



# PAIN SUISSE

👤 Advanced level



**RECIPE CREATED BY:**  
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Cioccolatiere

## FRENCH CLASSIC DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

fresh yeast

2500g

1000g

25g

20g

120g

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.

## LAMINATION

butter-platte

500g

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.

## VANILLA BAKESTABLE CREAM

full-fat milk (3,5% fat)	1000g	Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
caster sugar	400g	
eggs	300g	Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.
<u>SOVRANA</u>	130g	
<u>JOYPASTÉ VANIGLIA</u>		Leave to cool.
<u>MADAGASCAR/BOURBON</u>	15g	
salt	5g	

## FINAL COMPOSITION

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

Cut the dough into 25cm rectangles.

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

Close the rectangles in half, turn the rectangles upside down with the closure underneath and cut to 5 cm.

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

Once leavened, bake at 150°C for 25-27 minutes, after exiting the oven polish with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%)



Extraordinary  
made simple.