



BERRIES AND CHOCOLATE PAIN SUISSE

FRENCH CHOCOLATE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
SALT
UNSALTED BUTTER 82% FAT
CACAO IN POLVERE
WATER
FULL-FAT MILK (3,5% FAT)
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%
FRESH YEAST

g 2000
g 30
g 240
g 90
g 500
g 500
g 200
g 100

PREPARATION

Then mix all the ingredients except the water, butter, cocoa and chocolate which will be added when the dough is finished.

It is advisable to make a batter with melted chocolate, cocoa and butter before adding them to the dough

Leave the dough to rest for 40 minutes at room temperature.

Divide into 2 1800g meshes, carry out a positive blast chilling cycle.

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold

Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold

Let the dough rest in the refrigerator for 1.30 minutes.

Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on top of the dough with the folds one by 3 and one by 4, until it is completely covered.

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
FRESH YEAST
BUTTER-PLATTE - LAMINATION

g 2500
g 1000
g 20
g 120
g 500

PREPARATION

Mix all the ingredients until you get a smooth dough.

Leave the dough to rest for 40 minutes at room temperature.

Divide into 2 1800g meshes, carry out a positive blast chilling cycle.

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold

Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold

Let the dough rest in the refrigerator for 1.30 minutes.

Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on top of the dough with the folds one by 3 and one by 4, until it is completely covered.

VANILLA BAKESTABLE CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 400
EGGS	g 300
SOVRANA	g 120
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20
SALT	g 4

PREPARATION

Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.

Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.

Leave to cool.

INCLUSION

INGREDIENTS

TUTTA FRUTTA FRUTTI DI BOSCO CESARIN - WITHOUT SORBATE	To Taste
PEPITA FONDENTE 1800	To Taste

FINAL COMPOSITION

After resting in the fridge, take the flaky dough with the chocolate lines and roll it out to a thickness of approximately 3mm.

Cut the dough into 25x5 cm rectangles.

Spread the cream over the entire surface and sprinkle the TUTTAFRUTTA BERRIES and the nuggets.

Close the rectangles in half, turn the rectangles upside down with the closure underneath.

Take the French puff pastry with the lines and roll it out to a thickness of approximately 2.5mm.

Using a roller, create a wavy effect and place the dough on top of the chocolate Pain Suisse.

Place in a leavening cell at 26°C for 150-180 minutes with relative humidity of 70-80%.

Once risen, bake at 155°C for 25 minutes, after exiting the oven, polish with a saturated syrup (water and sugar 40-60%)



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF