



## DOUBLE TASTE PAIN AU CHOCOLATE

### PASTRY LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL



#### CROISSANT DOUGH RECIPE

##### INGREDIENTS

PANDORA GRAN SVILUPPO

g 2000

MILK

g 200

FRESH YEAST

g 50-80

SUGAR OR HONEY

g 60-100

WATER

g 500

EGGS

g 100

##### PREPARATION

Knead PANDORA, yeast, milk, honey and water until you obtain a velvet smooth dough.

Shape the dough into a ball, cover it with a cloth and let it rest for 5-10 minutes at room temperature.

Share the dough in two part (almost 1500gr each one).

Cool down doughs in the fridge for at least 30 min.

#### LAMINATION

##### INGREDIENTS

KASTLE CROISSANT

g 800

##### PREPARATION

Roll out each dough into a rectangular layer, lay MARBUR CROISSANT onto a half and fold so that the other half cover the first and the sheet of butter is completely enclosed in the dough. Seal the edges well.

Roll out in order to shape the dough into a rectangle again and make a 4-layer fold(double turn), then roll out again and make another 4-layer fold(double fold).

Let the laminated dough rest for 10 minutes .

## CHOCOLATE COLORED DOUGH RECIPE( PAIN AU CHOCOLATE "SACHER")

### INGREDIENTS

FLOUR	g 280
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%	g 35
SUGAR	g 20
WATER	g 155
UNSALTED BUTTER 82% FAT	g 25
CACAO IN POLVERE	g 7
SALT	g 4

### PREPARATION

Prepare a ganache with hot water, chocolate and butter.

In a kneader add the ganache and all the other ingredients. Knead until a smooth dough is obtained.

Roll out the dough into a rectangular layer at the same length than the turned croissant dough.

Spray some water on one of the turned piece and roll the coloured dough on top of it.

Cover and keep it in the fridge to cool down for 30 minutes.

## FILLING FOR PAIN AU CHOCOLAT "SACHER"

### INGREDIENTS

CHOCOLAKE CHOCOLAT	To Taste
PASSATA ALBICOCCA TIPO ORO	To Taste

### PREPARATION

Fill two sac à poche one with CHOCOLAKE CHOCOLAT and the other one with PASSATA ALBICOCCA ORO.

## FILLING FOR PAIN AU CHOCOLAT "COCONTY"

### INGREDIENTS

GRANCOCCO	g 1000
WATER OR EGG WHITE	g 350-400
CHOCOLAKE CHOCOLAT	To Taste

### PREPARATION

Prepare the coconut filling mixing GRANCOCCO and egg white for 4-5 minutes at medium speed.

Keep the mixture to rest for 10 minutes.

Fill two sac à poche one with the coconut mixture and the other one with CHOCOLAKE CHOCOLATE.

## FINISHING

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### INGREDIENTS

BLITZ ICE	g qb
WATER	To Taste

### PREPARATION

Mix BLITZ and water (80% blitz- 20% water).

## DECORATION

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### INGREDIENTS

SCAGLIETTE CIOCCOLATO PURO FONDENTE	To Taste
GRATED COCONUT	To Taste

### FINAL COMPOSITION

Roll out the two doughs to a thickness of about 6mm and large 38cm.

#### PAIN AU CHOCOLAT "SACHER":

Divide the dough into a rectangles of size 8x16 cm.

Engrave the surface on the side of the colored pasta with diagonal cuts.

Put the dough on the side of the cutters in contact with the workbench and place two stripes, one with the CHOCOLATE and another one with the PASSATA ALBICOCCA ORO at a distance of 4 cm from one to another.

Roll up the dough.

#### PAIN AU CHOCOLAT "COCONUT":

Divide the dough into a rectangles of size 8x16 cm.

Engrave the surface on one side of the turned croissant dough with diagonal cuts.

Put the dough on the side of the cutters in contact with the workbench and place two stripes, one with the CHOCOLATE and another one with the coconut filling at a distance of 4 cm from one to another.

Roll up the dough.

Place the pain au chocolat in a rising room at 28-30°C (using margarine) with relative humidity of about 70% for about 2-3 hours.

Apply the egg yolk and bake it at 170-190°C for 18-20 min.

Brush the still hot pain au chocolat with the diluted blitz.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF