

BERRIES AND CHOCOLATE PAIN SUISSE

Advanced level



RECIPE CREATED BY:

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Pastry Chef

FRENCH CHOCOLATE DOUGH

DOLCE FORNO MAESTRO	2000g
salt	30g
unsalted butter 82% fat	240g
CACAO IN POLVERE	90g
water	500g
full-fat milk (3,5% fat)	500g
SINFONIA CIOCCOLATO FONDENTE 56%	200g
fresh yeast	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	2500g
full-fat milk (3,5% fat)	1000g
salt	20g
fresh yeast	120g
butter-platte	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.

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Extraordinary made simple.

VANILLA BAKESTABLE CREAM

full-fat milk (3,5% fat)	1000g
caster sugar	400g
eggs	300g
SOVRANA JOYPASTE VANIGLIA MADAGASCAR/BOURBON	120g
	20g
salt	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%)