



# PAIN SUISSE ROUGE

👤 Advanced level

A reinterpretation by pastry chef Filippo Falciola, where the classic Pain Suisse takes on a vibrant red twist. **Fruttidor Red Fruits** 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.



**RECIPE CREATED BY:**  
Filippo Falciola  
Pastry Chef

## BASE DOUGH

Vegan croissant

Water	1000g
Yeast	400g
Butter 82%	40g
Butter - in plates	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

Vegan croissant

Water	500g
Butter	200g
Red dye - Water-soluble	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

Irca Genoise Choc

Levosucrol

Whole eggs

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

Pralin Delicrisp Noir

Fruttidor Red Fruits

qb

qb

- Take the laminated dough block and moisten the surface with a brush and some water.
- Attach the rolled-out colored dough, cut to the same size.
- Let the two doughs rest together for about 30 minutes.
- Cut strips of about 0,5 cm from the dough block and place them flat on the surface, sticking them down until it is completely covered.
- Let rest for another 15 to 20 minutes.
- Roll out the dough to a thickness of 4 mm and cut out rectangles measuring 25 x 5 cm.
- In a frame, place a layer of biscuit sponge, gently warm the Pralin Delicrisp Noir and spread a thin layer over the biscuit. Cool.
- Spread a layer of Fruttidor Red Fruits and close with a second sheet of biscuit sponge.
- Chill the frame well and, once semi-frozen, cut into rectangular portions.
- Place the portion on the puff pastry rectangle and fold it halfway over, then turn the piece upside down.
- Leave to proof until doubled in volume at 28 °C.
- Bake at 165 °C for about 18 minutes.
- Once removed from the oven, glaze with sugar syrup.