



REVERSE PAIN AU CHOCOLAT

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.

COCOA DOUGH

INGREDIENTS

DOLCE FORNO
FULL-FAT MILK (3,5% FAT)
SALT
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
FRESH YEAST
CACAO IN POLVERE
WATER
UNSALTED BUTTER 82% FAT

g 685
g 275
7
g 10
g 33
g 50
g 40
g 40

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 in the peeling phase.

LAMINATION

PREPARATION

Place the colored pasta on the puffed dough with a 2 by 4 fold.

Lower the dough to a height of 2-3 cm.

Cut strips of dough 4-5mm thick

Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips of dough on the surface until it is completely covered.

Leave to rest for another 30 minutes in the fridge before proceeding to shape the pain au chocolate.

REVERSE LAMINATION

PREPARATION

Place the colored pasta on the puffed dough with a 2 by 4 fold.

Lower the dough to a height of 2-3 cm.

Cut strips of dough 4-5mm thick

Lightly moisten the surface of the puffed dough with folds 3 and 4 and place the previously cut strips of dough on the surface until it is completely covered.

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FILLING

INGREDIENTS

CHOCOLATE CHOCOLAT	To Taste
BARRETTE FONDENTE	To Taste

FINAL COMPOSITION

Laminate the dough with a sheeter to a thickness of 4mm

Cut 8x16 cm rectangles and place 2/3 bars and roll up (keeping the decorated part in contact with the counter).

Place the pain au chocolat on trays and place in a leavening room at a temperature of 26°C with relative humidity of approximately 70% for 4 hours.

cook at 170-190°C for 20-22 minutes.

Once baked, polish them while still hot with a saturated syrup (60-40).



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF