



## REVERSE PAIN AU CHOCOLAT

### FRENCH CLASSIC DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
FRESH YEAST

g 2500  
g 1000  
g 25  
g 20  
g 120

#### PREPARATION

Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

Divide the dough in two and then follow a positive blast chilling cycle to have a better result during the peeling phase.

### COCOA DOUGH

#### INGREDIENTS

DOLCE FORNO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
CACAO IN POLVERE  
WATER  
UNSALTED BUTTER 82% FAT

g 685  
g 275  
7  
g 33  
g 50  
g 40  
g 40

#### PREPARATION

Mix all the ingredients except the butter, cocoa and water which should be added when the dough is almost finished.

Knead until you obtain a smooth and consistent dough.

The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account).

## LAMINATION

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### PREPARATION

Flake a pastry with a 500 g slab of butter and make a simple indentation, then give 1 fold at 3, then 1 fold at 4.

Leaf the second dough with the same quantity of butter but give 2 folds to 4. ( dough on which the colored dough will be placed).

Let it rest for at least 30 minutes in the refrigerator.

## REVERSE LAMINATION

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### PREPARATION

Place the colored pasta on the puffed dough with a 2 by 4 fold.

Lower the dough to a height of 2-3 cm.

Cut strips of dough 4-5mm thick

Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips of dough on the surface until it is completely covered.

Leave to rest for another 30 minutes in the fridge before proceeding to shape the pain au chocolate.

## FILLING

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### INGREDIENTS

CHOCOLATE CHOCOLAT

To Taste

BARRETTE FONDENTE

To Taste

## FINAL COMPOSITION

Laminate the dough with a sheeter to a thickness of 4mm

Cut 8x16cm rectangles and place 2/3 bars and roll up (keeping the decorated part in contact with the counter).

Place the pain au chocolat on trays and place in a leaving room at a temperature of 26°C with relative humidity of approximately 70% for 4 hours.

cook at 155°C for 25 minutes.

Once baked, polish them while still hot with a saturated syrup (60-40).



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF