



BERRIES AND CHOCOLATE PAIN SUISSE

chef Advanced level

FRENCH CHOCOLATE DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

salt

unsalted butter 82% fat

CACAO IN POLVERE

water

full-fat milk (3,5% fat)

SINFONIA CIOCCOLATO FONDENTE 56%

fresh yeast

PREPARATION

2000g Then mix all the ingredients except the water, butter, cocoa and chocolate
30g which will be added when the dough is finished.
240g It is advisable to make a batter with melted chocolate, cocoa and butter
90g before adding them to the dough
500g Leave the dough to rest for 40 minutes at room temperature.
500g Divide into 2 1800g mashes, carry out a positive blast chilling cycle.
200g Laminate the first 1800g dough with 500g of butter in plates, and giving a 4
100g fold and a 3 fold
100g 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

INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

salt

fresh yeast

butter-platte

PREPARATION

2500g Mix all the ingredients until you get a smooth dough.

1000g Leave the dough to rest for 40 minutes at room temperature.

20g Divide into 2 1800g mashes, carry out a positive blast chilling cycle.

120g Laminate the first 1800g dough with 500g of butter in plates, and giving a 4

500g 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

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.

120g Leave to cool.

20g

4g

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%)