



Pâtissier
By **Aalst**
CHOCOLATE

Affordable Indulgence:

**5 Chocolate Trends
& Recipes
for Today's Market**

Affordable Indulgence: Luxury Made Accessible



Pâtissier Taps Into Affordable Indulgence

In today's landscape, consumers crave comfort and luxury — but with mindfulness around spending. Luxury needs to be made accessible for everyone.

Why Affordable Indulgence Matters

Consumers are seeking small, memorable escapes through affordable luxury. Indulgence is shifting to portion-controlled, everyday formats that deliver emotional satisfaction without excess. **Pâtissier Chocolate delivers this perfectly — familiar, beloved, and instantly indulgent.**

But indulgence isn't just about taste. It's also about visual impact, emotional connection, and shareability. Social media transforms everyday treats into irresistible experiences, amplifying their appeal and driving consumer desire.

- **Visual Drama that Captivates:** Glossy glazes, molten centres, and layered textures make desserts camera-ready.
- **Democratic Luxury:** Mini cakes, bonbons, and domes bring fine-dining aesthetics into everyday life.
- **Traffic & Buzz Generator:** Viral creations spark curiosity, drive footfall, and fuel upselling.

With Pâtissier Chocolate, you're not just creating recipes — you're creating moments consumers want to share, celebrate, and come back for.

How Operators Unlock Profit with Affordable Indulgence

For operators, this is a golden opportunity to deliver high-impact experiences without high-cost inputs. Pâtissier Chocolate helps you transform a consumer trend into a profitable growth strategy:

- **Deliver Luxury Flavour** – Cocoa-rich, creamy, or fruity notes add premium cues without expensive ingredients.
- **Maximise Versatility** – Use across glazes, coatings, fillings, and bakes to upgrade existing bases without extra SKUs.
- **Offer Portion-Controlled Indulgence** – Mini formats make luxury affordable and shareable.
- **Ensure Reliability** – Easy-to-execute recipes ensure consistent results, even with limited staff.
- **Move Fast** – Chocolate enables quick seasonal specials and social-worthy menu refreshes.

Inspired by the rising trend of Affordable Indulgence, Patisserie Chocolate invites chefs to reimagine what luxury looks like — in formats that are accessible, profitable, and irresistibly shareable.



What's Next:

Inside this booklet, discover 5 chocolate trends with recipes that redefine indulgence — and help you capture consumer desire while boosting your bottom line.

5 TRENDS & RECIPES



- Pistachio Everywhere
 - Boozy Desserts
 - Liquid Fillings
 - Fancy French Bites
- Double-down Indulgence

Affordable Indulgence Trend #1: *Pistachio Everywhere*



Pistachio Prestige Within Reach

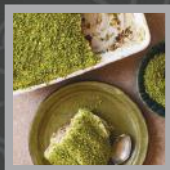
Consumers associate pistachio with luxury and provenance (Sicilian, Anatolian, Middle Eastern). Pairing it with chocolate elevates both flavours while keeping indulgence affordable.

White Chocolate Elevates Pistachio Desserts into Everyday Luxury

White chocolate acts as a creamy canvas that enhances pistachio's natural nuttiness and colour, making it visually striking and indulgent without excessive cost.

“Introduce a premium pistachio dessert without inflating costs.”

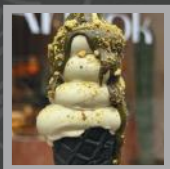
Inspirations from around the world



Pistachio Tiramisu
@nicolaalamb,
Instagram, UK



Pistachio Cream Filled Bun
Forno Bomba, Spain



Pistachio, topped with
100% pistachio paste &
crushed pistachios
Anook Bakehouse,
Netherlands



Milk Chocolate & Pistachio
Praline Egg
Hôtel de Crillon, France

PISTACHIO TARLET



Featured Product



**Pâtissier Artisan
32% White Couverture
(PAT-32WCV)**

14 Servings

Dietary Claims



Nuts

1 Sablé Dough

Ingredients

- 500g T55 Flour
- 300g Unsalted Butter
- 2g Salt
- 120g Egg
- 80g Full-fat Almond Powder
- 190g Icing Sugar

Steps

1. Cream the icing sugar, butter, and salt until smooth and slightly lighter in colour.
2. Gradually add the egg and mix until fully homogenous.
3. Add the flour and almond meal, mixing just until combined.
4. Shape the dough into moulds.
5. Allow to rest for at least 30 minutes in the refrigerator.
6. Blind bake at 150°C for 15–18 minutes, or until lightly golden.

2 Pistachio Ganache

Ingredients

- 264.67g Pâtissier Artisan 32% White Chocolate
- 39.63g Pistachio Paste (Colored)
- 132.19g Trimoline
- 14.94g Sorbitol Powder
- 46.05g Unsalted Butter
- 202.53g Cream

Steps

1. Bring the cream and Trimoline to a boil.
2. Pour over the chocolate and blend with a stick blender to create a smooth emulsion. Let it cool slightly.
3. Add the butter and finish the emulsion until fully incorporated.
4. Allow to crystallise for 12 to 24 hours.

3 Pistachio Sponge Recipe

Ingredients

- 51.13g Pistachio Paste (Colored)
- 6.31g Baking Powder
- 496.32g Egg
- 47.27g Sugar
- 401.625g Almond Paste
- 98.49g Egg Yolks
- 98.49g All-Purpose Flour

Steps

1. Whisk the eggs together with the pistachio and almond paste until smooth.
2. Continue whisking until the mixture becomes light and airy.
3. Gently fold in the flour and baking powder until just combined.
4. Pour the batter into frames.
5. Bake at 180°C until done.

4 Assemble

Steps

1. Pipe a layer of pistachio ganache onto the base of the tart shell.
2. Sprinkle with chopped pistachios.
3. Fill the tart shell with the remaining pistachio ganache and allow it to crystallise.
4. Finish with chopped pistachios or a chocolate garnish.

Affordable Indulgence Trend #2: Boozy Desserts



A Grown-Up Taste of Indulgence

Consumers see alcohol-inspired flavours (rum, espresso martini, piña colada) as sophisticated adult treats that justify a price uplift and feel like an occasion.

Dark Chocolate Balances Spirits for Premium Adult Treats

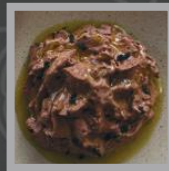
Dark chocolate balances the sharpness of spirits, adds depth and sweetness, and provides a glossy, sophisticated finish that turns simple bases into premium indulgence.

“Introduce grown-up indulgence that justifies a higher price point.”

Inspirations from around the world



Chocolate & Stout
Cake Donut
Boneshaker, France



Metaxa (Greek drink aged in oak barrels, mix of spirits and muscat wine) dark choc mousse
Tzaki Tzaki, Australia



Salted Caramel &
Hazelnut Choux Bun
with Marsala Chantilly
Wildflowers, UK



French 75 Loaf Cake
[@a.goodtable](#), Instagram, UK

RUM TRUFFLE



350 Servings

Dietary Claims



Alcohol

Featured Product



**Pâtissier Artisan
64% Dark Couverture
(PAT-64DCV)**

Ingredients

- 936g cream
- 1560g Pâtissier Chocolate Couverture 64%
- 248g Trimoline
- 404g Unsalted Butter
- 124g Rum Negrita Double Aro

Steps

1. In a saucepan, heat the cream and trimoline to 80 °C.
2. Place the 64% Pâtissier Chocolate Couverture and Megrita Double Aro Rum in a mixing bowl.
3. Pour the hot cream mixture over the chocolate and rum.
4. Blend thoroughly with a hand blender until smooth and fully emulsified.
5. Allow the ganache to crystallize overnight in a truffle mold or container, either at room temperature or in a cool environment.



Affordable Indulgence Trend #3: *Liquid Fillings*



The Drama of Molten Luxury

Consumers crave dramatic, sensorial experiences — the “wow” of cutting into a dessert and seeing molten, oozing chocolate. It’s highly shareable and viral online.

Molten Chocolate Creates Dramatic, Shareable Indulgence

Chocolate naturally delivers molten textures and lava-like indulgence. Its fluidity and intensity amplify the sensorial impact, creating an affordable “luxury moment.”

“Deliver viral-worthy indulgence without premium cost.”

Inspirations from around the world



Exploding Caramel
Chocolates
Grand Order of
Divine Sweets, US



Coulant au Chocolat, molten
chocolate dessert, France



Frozen S'Mores with
Tahitian vanilla ice
cream covered in
crispy chocolate
feuilletine, US



Chocolate Lava Mochi,
Korea



CHOCOLATE LAVA CAKE



25 Servings

Featured Product



**Pâtissier Artisan
64% Dark Couverture
(PAT-64DCV)**

Ingredients

- 303g Unsalted Butter
- 303g Pâtissier Artisan 64% Dark Couverture
- 37g Sugar
- 53g All Purpose Flour
- 121g Egg Yolks
- 181g Egg Whites

Steps

1. Butter and flour the baking moulds, then set aside.
2. Melt the chocolate and butter together.
3. In a stand mixer fitted with a whisk attachment, whip the eggs and sugar until ribbon stage is achieved.
4. Gently fold in the melted chocolate and butter mixture.
5. Gradually add the flour and fold just until combined.
6. Fill the prepared moulds with the batter.
7. Bake at 180°C for 7 minutes, ensuring the interior remains soft and runny.

Affordable Indulgence Trend #4: *French Fancy Bites*



Elegance in Every Portion

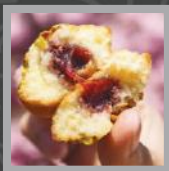
Mini formats like madeleines, choux bites, or petits fours make luxury accessible, offering sophistication in portion-controlled indulgence.

Chocolate Refines Mini Pastries with Elegant Finish

Chocolate enables precision moulding, elegant coatings, and premium presentation (glossy domes, filled petits fours) that signal French-style craftsmanship at an everyday price.

“Add Parisian sophistication in portion-controlled, profitable formats.”

Inspirations from around the world



Cherry, Sakura & Pistachio Heart Madeleine
Maison Colibri, France



Mini Éclairs
Canal, Germany



Vanilla, Lemon, Pistachio & Rum Canelés
Babelle, UK



Profiteroles with Coconut Sorbet & Jerusalem Artichoke Cream
Restaurant Bobe, Denmark

MINI HAZELNUT CHOCOLATE CHOUX PASTRY



10 Servings

Dietary Claims



Nuts

Featured Product



Pâtissier Artisan
34.6 Milk Couverture
(PAT-35MCV)

1 Hazelnut Chocolate Choux Pastry

Ingredients

- 30g Unsalted butter
- 33g Water
- 33g Milk
- 3g Salt
- 40g Cake flour
- 75g Egg

Steps

1. In a pot, bring the milk, water, butter, and salt to a boil.
2. Remove from the heat and stir in the cake flour until a dough forms.
3. Transfer the dough to a mixer fitted with a paddle attachment. Mix on low speed until the dough cools to room temperature.
4. Gradually add the beaten eggs in small increments, mixing well after each addition, until the batter is smooth and pipeable.
5. Fit a piping bag with a PF16 tip.
6. Fill the piping bag with the choux pastry, pressing out any excess air.
7. Pipe the batter onto a parchment-lined baking tray, leaving space between each portion.
8. Bake at 180–200 °C for 20–25 minutes, or until golden brown and puffed. Allow to cool completely before using.

2 Hazelnut Chocolate Mousse

Ingredients

- 83.2g Milk
- 45.38g Hazelnut Praline
- 113.46g Pâtissier Artisan 34.6% Milk Couverture
- 240.41g Cream
- 17.55g Masse Gelatine

Steps

1. Bring the milk to a boil, then pour it over the Pâtissier Artisan Milk 34.6% Couverture, gelatine mass, and hazelnut praline. Blend with a hand blender until smooth.
2. Allow the mixture to cool slightly. Whip the cream to soft peaks and gently fold it into the hazelnut–chocolate base.
3. Pour into dome molds and freeze until firm (at least 4 hours or overnight).

3 Assemble

Steps

1. Use a small knife or piping tip to poke a hole at the bottom or side of each choux puff.
2. Fill a piping bag with the chilled hazelnut mousse and pipe into each choux puff until full.
3. Pipe desired shape using chilled hazelnut mousse on puff.
4. Lightly dust with cocoa powder and add a decorative dollop of mousse or cream on top.

Affordable Indulgence Trend #5: *Double-Down Indulgence*



Layers of Luxury, Layers of Value

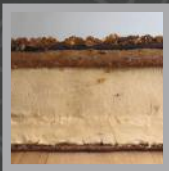
Consumers perceive multiple textures and layers — mousse, ganache, glaze — as premium, seeing them as worth paying more for even in smaller formats.

Dark Chocolate Brings Cohesion and Value to Layered Desserts

Dark chocolate ties together mousses, creams, and glazes into a harmonious whole, creating depth and drama that turns simple bases into affordable luxury.

“Increase perceived value and margins with multi-layered indulgence.”

Inspirations from around the world



Peanut butter parfait with peanut praline, peanut crunch & miso peanut shortbread
JJ Hings, France



Dark chocolate butter cream, praline filling coated in dark chocolate with dark chocolate chips
Leonidas, Belgium



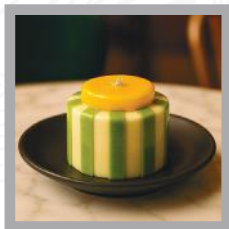
Blueberry chai muffin with a blueberry centre, compote & blueberry flowers
Columbus Café, France



Dulce de leche gelato with dulce de leche & baked dulce de leche cheesecake
Gelato Messina, Australia

MAGIC GREEN TEA & APRICOT CAKE

Featured Product



14 Servings



**Pâtissier Artisan
32% White Couverture
(PAT-32WCV)**

1 Coconut Dacquoise

Ingredients

- 50g Sugar
- 100g Icing Sugar
- 20g Double Zero Flour
- 40g Almond Powder
- 60g Dessicated Coconut
- 160g Eggs White
- 12g Unsalted Butter

Steps

1. Melt the butter and set aside.
2. In a separate bowl, combine the flour, almond meal, and desiccated coconut.
3. Whip the egg whites with the sugar until stiff peaks form.
4. Gently fold in the dry ingredients.
5. Fold in the melted butter until just combined.
6. Pipe the batter onto a tray.
7. Bake at 175°C until golden and cooked through.

2 Apricot Compte

Ingredients

- 120g Mineral Water
- 60g Trimoline (Invert Sugar)
- 8g Almond Essence
- 750g Dried Apricot
- 1000g Water
- 10g Pectin NH

Steps

1. Bring 1 litre of water to a boil. Add dried apricots and soak until softened.
2. In a separate saucepan, combine mineral water, invert sugar, and pectin NH. Bring to a boil to create a syrup.
3. Add the softened apricots to the syrup.
4. Blend the mixture until smooth.

3 Coconut Whip 32%

Ingredients

- 450g Cream
- 60g Milk
- 180g Coconut Puree
- 20g Gelatine Masse
- 280g Pâtissier Artisan 32% White Couverture
- 6g Coconut Essence

Steps

1. Bring the purée, milk, and cream to a boil.
2. Stir in the coconut essence.
3. Pour the hot mixture over the chocolate couverture and gelatin mass.
4. Blend until fully emulsified.
5. Refrigerate until set.
6. Whip until light and airy in texture.

4 Green Tea Marzipan

Ingredients

- 250g Almond Marzipan 50%
- 20g Green Tea Powder (Matcha)
- 20g Simply Syrup (one to one)

Steps

1. In a mixing bowl fitted with a paddle attachment, soften the marzipan by mixing on low speed while gradually adding the simple syrup.
2. Slowly incorporate the green tea powder and continue mixing until the mixture is smooth and homogeneous.
3. Transfer to the refrigerator to chill.
4. Once firm, roll out and cut into strips.

5 Assemble

Steps

1. Cut the coconut dacquoise into discs sized to fit your mold. Place one disc at the bottom of each mold.
2. Pipe a layer of coconut whip over the dacquoise base. Smoothen the surface and chill briefly to set.
3. Spoon or pipe a layer of apricot compte over the coconut whip. Spread evenly and smoothen the surface.
4. Chill until set, then unmould.
5. Apply mirror glaze.
6. Cut the green tea marzipan into strips and gently wrap around each cake.
7. Prepare the apricot gel, set it in a mold or cut into discs, and place on top of each cake.



Product Range

PRODUCT RANGE

Crafted from carefully selected cocoa and over 150 years of chocolate expertise, Pâtissier offers chefs and artisans a versatile range that combines consistency with creativity.

Reliable, indulgent, and inspiring — it gives you the confidence to create irresistible masterpieces and delight every customer.

DARK COUVERTURE



74% COCOA (PAT-74DCV)

- Crafted from African beans for rich depth and intensity.
- Lets the cocoa shine, even in sweeter or richer recipes.
- Ideal for enrobing and moulding with fine shells and clean snap.
- Glossy finish and stable emulsions.
- Easy-melt buttons designed for convenience and efficiency.



DARK COUVERTURE



61% COCOA (PAT-61DCV)

- Distinct, rich flavour for pastry and confectionery.
- Smooth tempering, clean snap, flawless moulding and enrobing.
- Glossy ganaches, rich glazes, creamy mousses.
- Easy piping, satin finish, light aerated texture.



DARK COUVERTURE



53% COCOA (PAT-53DCV)

- Blend of African and South American beans with smooth taste and bittersweet finish.
- Ideal for moulding, enrobing, and decorative work.
- Glossy finish and stable emulsions.
- Easy-melt buttons designed for convenience and efficiency.

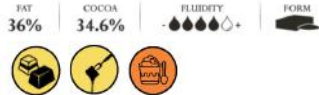


MILK COUVERTURE



34.6% COCOA (PAT-35MCV)

- Balanced milk flavour with clean finish.
- High fluidity, satiny finish, precise moulding and decoration.
- Silky ganaches and smooth mousses.
- Reliable piping, thermo-stability, mousse lift.

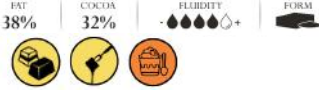


WHITE COUVERTURE



32% COCOA (PAT-32WCV)

- Smooth white chocolate with a clean and luxurious mouthfeel.
- Crafted to pair beautifully with bold flavours like fruit, tea, or coffee.
- Ideal for moulding, enrobing and decoration.
- Easy-melt buttons for streamlined use.



DARK COMPOUND



DARK CHIPS DARK COMPOUND (PAG-DSV) 8,800 CTS

- Elegant milk flavour with smooth mouthfeel.
- Excellent mould release for smooth, refined coatings.
- Silky ganaches and creamy fillings.
- Controlled setting, clean decorative finish.



DARK COMPOUND



DARK BATONS DARK COMPOUND (PAG-DSV-BT) (8 cm)

- Rich bittersweet flavour with smooth, non-waxy mouthfeel.
- Convenient mini format for smooth, refined coatings.
- Bake-stable up to 220°C, maintaining shape and flavour
- Even distribution for uniform texture and appearance.



DARK COMPOUND



DARK COMPOUND (PAG-D)

- Balanced milk flavour with clean finish.
- High fluidity, satiny finish, precise moulding and decoration.
- Silky ganaches and smooth mousses.
- Reliable piping, thermo-stability, mousse lift.



MILK COMPOUND



MILK COMPOUND (PAG-M)

- Balanced sweetness and rich aroma.
- Quick, melting, consistent moulding and decoration.
- Creamy ganaches and vibrant glazes.
- Balanced fluidity for clean finish.



WHITE COMPOUND



WHITE COMPOUND (PAG-W)

- Elegant milk flavour with smooth mouthfeel.
- Excellent mould release for smooth, refined coatings.
- Silky ganaches and creamy fillings.
- Controlled setting, clean decorative finish.



APPLICATION ICONS

Cold Integrated Chocolate Mix	Direct Use	Inclusion
FILLING	DECORATION	INCLUSION
MOUSSE	MOULDING	
COATING	ENROBING	

OUR SOURCE

The cocoa beans and mass are mainly imported from Madagascar, Venezuela, Ghana, Dominican Republic, Peru, and Sao Tome. The beans are meticulously selected, and they are of the freshest and highest grade in quality.

Cocoa beans from different sources are blended according to the recipes. The mixture of cocoa beans from the different regions determines the characteristic flavour and intensity of each chocolate.

Recipes produced using single-origin beans typically brings out the distinctive characteristic of the region. West African beans such as the ones from Ghana are well known for their full-bodied flavours, the basic smoky aroma that gives the chocolate its distinctive signature. Caribbean beans from the Dominican Republic possess earthy, tobacco notes akin to wine. Alternatively, Latin American beans produce chocolate with a more floral and fruitier accent. Madagascar, Sao Tome, Venezuela, and Peru's beans offer exotic flavours and unique tastes that are refreshing and awake your senses.





QUALITY CHOCOLATE & COMPOUND PRODUCTION

Pâtissier Chocolate implements significant investments regularly to upgrade our state of the art chocolate manufacturing equipment. We outpace dynamic international standards and global customer demands and different recipes, taste profile, packing and shapes configuration are customizable to suit the requirements of our clients worldwide.

The Singapore plant's current annual capacity is about 36,000 metric tons.

Our factories are HACCP-certified, and we are constantly seeking for certifications and new accreditations, as we strives for continuous improvement in our work processes and control measures to meet rigorous international and dynamic standards and requirements of the marketplace.

MICROLINE FACTORY

- Limitless Creativity to Create your Perfect Chocolate!
- Range of Chocolate Exclusively for you.
- Low MOQ with Competitive Pricing
- Co-branding With Pâtissier Chocolate's Reputation



TUAS (SINGAPORE)



SINGAPORE ACCREDITATIONS



Sedex² Member



CUSTOMISATION



LOW MOQ







PÂTISSIER ACADEMY

Our Pâtissier Academy is specially designed and equipped with state-of-the-art equipment to allow our team of Chefs to conduct chocolate classes, trainings and demonstrations for our distinct distributors and customers. In addition, these classes are also customisable to the requirements and needs of our distributors.

Our team of Chefs also develop new products and recipes that we compiled to publish a bi-monthly recipe book.





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Patissier Chocolate



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Patissier Chocolate