

DOUBLE TASTE PAIN AU CHOCOLATE

Intermediate level

Pastry leavened products for breakfast



RECIPE CREATED BY:

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CROISSANT DOUGH RECIPE

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

LAMINATION

KASTLE CROISSANT	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")

flour	280g	Prepare a ganache with hot water, chocolate and butter. In a kneader add the ganache and all the other ingredients. Knead until a smooth dought is obtained. Roll out the dough into a rectangular layer at the same length than the turned croissant dough. Spray some water on one of the turned piece and roll the coloured dough on top of it. Cover and keep it in the fridge to cool down for 30 minutes.
RENO CONCERTO FONDENTE 72%	35 g	
sugar	20g	
water	155g	
unsalted butter 82% fat	25g	
CACAO IN POLVERE	7g	
salt	4g	

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FILLING FOR PAIN AU CHOCOLATE "SACHER"

CHOCOBAKE CHOCOLAT	qb	Fill two sac à poche one with CHOCOBAKE CHOCOLAT and
PASSATA ALBICOCCA TIPO ORO	qb	the other one with PASSATA ALBICOCCA ORO.

FILLING FOR PAIN AU CHOCOLAT "COCONTY"

GRANCOCCO	1000g	Prepare the coconut filling mixing GRANCOCCO and egg
water or egg white	350-400g	white for 4-5 minutes at medium speed.
CHOCOBAKE CHOCOLAT	qb	Keep the mixture to rest for 10 minutes.
		Fill two sac à poche one with the coconut mixture and the other one with CHOCOBAKE CHOCOLATE.

FINISHING

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

FINAL COMPOSITION

Roll out the two doughs to a thickness of about 6mm and large 38cm.

PAIN AU CHOCOLAT "SACHER":

Divide the dought 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 dought 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.