

BROWNIE AND HAZELNUT KNOT

Intermediate level

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



RECIPE CREATED BY:

Davide Lista

Pastry Chef

BROWNIE INSERT

Irca Brownies Choc	750g
Water	190g
Butter 82%m.g. - soft	190g
Farcinut	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	2500g
Whole Milk	1000ml
Salt	25g
Joypaste Vaniglia Madagascar/Bourbon	15g
Yeast	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.

irca GROUP

Extraordinary made simple.

COCOA CROISSANT DOUGH

Dolce Forno	685g
Milk	275g
Salt	7g
Joypaste vaniglia Madagascar/Bourbon	4g
Yeast	33g
Powder Cocoa	50g
Water	40g
Butter 82%m.g.	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.

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.