



BERRIES AND CHOCOLATE PAIN SUISSE

👤 Advanced level



RECIPE CREATED BY:

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FRENCH CHOCOLATE DOUGH

DOLCE FORNO MAESTRO

salt
unsalted butter 82% fat
CACAO IN POLVERE
water
full-fat milk (3,5% fat)
SINFONIA CIOCCOLATO FONDENTE
56%
fresh yeast

2000g
30g
240g
90g
500g
500g
200g
100g

Then mix all the ingredients except the water, butter, cocoa and chocolate which will be added when the dough is finished.

It is advisable to make a batter with melted chocolate, cocoa and butter before adding them to the dough. Leave the dough to rest for 40 minutes at room temperature.

Divide into 2 1800g mashes, carry out a positive blast chilling cycle.

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold

Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold

Let the dough rest in the refrigerator for 1.30 minutes.

Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on top of the dough with the folds one by 3 and one by 4, until it is completely covered.

CLASSIC FRENCH DOUGH

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)
salt
fresh yeast
butter-platte

2500g
1000g
20g
120g
500g

Mix all the ingredients until you get a smooth dough.
Leave the dough to rest for 40 minutes at room temperature.
Divide into 2 1800g mashes, carry out a positive blast chilling cycle.
Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold
Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold
Let the dough rest in the refrigerator for 1.30 minutes.
Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on top of the dough with the folds one by 3 and one by 4, until it is completely covered.

VANILLA BAKESTABLE CREAM

full-fat milk (3,5% fat)
caster sugar
eggs

SOVRANA
JOYPASTÉ VANIGLIA

MADAGASCAR/BOURBON

salt

1000g
400g
300g
120g
20g
4g

Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.
Leave to cool.

FINAL COMPOSITION

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

Cut the dough into 25x5 cm rectangles.

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

Close the rectangles in half, turn the rectangles upside down with the closure underneath.

Take the French puff pastry with the lines and roll it out to a thickness of approximately 2.5mm.

Using a roller, create a wavy effect and place the dough on top of the chocolate Pain Suisse.

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

Once risen, bake at 155°C for 25 minutes, after exiting the oven, polish with a saturated syrup (water and sugar 40-60%)



Extraordinary
made simple.