



COCONUT AND RASPBERRY SHELL

chef Advanced level

FRENCH CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

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

salt

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

fresh yeast

PREPARATION

2500g Knead all the ingredients for approximately 20 minutes until you obtain a
1000g smooth and velvety dough with a soft consistency.
25g Form a dough and leave for 40 minutes for the leavening to begin which will
20g then be stopped by flattening the dough.
120g Divide the dough in two and then follow a positive blast chilling cycle to
have a better result during the peeling phase.

LAMINATION

INGREDIENTS

butter-platte

PREPARATION

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

INGREDIENTS

type 00 white flour
water
raspberries purée
sugar
salt
unsalted butter 82% fat
red colour

PREPARATION

280g Mix all the ingredients except the butter which should be added when the
25g dough is almost finished.
120g Knead until you obtain a smooth and consistent dough
20g The proportion between colored pasta and mash is 1 to 4 (in this case 450g
5g of colored pasta and 1800g of mash, the weight of the flat butter is not taken
45g into account
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

INGREDIENTS

grated coconut
type 00 white flour
almond flour
confectioner's sugar

VIGOR BAKING

salt
egg whites
honey
melted butter

PREPARATION

240g Carefully mix the powders with a whisk.
75g Add the egg white at room temperature, the honey and then the melted
120g butter.
225g Dress the mixture in a 30x40 pan lined with baking paper
9g Cook in a ventilated oven at a temperature of 160°C for 14-15 minutes.
3g Break down positively and cut 4x4 cm squares
360g
45g
330g

RASPBERRY FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

PREPARATION

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).