

# COCONUT AND RASPBERRY SHELL

Advanced level



RECIPE CREATED BY:

**Francesco Maggio**
Cioccolatiere

## FRENCH CLASSIC DOUGH

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|---|---|
| DOLCE FORNO MAESTRO | 2500g |
| fresh full-fat milk (3,5% fat) | 1000g |
| salt | 25g |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | 20g |
| fresh yeast | 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

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| 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

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| type 00 white flour | 280g |
| water | 25g |
| raspberries purée | 120g |
| sugar | 20g |
| salt | 5g |
| unsalted butter 82% fat | 45g |
| red colour | 2g |

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

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## 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

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|---|---|
| grated coconut | 240g |
| type 00 white flour | 75g |
| almond flour | 120g |
| confectioner's sugar | 225g |
| VIGOR BAKING | 9g |
| salt | 3g |
| egg whites | 360g |
| honey | 45g |
| melted butter | 330g |

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

## 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.

## 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 finacier 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).

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