



COCONUT AND RASPBERRY SHELL

👤 Advanced level



RECIPE CREATED BY:

Francesco Maggio
Cioccolatiere

FRENCH CLASSIC DOUGH

DOLCE FORNO MAESTRO

fresh full-fat milk (3,5% fat)

salt

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

fresh yeast

2500g

1000g

25g

20g

120g

Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

Divide the dough in two and then follow a positive blast chilling cycle to have a better result during the peeling phase.

LAMINATION

butter-platte

500g

Flake a pastry with a 500 g slab of butter and make a simple indentation, then give 1 fold at 3, then 1 fold at 4.

Leaf the second dough with the same quantity of butter but give 2 folds to 4. (dough on which the colored dough will be placed).

Let it rest for at least 30 minutes in the refrigerator.

RASPBERRY DOUGH

type 00 white flour	280g	Mix all the ingredients except the butter which should be added when the dough is almost finished. Knead until you obtain a smooth and consistent dough The proportion between colored pasta and mash is 1 to 4 (in this case 450g of colored pasta and 1800g of mash, the weight of the flat butter is not taken into account)
water	25g	
raspberries purée	120g	
sugar	20g	
salt	5g	
unsalted butter 82% fat	45g	
red colour	2g	

REVERSE LAMINATION

Place the colored pasta on the puffed dough with a 2 by 4 fold.
Lower the dough to a height of 2-3 cm.
Cut strips of dough 4-5mm thick
Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips of dough on the surface until it is completely covered.
Leave to rest for another 30 minutes in the fridge before proceeding to shape the shells.

COCONUT FINANCIER

grated coconut	240g	Carefully mix the powders with a whisk. Add the egg white at room temperature, the honey and then the melted butter. Dress the mixture in a 30x40 pan lined with baking paper Cook in a ventilated oven at a temperature of 160°C for 14-15 minutes. Break down positively and cut 4x4 cm squares
type 00 white flour	75g	
almond flour	120g	
confectioner's sugar	225g	
<u>VIGOR BAKING</u>	9g	
salt	3g	
egg whites	360g	
honey	45g	
melted butter	330g	

RASPBERRY FILLING

FRUTTIDOR LAMPONE

qb Fill each square of financier with a layer of raspberry fruit.
Blast chill until completely frozen. Store the squares in the freezer until used.



Extraordinary
made simple.

FINAL COMPOSITION

Laminate the dough with a sheeter to a thickness of 3-4mm

Cut 12x12 squares (keeping the decorated part in contact with the counter).

Place the coconut financier with the raspberry in the center of the squares and close the four edges of the croissant dough to form a shell.

Place in a leavening cell at a temperature of 26°C with relative humidity of approximately 70% for 4 hours.

cook in a fan oven at 135°C for 30 minutes.

Once baked, polish them while still hot with a saturated syrup (60-40).



Extraordinary
made simple.