



# REVERSE PAIN AU CHOCOLAT

👤 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.

## COCOA DOUGH

DOLCE FORNO

full-fat milk (3,5% fat)

salt

fresh yeast

CACAO IN POLVERE

water

unsalted butter 82% fat

685g

275g

7

33g

50g

40g

40g

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).

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## LAMINATION

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

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.

## 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).



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