

PAIN SUISSE



FRENCH CLASSIC DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
SALT
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
FRESH YEAST

g 2500
g 1000
g 25
g 20
g 120

PREPARATION

Knead all the ingredients for approximately 20 minutes until you obtain a smooth and velvety dough with a soft consistency.

Form a dough and leave for 40 minutes for the leavening to begin which will then be stopped by flattening the dough.

Divide the dough in two and then follow a positive blast chilling cycle to have a better result during the peeling phase.

LAMINATION

INGREDIENTS

BUTTER-PLATTE

g 500

PREPARATION

Flake a pastry with a 500 g slab of butter and make a simple indentation, then give 1 fold at 3, then 1 fold at 4.

Leaf the second dough with the same quantity of butter but give 2 folds to 4. (dough on which the colored dough will be placed).

Let it rest for at least 30 minutes in the refrigerator.

VANILLA BAKESTABLE CREAM

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 400
EGGS	g 300
SOVRANA	g 130
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
SALT	g 5

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.

FINAL COMPOSITION

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

Cut the dough into 25cm rectangles.

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

Close the rectangles in half, turn the rectangles upside down with the closure underneath and cut to 5 cm.

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

Once leavened, bake at 150°C for 25-27 minutes, after exiting the oven polish with BLITZ or alternatively with a saturated syrup (water and sugar 40-60%)



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF