PCB CREATION

Manufacture d'émotions

GARDEN *Party*

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PCB CREATION INVITES YOU TO DISCOVER ITS UNIQUE NEW COLLECTION :

Garden Party !

To prepare your upcoming receptions, business seminars or weddings, we are pleased to unveil our Garden Party collection rich in flavors and sensorial discoveries.

To really fulfil your expectations, we have been working in collaboration with award winning chefs who have strong experience in receptions and outdoor events. We now have a highly colourful collection which is full of surprises that we look forward to helping you discover.

For more than 25 years, PCB Creation has been supporting you in all your projects. With our experience we know how to meet your expectations and our expertise has been poured into our new collection «The garden party ».

We are proud to offer you our range of tarte shells exclusively made in France. Our choice focused on local products to better control traceability, limit the impact on the environment and especially to give you the customer a taste of our expert craftsmanship. We also offer our chocolate shells and verrines (containers) to give you a wider choice of bases to work on and give your imagination free rein.

Discover our palette of rich and varied scenery. Beautifully finish your creations with our transfer sheets and our pure Ecuadorian chocolate decorations then bring a final touch to your creations with our sprinklable decorations and our original spray decorations.

Opt for customization (Strips, bookmarks, molds, ...) to make your event unique and enhance the image of your company. Sign off on all your creations and be remembered as a master craftsperson by your customers.

We always use quality products such as our Pure Origin Ecuadorian dark chocolate from the Jambeli farm. We also bring you solutions to create colorful and dye-free creations with our brand new Pure Emotion range of freeze-dried fruit.

GREEN QUINOA TART WITH SMOKED SALMON

Quinoa
A good quality homemade mayonnaise
Parsley
A good quality smoked salmon
Picllled mini vegetables
Good quality creamed horseradish

Mix the quinoa with the homemade mayonnaise and blended parsley to obtain a gourmet quinoawith a beautiful green color. To finish, add generously to the creamed horseradish and artisically stack the various elements on the tart shell.

CHEF'S tip

By adding a transfer on your cream you are guaranteed to keep your creation's fresh visual appeal. Enhance your company's image by opting for the personal customization of the transfer.

PCB PRODUCTS used

LARGE SAVOURY SQUARE - 033508
CUSTOM 40X25CM TRANSFER SHEET

SUN DRENCHED VEGETABLE TRAY WITH BLUE FISH

A beautiful fresh fish
Good quality fresh vegetables
Tomato pulp
White vinegar
Sugar, Salt

Cube the vegetables and cook with the tomato vinegar and sugar so that they remain crunchy. The fish must be half cooked. Cook in brine, 1mn sous-vide cooked at 80°C. Finish by arranging vegetables and fish beautifully.

PCB PRODUCTS used

EBENE SAVOURY BARQUETTES - 033510

LEMON YUZU TARTLET

YUZU LIGHT CREAM

Yuzu Ponthier® puree	89 g
Fresh lime juice	67 g
Lemon peel	4 g
Caster sugar	43 g
Eggs	155 g
White chocolate	10 g
Cocoa butter	5 g
Gelatin	14 g
Whipped cream	230 g

Heat the Yuzu puree with the lime juice.
Mix the caster sugar with the lemon zest.
Whiten with the eggs. Add the blanched eggs to the boiling purée. Bring to the boil, stirring constantly.
Add the gelatin and pour over the chocolate and cocoa butter. Mix.
Cool to 30°C and add the lightly whipped cream.

Pour over the lemon biscuit in stainless steel squares. Freeze.

CHEF'S tip

Stick the PCB tart shells in the oven for 5 minutes at 160°C to brown a little and get them nice and crispy.

PCB PRODUCTS used

LARGE SWEET SQUARE - 033524
BOOKLET OF 25 REAL GOLD LEAVES - 025227
GOLD PEG - 036141
GOLD SPRAY VARNISH 400ML – 004477

« It's a real advantage that the PCB Creation tart shells are not frozen. They are ideal for making sweet treats at a buffet or reception. We can prepare our recipes one or two days beforehand and then freeze them. On the big day, all you have to do is finish and decorate them. It's a real time-saver and a big help in our organization. »

ETIENNE LEROY, WORLD CHAMPION OF PASTRY

People will talk about it!

« The range of tart shells proposed by PCB is very varied and this allows me to come up with many inspiring recipes. Their taste remains neutral and does not impact the taste of my garnish. They are very easy to use. »

ALEXIS ALBRECHT, CHEF STAR CHEF

TART SHELLS

Sweet, savoury

Discover our range of tart shells. Our ingredients are rigorously selected and screened for our products and use onl the best ingredients (butter, flour, free range eggs ...) we have removed any artifical flavours or colours and aromos so not to interfere with the taste of your toppings. Our "Made in France" tart shells save your staff time that they can then use it for more urgent tasks. This time-saver is a true added value.

For easier use, our tarte shells are sold dry (not frozen) which allows you to prep your events 2 to 3 days in advance and put them in cold storage before your event. In addition, we priority ship our products which allows you to save on storage space.
The post- garnish products remain intact thanks to the manufacturing process and the topping of the tart shells. The products can be kept for 2 days without soaking through into the tart shell.

... MADE IN FRANCE

... SOLD DRY, NOT FROZEN

... QUALITY INGREDIENTS

Find our full range of tart shells
on pages 26 and 27.

COCONUT MOUSSE

Coconut Ponthier® puree	250 g
Malibu®	25 g
Gelatin	44 g
Whipped cream	150 g
Meringue	40 g

(50 g white + 37 g glucose + 37 g trimoline)

Add the melted gelatin to the warm meringue.
Gradually add the cream to the purée and add malibu.
Finish with the meringue
Use immediately.

PCB PRODUCTS
used

SMALL SWEET ROUND TART SHELL - 033515
ORANGE COCOA BUTTER - 004458
GENUINE REAL GOLD NUGGETS - 025233
NUGGET SPRINKLER - 025235

CITRUS MARMALADE

Mandarin	105 g
Orange	105 g
Kumquat	105 g
Sugar	90 g
Vanilla pod	1 pce

Wash and drain the citrus fruits. Blanch them in slightly salty water. Cut in 4 and then slice the citrus roughly. Cook on a low heat.
Reduce and adjust to 50 brix.
Reduce and chop the marmalade.

PCB PRODUCTS
used

SMALL ROUND CHOCO- 033526
ROUND EXTRA FINE DC Ø 5CM - 030146
GENUINE GOLD PETALS - 025231
GOLD PEG - 036141

PEACH COMPOTE

Brunoise white peaches	325 g
Glucose	30 g
Dextrose	30 g
White peach Ponthier® puree	124 g
Sugar	13 g
NH pectin	8 g
Lemon juice	10 g
Gelatin	15 g
Vanilla pod	1 pce

Melt the glucose and the dextrose together in a pan. Caramelize slightly. Decant with the hot peach puree.
Add the caster sugar and pectin NH mixture. Bring to a boil and add lemon juice, peach brunoise and vanilla.
Mash lightly. Add the gelatin.
Pour into a 4cm diameter half-sphere mold. Freeze.

PCB PRODUCTS used

MEDIUM SWEET ROUND - 033520
ROUND EXTRA FINE WHITE CHOCO Ø 5CM - 030149
SILICONE MOLD «MINI PALET» - 010278
GOLD SPRAY VARNISH - 004477
PURE EMOTION STRAWBERRY COCOA BUTTER - 045008
PURE EMOTION RASPBERRY COCOA BUTTER - 045009
SHINY POWDER SPRAY
GLITTER EFFECT «RUBY» – 040171

PCB CRÉATION BY ETIENNE LEROY

GLUTEN-FREE MIXED VEGATABLE TART « MY WAY »

Various vegetables
A good home made mustard cream
Eggs

Cut the vegetables into little cubes.
Beat the eggs, try to keep the yolks runny.
Arrange by adding the transfer to well chilled cream, and then onto the beaten eggs.

Just with ambient heat it will soften and perfectly match the shape of the egg.

CHEF'S tip

When transfering to cream, just add Iota and Xantane gum for best results.

PCB PRODUCTS used

LARGE ROUND WITHOUT GLUTEN - 033531
TRANSFER SHEET 40X25 CUSTOMIZED

PCB CRÉATION BY ALEXIS ALBRECHT

TART SHELLS

Gluten free

We know how difficult it is to offer gluten-free products because of the technical constraints of managing allergens. Gluten-free products must be made in a separate area, entirely without gluten.

To comply with this growing demand we have two different ranges of gluten free tart shells, all you have to do is add your magic !...

... MADE IN FRANCE
... FOR SWEET AND SAVOURY CREATIONS
... WITHOUT ARTIFICIAL FLAVORS

Find our full range of tart shells on pages 26 and 27.

GLUTEN-FREE MINI QUICHE LORRAINE

FOR 60 PIECES

Egg yolks	8 pces
Whole cream	1/2 L
Milk	10 cL
Corn starch	50 g
Slices of ham	
Grated cheese	
Salt, pepper	

Prepare a quiche tray.
Add slices of ham or grated cheese as desired.
Add your signet transfer before cooking.

CHEF'S tip

The signet transfer is a quick and easy way to personalize your buffet.

PCB PRODUCTS used

MINI QUICHES :
MEDIUM ROUND GLUTEN FREE SHELL - 033530
«GLUTEN FREE» SIGNET TRANSFER - 03100

CRIPS :
POWDERED PETALS - 010439
«WESTERN» TRANSFER SHEETS - 007966

PCB CRÉATION BY ALEXIS ALBRECHT

PCB CRÉATION BY ALEXIS ALBRECHT

PCB CRÉATION BY ETIENNE LEROY

RASPBERRY CHOCOLATE FINGER

ETIENNE LEROY HAS COME UP WITH A CREATION IN TWO FORMATS USING THE SAME RECIPE.
SO YOU WILL DEFINITELY SATISFY ANY SWEET TOOTH!

CHOCOLATE MOUSSE

Milk	60 g
Cream 35% fat	60 g
Egg yolk	63 g
Trimoline	63 g
Black covering chocolate 70% cocoa	150 g
Whipped cream	289 g

Make a custard with milk, cream, trimoline and egg yolks. Bake at 82°C. Pour on the covering chocolate and mix to make the emulsion. Cool to 39°C and add the frothy whipped cream. Use immediately for assembly.

CHEF'S tip

Thanks to PCB's chocolate shells, adapt your recipes according to your needs. The small chocolate shells are perfect for cocktail finger food while the larger ones are ideal for a plated dessert.

PCB PRODUCTS used

LARGE FORMAT :
POMPON RECTANGLE DARK CHOCOLATE - 009049
OR RECTANGLE SHELL DARK CHOCOLATE 11,4 X 2,5 CM - 008952

SMALL FORMAT :
RECTANGLE SHELL DARK CHOCOLATE 6,3 X 1,4 CM – 008963

COMMON TO BOTH RECIPES :
PURE EMOTION RASPBERRY COCOA BUTTER - 045009
PURE EMOTION 200G RASPBERRY POWDER - 045001
PURE EMOTION RASPBERRY PIECES 80G - 045006
SHINY POWDER SPRAY GLITTER EFFECT «GOLD» - 040172
GENUINE GOLD PETALS - 025231

Chocolate SHELLS & POMPONETTES

PCB Création has designed a complete range of chocolate hulls to make a wide variety of products. Our shells are available in white chocolate, white caramelized chocolate, milk chocolate and dark chocolate. Spread out the culinary pleasure by creating chocolate candies and sweets as well!

The pomponettes are the fruit of a new technique developed by PCB: these extra fine shells were designed to be filled with a wide variety of prodcuts and then frozen, then you can unmould them as needed. These shells will satisfy all your sweet or savoury desires...

... EXTRA THIN
... FOR SWEET OR
SAVOURY CREATIONS
... CAN BE CUSTOMIZED

Find our full range of chocolate shells and pomponettes on pages 28.

WHIPPED CHOCOLATE & LEMON CREAM GANACHE

Cream 35% fat (1)	327 g
Glucose	23 g
Inverted sugar	1/4 pce
Lemon zest	69 g
Chocolate 64% cocoa	18 g
Milk chocolate 40% cocoa	6 g
Cream 35% fat (2)	23 g

Infuse the lemon zests in the cream (1) for 24 hours. Strain the infusion and heat with glucose and inverted sugar.
Bring to a boil and pour over the chocolates.
Mix to make a smooth emulsion.
Add the cream (2).
Mix and set aside at 4°C minimum 12 hours.
Whisk up. Pour into the pomponettes.

PCB PRODUCTS used

BLACK SPECKLED BRONZE POMPONETTE - 008971
GOLD SPRAY VARNISH - 004477
GENUINE GOLD PETALS - 025231

DUCK LIVER PARFAIT POMPONETTES

BAEREWECKA STYLE

ALEXIS ALBRECHT OFFERS A LEAN LIVER CANAPÉ RECIPE THAT WILL DELIGHT LOVERS OF FINE GOURMET FOODIES ALL OVER THE GLOBE.

DUCK LIVER PARFAIT

FOR 140 POMPONETTES

Lean liver	800 g
Porto	10 cL
Nitrite salt	8 g
Aromat	2 g
Fine salt	6 g
Goose fat	
Butter	500 g
Baerewecka	

Salt the lean liver 24 hours before the recipe with the 5cl of Port, the nitrite salt, the aromat and the fine salt.
Fry the lover with the goose fat and mix hot with 5 cl of Porto.
Cool, mix with 500 g of softened butter, taste & season.
Add your mix to a pacojet bowl then freeze.
Fill the pompomettes and place on a thin slice (2 mm) of Baerewecka then freeze.

CHEF'S tip

The varied customization of our pomponettes allows you to sign off on your buffet creations with elegance and enhance your image by bringing serious culinary authenticity to the table.

PCB PRODUCTS used

BLACK SPECKLED BRONZE POMPONETTE - 008971
CUSTOM POMPONETTE « AU VIEUX COUVENT »

PCB CRÉATION BY ETIENNE LEROY

PEAR MARMALADE

Williams pear	335 g
Brown sugar	20 g
Pear brandy	17 g
Vanilla pod	1/2 pce
Lemon juice	17 g

Peel and cut the pears in brunoise (cubes of about 3 mm or less on each side). Mix with the rest of the ingredients and cook sous-vide until the pears become slightly translucent. Strain.
Weigh the juice and then thicken with gelatin (40g of gelatin for 500g of juice). Garnish the pear verrines (glass jars) and cover with juice.

PCB PRODUCTS used

SLENDER CUP 8CL - 004506
ROUND EXTRA FINE WC Ø 3,5CM - 030155
GENUINE GOLD PETALS - 025231

VERRINES

Sweet, savoury

We have selected a range of verrines that uses the light and natural transparency to beautify your creations. They are available in various shapes to liven up your buffet. We offer different sizes of verrines ranging from the mini cocktail canapé to the more substantial starter size.

Also don't forget our disposable accessories such as our filling pipettes that will allow you to finalize your desserts with something a little different . Coulis, ganache, Ponthier® fruit puree ... You will find a thousand and one uses !

... IT'S JUST SO « GARDEN PARTY »

MANGO CONFIT

Mango Ponthier® puree — 327 g
Passion fruit Ponthier® puree — 23 g
Vanilla pod — 1/4 pce
Semolina sugar — 69 g
Dextrose — 18 g
NH Pectin — 6 g
Lime juice — 23 g

Mix cold purées with sugars and NH pectin. Bring to the boil.
Add the lime juice and mix.
Pour into a small 3cm half-sphere and freeze.
Leave aside for assembly later.

PCB PRODUCTS used

UNBREAKABLE « TRADITIONAL » 8CL JAR - 004674
PURE EMOTION MANGO POWDER - 045003
ROUND EXTRA FINE WHITE CHOCO Ø 3,5CM - 030155
GENUINE GOLD PETALS - 025231

PCB CRÉATION BY ETIENNE LEROY

GARDEN VERRINE

Chickpeas
A good quality olive oil
Fresh vegetables

Make a fragrant chickpea puree. Add par-cooked vegetables (to keep them crunchy) and play with the different textures when arranging them. Make a fresh vinaigrette with herbs.

CHEF'S tip

Use the pipette so your guests can add the vinaigrette or juice at the last moment.

PCB PRODUCTS used

LARGE SQUARE CUP - 004532
PIPETTE - 004558
TRANSFER SHEETS « DANS LE PRÉ » - 007990

PCB CRÉATION BY ALEXIS ALBRECHT

Our range of TART SHELLS

FIND HERE OUR FULL RANGE WITH ALL THE INFORMATION NEEDED TO ORDER:
QUANTITIES - SIZES - REFERENCE

SWEET

033526
210 Small chocolate round
Ø 3,7 cm - H. 1,5 cm

033527
210 Small chocolate square
3,4 x 3,4 cm - H.1,5 cm

033528
36 Large chocolate rounds
Ø 8 cm - H. 1,7 cm

033529
36 Large chocolate squares
6,9 x 6,9 cm - H. 1,7 cm

043151
Mini sweet rounds
Ø 3 cm - H. 1,5 cm
Available end of August 2018

033515
210 Small sweet rounds
Ø 3,7 cm - H. 1,5 cm

033520
90 Medium sweet rounds
Ø 5 cm H. 1,7 cm

033522
36 Large sweet rounds
Ø 8 cm - H. 1,7 cm

033517
210 Small sweet squares
3,4 x 3,4 cm - H. 1,5 cm

033524
36 Large sweet squares
6,9 x 6,9 cm - H. 1,7 cm

033518
Small sweet rectangle
Available beginning of 2019

033525
90 Large sweet rectangles
10 x 3,5 cm - H. 1,7 cm

033521
90 Sweet cones
Ø 2,5 cm H. 7,5 cm

040192
Cones holder transparent
37 x 28 cm
H. 8 cm - 63 imprints

SAVOURY

043150
Mini savoury rounds
Ø 3 cm - H. 1,5 cm
Available end of August 2018

033501
210 Small savoury rounds
Ø 3,8 cm - H. 1,5 cm

033503
210 Small savoury squares
3,4 x 3,4 cm - H. 1,5 cm

033504
Small savoury rectangle
Available beginning of 2019

033507
36 Large savoury rounds
Ø 8 cm - H. 1,7 cm

033508
36 Large savoury squares
6,9 x 6,9 cm - H. 1,7 cm

033509
90 Large savoury rectangles
10 x 3,5 cm - H. 1,7 cm

033512
192 Carrot tulips
Ø 3,2 cm - H. 1,5 cm

033513
192 Beetroot tulips
Ø 3,2 cm - H. 1,5 cm

033514
192 Spinach tulips
Ø 3,2 cm - H. 1,5 cm

033511
252 Barquettes neutral
6,9 x 3,3 cm - H. 0,9 cm

033510
252 Ebene savoury barquettes
6,9 x 3,3 cm - H. 0,9 cm

033506
90 Sesame cones
Ø 2,5 cm - H. 7,5 cm

040192
Cones holder transparent
37 x 28 cm
H. 8 cm - 63 imprints

GLUTEN FREE

033530
90 Medium gluten free rounds
Ø 5 cm - H. 2 cm

033531
36 Large gluten free rounds
Ø 8,5 cm - H. 2 cm

Selection of CHOCOLATE SHELLS & POMPONETTES

DISCOVER A SELECTION OF OUR CHOCOLATE SHELLS AND POMPONETTES.

008992
350 Round shells dark choc
Ø 3 cm - H. 1,2 cm

008997
350 Round shells milk choc
Ø 3 cm - H. 1,2 cm

009001
350 Round shells white choc
Ø 3 cm - H. 1,2 cm

040097
350 Round shells choc BC
Ø 3 cm - H. 1,2 cm

008991
350 Round shells dark choc
Ø 2 cm - H. 1,2 cm

008993
350 Oval shells dark choc
3,4 cm - H. 1,2 cm

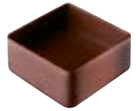
008998
350 Oval shells milk choc
3,4 cm - H. 1,2 cm

040099
280 Square shells choc BC
2,7 x 2,7 cm - H. 1,8 cm

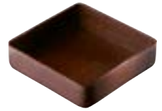
040098
280 Round shells choc BC
Ø 3 cm - H. 1,8 cm

009013
350 Rectangle shells dark choc
3,4 x 1,6 cm - H. 1,4 cm

008988
350 Square shells dark choc
2,2 x 2,2 cm - H. 1,2 cm



008989
350 Square shells dark choc
2,7 x 2,7 cm - H. 1,2 cm



008990
350 Square shells dark choc
3 x 3 cm - H. 0,8 cm

008963
210 Rectangle shells dark choc
6,3 x 1,4 cm - H. 1,5 cm

008964
210 White Pomponettes
bronze printing
Ø 3,4 cm - H. 1,4 cm

009012
210 Dark Pomponettes cone
Ø 3,4 cm - H. 2,7 cm

Find all our products and services in our catalogues
or on our website www.pcb-creation.fr

... ENHANCE YOUR IMAGE
... ADD YOUR SIGNATURE
... CREATE EMOTION

Customization

PCB CREATION GIVES YOU THE OPPORTUNITY TO CUSTOMIZE YOUR PRODUCTS, TO ENHANCE YOUR NAME WITH EASE AND SIGN OFF ON YOUR CREATIONS WITH STYLE.

Our team is at your disposal to help you make your products unique and unforgettable. We will define & develop the products that will best meet your expectations together.
Customization can be done on our classic as well as our original products. Almost all the products available in our catalogue are customizable, do not hesitate to ask our team for more information, we will be happy to make your dreams come true!

1

CHOOSING THE LOGO OR THE PATTERN

YOU HAVE YOUR LOGO OR YOUR PATTERN
Send it to us by mail in the format (.ai .eps .pdf .jpg .tiff .psd or .png)
YOU DO NOT HAVE A LOGO
Choose tour text, your font and yours colors from our wide selection.

2

CHOICE OF TECHNIQUE

UP TO YOU
cutouts printed 4 x 4 cm, printed sheets for macarons, blisters to fill, custom stencils ...

WE DO IT FOR YOU
The « plus » in chocolate, fruit leathers or marshmallow that will sign your products. We can make for you: plaquettes and other exceptional personalised products. For chocolate pieces, you have the choice between our pure Ecuador origin dark chocolate, milk chocolate, white chocolate, BB or our new white caramelised chocolate.

3

PRODUCT CHOICE

Many other sizes and shapes are available, please contact our team for informations.

Stencils or blisters, mixed pieces, chocolate kits, decorations for drinks, leathers, transfer sheets ...

4

AND WE'RE OFF !
I'D LIKE TO ORDER

To receive a proof and a quotation, get in touch online or by telephone. Our team awaits you ! (See you at the back of the booklet)

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ALEXIS ALBRECHT

CHEF STAR CHEF
« AU VIEUX COUVENT »
RHINAU, FRANCE

Alexis is a fan of authentic and natural cuisine. Each of his creations is a real experience that takes you to his personal garden to discover rich and varied vegetables and herbs. His cooking is also characterized by his pleasant attidude to work that he transmits to all his dishes.

Our *Spécial guest* Chefs

ETIENNE LEROY

2017 WORLD CHAMPION OF PASTRY

Etienne is a pastry chef full of energy and fully commited to his creations. Everyone of his pastries is the result of a search for the perfect balance between different flavors . His artistic sensibility allows him to make extremely technical and aesthetic desserts. Real jewels in his crown.

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