



# PAIN SUISSE ROUGE

👤 Advanced level

A reinterpretation by pastry chef Filippo Falciola, where the classic Pain Suisse takes on a vibrant red twist. **Fruttidor Frutti Rossi** brings an intense, juicy core that blends with the creaminess of the filling and the precise layering of the leavened dough, creating a result rich in contrasts and strong visual appeal.

## Base dough

### INGREDIENTS

[Vegan croissant](#)

Water

Yeast

Butter 82%

Butter - in plates

### PREPARATION

1000g

400g

40g

50g

500g

- Knead all the ingredients together until obtaining a structured and well-formed dough.
- Let it rest for about 10/15 minutes, roll out to about 2cm thick and cool well, let it rest for about 60/90 minutes.
- Proceed with book fold and a 4-fold and a 3-fold, let it rest for another 90 minutes.

## Red dough

### INGREDIENTS

[Vegan croissant](#)

Water

Butter

Red dye - Water-soluble

### PREPARATION

500g

200g

25g

qb

- Dissolve the dye well in the water.
- Knead all the ingredients together until you obtain a structured and smooth dough.
- Let it rest in the refrigerator.

## Cocoa biscuits

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### INGREDIENTS

Irca Genoise Choc

[Levosucrol](#)

Whole eggs

### PREPARATION

1000g

100g

1300g

- Whisk in a planetary mixer for 8/10 minutes.
- Roll out in a tray and bake at 200°C for about 6/7 minutes with the valve closed.
- Cool down quickly.

## Final composition

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### INGREDIENTS

[Pralin Delicrisp Noir](#)

[Fruttidor Frutti Rossi](#)

### PREPARATION

qb

qb

- Take the puff pastry and moisten the surface with a brush and some water.
- Attach the colored dough rolled out to the same size.
- Let the two doughs rest together for about 30 minutes.
- Cut strips about 0.5 cm from the puff pastry and glue them flat on the surface until completely covered.
- Let it rest for another 15/20 minutes.
- Roll out the dough to 4mm thick and cut out rectangles of 25x5cm.
- In a frame, place a layer of biscuit, slightly heat the Pralin delicrisp noir and spread it thinly on the biscuit, cool.
- Spread a layer of Fruttidor Frutti Rossi and close with a second sheet of biscuit.



RECIPE CREATED BY:

**FILIPPO FALCIOLA**

PASTRY CHEF