

COCONUT AND RASPBERRY SHELL

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.

25q Form a dough and leave for 40 minutes for the leavening to begin which will

20g 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

INGREDIENTS

butter-platte

PREPARATION

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 280g water 25g raspberries purée 120g

sugar 20g	
salt 5g	PREPARATION
unsalted butter 82% fat 45g	Mix all the ingredients except the butter which should be added when the
red colour 2a	dough is almost finished.
_g	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

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

RASPBERRY FILLING

INGREDIENTS	PREPARATION

FRUTTIDOR LAMPONE 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).