



PAIN AU BLANCHE CHOCOLAT

👤 Advanced level



RECIPE CREATED BY:

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CHOCOLATE CROISSANT DOUGH

DOLCE FORNO MAESTRO

flour
full-fat milk (3,5% fat)
unsalted butter 82% fat
salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

fresh yeast

PASTA BITTER

water
butter-platte

2075g
170g
945g
100g
20g
15g
100g
160g
130g
1000g

- Mix all the ingredients (except the flat butter) for around 20 minutes until you obtain a smooth and velvety paste with a soft consistency.
 - Cover with a nylon sheet and put in the fridge.
 - Divide the dough in two (1714 g).
- Once the dough has cooled, fold in the butter and make a three-fold and a four-fold.
Let the dough rest in the refrigerator for 20 minutes at 2-5°C.

FINAL COMPOSITION

- Roll out the dough to a thickness of 4 mm, then dress a strip of WHITE CHOCOLATE CHOCOLATE along the whole dough, close it with the end of the dough and make another strip of CHOCOLATE near the closure, finally close the other one too end.
- Place them on trays and place in a leavening compartment at a maximum temperature of 26°C with relative humidity of about 70% for 5-6 hours.
- When leavening is finished, brush the surface with eggs and cream (1:1).
- Bake at 170-190°C, the time varies according to the size made.



Extraordinary
made simple.