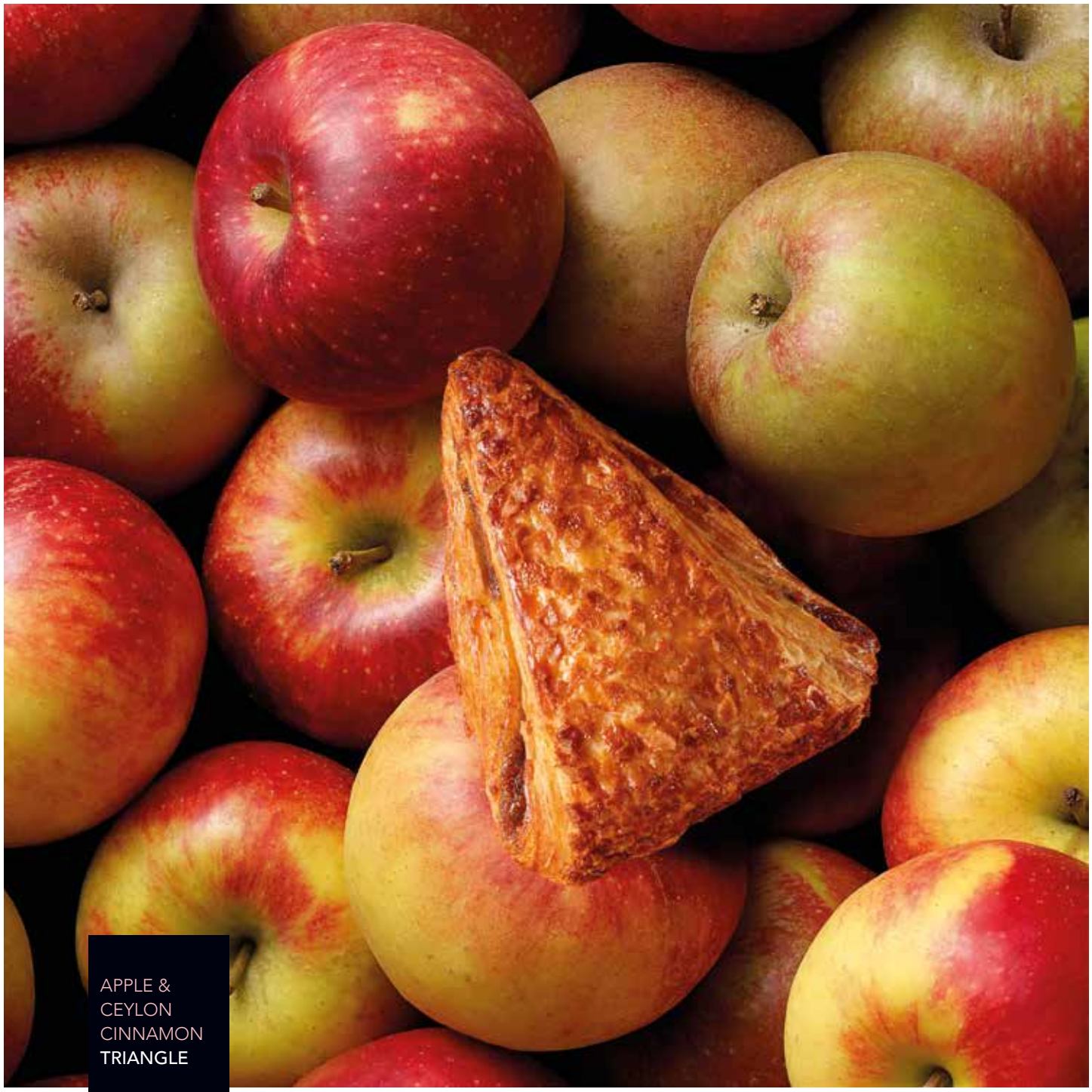
I selected Sicilian lemon juice for its unique flavour and characteristic acidity.

Pierre Hermé



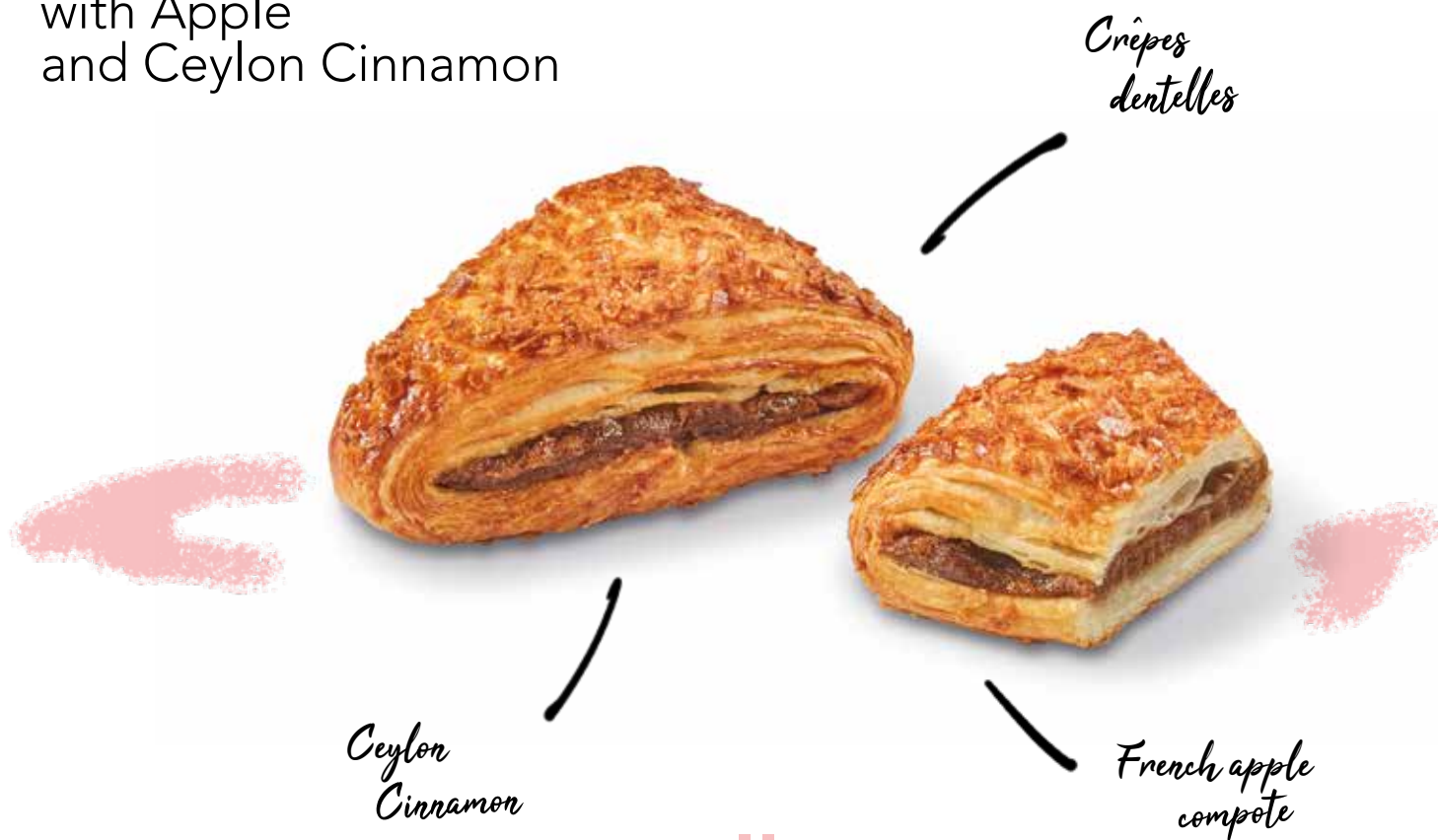


ALMOND
& LEMON
CROISSANT



APPLE &
CEYLON
CINNAMON
TRIANGLE

Triangle with Apple and Ceylon Cinnamon



A modern and daring interpretation of the apple turnover. The soft texture and freshness of French apple compote are enhanced by the delicate flavour and character of Ceylon cinnamon. Pieces of crêpes dentelles add crispiness.

40258 Apple and Ceylon Cinnamon Triangle 75 g

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I selected French apple compote (including Reinette apples) for its flavour, texture and freshness, and Ceylon cinnamon to season for its delicate flavours and non-aggressive floral notes. The triangle is sprinkled with a few pieces of crêpes dentelles to create a little bit of nostalgic crunch.

Pierre Hermé

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Preparation of RTB Viennese pastries:

	<i>Defrost at room temperature</i>	<i>Bake</i>
Mini Croissant 35 g Mini Pain au Chocolat 40 g	Approx. 30-45 minutes	13-14 minutes at 165-170°C
Almond and pistachio Filled Croissant 80g Almond and lemon Filled Croissant 80g	Approx. 45-60 minutes	17-18 minutes at 165-170°C
Apple and Ceylon Cinnamon Triangle 75 g	Approx. 30-45 minutes	16-17 minutes at 165-170°C

