



PAIN SUISSE

chef Advanced level

FRENCH CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

PREPARATION

2500g Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.
1000g
25g Form a dough and leave for 40 minutes for the leavening to begin which will
20g then be stopped by flattening the dough.
120g Divide the dough in two and then follow a positive blast chilling cycle to have a better result during the peeling phase.

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

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

INGREDIENTS

full-fat milk (3,5% fat)

caster sugar

eggs

SOVRANA

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

salt

PREPARATION

1000g Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.

400g Boil the milk and cream and add it to the previously prepared mixture, mix

300g well and bring back to a small boil.

130g Leave to cool.

15g

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%)