

BERRIES AND CHOCOLATE PAIN SUISSE

FRENCH CHOCOLATE DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 2000	Then mix all the ingredients except the water, butter, cocoa and chocolate which will be added when
SALT	g 30	the dough is finished.
UNSALTED BUTTER 82% FAT	g 240	It is advisable to make a batter with melted chocolate, cocoa and butter before adding them to the
CACAO IN POLVERE	g 90	dough
WATER	g 500	Leave the dough to rest for 40 minutes at room temperature.
FULL-FAT MILK (3,5% FAT)	g 500	Divide into 2 1800g mashes, carry out a positive blast chilling cycle.
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%	g 200	Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold
FRESH YEAST	g 100	Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold
		Let the dough rest in the refrigerator for 1.30 minutes.
		Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on
		top of the dough with the folds one by 3 and one by 4, until it is completely covered.

CLASSIC FRENCH DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 2500	Mix all the ingredients until you get a smooth dough.
FULL-FAT MILK (3,5% FAT)	g 1000	Leave the dough to rest for 40 minutes at room temperature.
SALT	g 20	Divide into 2 1800g mashes, carry out a positive blast chilling cycle.
FRESH YEAST	g 120	Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold
BUTTER-PLATTE - LAMINATION	g 500	Laminate the second 1800g dough with 500g of butter in plates and giving a 4 fold and another 4 fold



Let the dough rest in the refrigerator for 1.30 minutes.

Cut small strips of dough 0.5 cm wide, of the dough with 2 folds by 4, arrange them, lying down, on top of the dough with the folds one by 3 and one by 4, until it is completely covered.

VANILLA BAKESTABLE CREAM

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 1000	Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.
CASTER SUGAR	g 400	Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a
EGGS	g 300	small boil.
SOVRANA	g 120	Leave to cool.
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20	
SALT	g 4	

INCLUSION

INGREDIENTS

TUTTA FRUTTA FRUTTI DI BOSCO CESARIN - WITHOUT SORBATE	To Taste
PEPITA FONDENTE 1800	To Taste



FINAL COMPOSITION

After resting in the fridge, take the flaky dough with the chocolate lines and roll it out to a thickness of approximately 3mm.

Cut the dough into 25x5 cm rectangles.

Spread the cream over the entire surface and sprinkle the TUTTAFRUTTA BERRIES and the nuggets.

Close the rectangles in half, turn the rectangles upside down with the closure underneath.

Take the French puff pastry with the lines and roll it out to a thickness of approximately 2.5mm.

Using a roller, create a wavy effect and place the dough on top of the chocolate Pain Suisse.

Place in a leavening cell at 26°C for 150-180 minutes with relative humidity of 70-80%.

Once risen, bake at 155°C for 25 minutes, after exiting the oven, polish with a saturated syrup (water and sugar 40-60%)



RECIPE CREATED FOR YOU BY **OMAR IBRIK**

PASTRY CHEF

