



## BERRIES AND CHOCOLATE PAIN SUISSSE

### FRENCH CHOCOLATE DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
SALT  
UNSALTED BUTTER 82% FAT  
CACAO IN POLVERE  
WATER  
FULL-FAT MILK (3,5% FAT)  
SINFONIA CIOCCOLATO EXTRA FONDENTE 56%  
FRESH YEAST

g 2000  
g 30  
g 240  
g 90  
g 500  
g 500  
g 200  
g 100

#### PREPARATION

Then mix all the ingredients except the water, butter, cocoa and chocolate which will be added when the dough is finished.

It is advisable to make a batter with melted chocolate, cocoa and butter before adding them to the dough

Leave the dough to rest for 40 minutes at room temperature.

Divide into 2 1800g meshes, carry out a positive blast chilling cycle.

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold

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

DOLCE FORNO MAESTRO  
FULL-FAT MILK (3,5% FAT)  
SALT  
FRESH YEAST  
BUTTER-PLATTE - LAMINATION

g 2500  
g 1000  
g 20  
g 120  
g 500

#### PREPARATION

Mix all the ingredients until you get a smooth dough.

Leave the dough to rest for 40 minutes at room temperature.

Divide into 2 1800g meshes, carry out a positive blast chilling cycle.

Laminate the first 1800g dough with 500g of butter in plates, and giving a 4 fold and a 3 fold

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

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### INGREDIENTS

|                                      |        |
|--------------------------------------|--------|
| FULL-FAT MILK (3,5% FAT)             | g 1000 |
| CASTER SUGAR                         | g 400  |
| EGGS                                 | g 300  |
| SOVRANA                              | g 120  |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 20   |
| SALT                                 | g 4    |

### PREPARATION

Dry mix sugar and SOVEREIGN, add the whole eggs and mix with a whisk.

Boil the milk and cream and add it to the previously prepared mixture, mix well and bring back to a small boil.

Leave to cool.

## INCLUSION

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### 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