

BROWNIE AND HAZELNUT KNOT

👤 Intermediate level

Recipe to make a knot filled with a delicious brownie and FarciNut.



RECIPE CREATED BY:

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Pastry Chef



BROWNIE INSERT

Irca Brownies Choc

Water

Butter 82%*m.g.* - soft

FarciNut

750g

190g

190g

qb

- Mix all the ingredients in a stand mixer using the paddle attachment at low speed for 2–3 minutes, making sure the mixture does not incorporate air.
- Spread the batter into a 30 × 40 cm pan lined with baking paper.
- Bake at 180–190°C for about 20 minutes.
- Once cooled, cut into 4 × 4 cm squares.

CROISSANT DOUGHT

Dolce Forno Maestro

| | |
|---|--------|
| Whole Milk | 2500g |
| Salt | 1000ml |
| <u>Joypaste Vaniglia Madagascar/Bourbon</u> | 25g |
| Yeast | 15g |
| | 120g |

- Knead all the ingredients for about 20 minutes until you obtain a smooth, silky dough with a soft consistency.
- Shape the dough into a single mass and let it rest for 40 minutes to start fermentation. Then flatten the dough to stop the fermentation.
- Divide the dough into two portions of 1800 g each.
- Perform a positive blast-chilling cycle to achieve a better result during the folding stage.
- Leave overnight in the refrigerator, flattened and covered, at 2°C.

COCOA CROISSANT DOUGH

Dolce Forno

| | |
|---|------|
| Milk | 685g |
| Salt | 275g |
| <u>Joypaste vaniglia Madagascar/Bourbon</u> | 7g |
| Yeast | 4g |
| Powder Cocoa | 33g |
| Water | 50g |
| Butter 82% m.g. | 40g |
| | 40g |

- Proceed as with the French croissant dough: knead all the ingredients except for the water, butter, and cocoa, which will be added once the dough is completed.
- It is recommended to prepare a batter with melted butter, warm water, and cocoa before incorporating it into the dough. The ratio between the colored dough and the main dough is 1:4 (in this case, 450 g of colored dough to 1800 g of main dough, not including the weight of the butter layer).

LAMINATION

| | |
|---------------------|------|
| Butter - in plaques | 500g |
|---------------------|------|

- Laminate the first dough of 1800 g with 500 g of butter in sheets, giving it a single fold (book fold) and then a single 3-fold.
- Laminate the second dough of 1800 g with 500 g of butter in sheets, giving it two 4-folds.
- Roll out 450 g of green colored dough to the same dimensions as the laminated doughs, and place it on top of the laminated dough with 2 single 4-folds, lightly moistening it to adhere.
- Cover all the doughs and let rest for 2 hours at 0-2°C.



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FINAL COMPOSITION

- Cut small strips of dough about 0.5 cm wide from the dough with 2 single 4-folds and with the green dough on top.
- Lay the strips flat on top of the dough with one 3-fold and one 4-fold, covering it completely.
- Roll the dough to 3 mm thickness in the sheeter, making sure the strips remain perpendicular to the rollers, thus stretching them lengthwise without widening them.
- Cut strips 14 cm long and 2.5 cm wide.
- Create a weave with 4 strips and place a brownie square in the center.
- Fold the remaining parts of the strips under the brownie to enclose it.
- Let the pastry proof at 26°C.
- Bake at 150°C for about 25 minutes.