



# DOUBLE TASTE PAIN AU CHOCOLATE

👤 Intermediate level

Pastry leavened products for breakfast

## CROISSANT DOUGH RECIPE

### INGREDIENTS

PANDORA GRAN SVILUPPO

milk  
fresh yeast  
sugar or honey  
water  
eggs

### PREPARATION

2000g Knead PANDORA, yeast, milk, honey and water until you obtain a velvet  
200g smooth dough.  
50-80g Shape the dough into a ball, cover it with a cloth and let it rest for 5-  
60-100g 10 minutes at room temperature.  
500g Share the dough in two part (almost 1500gr each one).  
100g Cool down doughs in the fridge for at least 30 min.

## LAMINATION

### INGREDIENTS

KASTLE CROISSANT

### PREPARATION

800g 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")

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### INGREDIENTS

flour  
RENO CONCERTO FONDENTE 72%  
sugar  
water  
unsalted butter 82% fat  
CACAO IN POLVERE  
salt

### PREPARATION

280g Prepare a ganache with hot water, chocolate and butter.  
35 g In a kneader add the ganache and all the other ingredients. Knead until a  
20g smooth dough is obtained.  
155g Roll out the dough into a rectangular layer at the same length than the  
25g turned croissant dough.  
7g Spray some water on one of the turned piece and roll the coloured dough on  
4g top of it.  
Cover and keep it in the fridge to cool down for 30 minutes.

## FILLING FOR PAIN AU CHOCOLATE "SACHER"

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### INGREDIENTS

CHOCOLAKE CHOCOLAT  
PASSATA ALBICOCCA TIPO ORO

### PREPARATION

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

## FILLING FOR PAIN AU CHOCOLAT "COCONTY"

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### INGREDIENTS

GRANCOCCO  
water or egg white  
CHOCOLAKE CHOCOLAT

### PREPARATION

1000g Prepare the coconut filling mixing GRANCOCCO and egg white for 4-5  
350-400g 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  
water

### PREPARATION

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

## Final composition

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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 CHOCOBAKE 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 "COCONTY":**

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 CHOCOBAKE 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.