

Pain Chocolat Croustillant Almond



RECIPE QUANTITY	55	pieces	RECIPE NUMBER	GB60320
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Dough for chocolate rolls

1100 g pastry flour type 400	38.8oz
1000 g pastry flour type 550	35.27oz
1000 g milk 3.5%	35.27oz
165 g granulated sugar	5.82oz
45 g salt	1.59oz
110 g yeast	3.88oz
350 g butter	12.35oz
1000 g butter to put in	35.27oz

Mix the milk with the yeast, put all the ingredients except the butter into a dough bowl and knead on speed 1 for about 4 minutes until the dough slowly comes away from the side of the bowl. Then continue to knead the dough on speed 2. Slowly add the butter until everything comes together to form an elastic dough. Do not knead excessively. Dough temperature approx. 25°C / 77°F. After an hour in the freezer, add very cold Tourier butter to dough. Give two single tours, then place in the freezer for 30 minutes and then give the dough a double tour. Place the dough in the refrigerator for 1 hour, continue processing.

Croustillant almonds

425 g flaked almonds	14.99oz
425 g granulated sugar	14.99oz
150 g past. liquid egg white	5.29oz

Mix everything together and chill briefly so that the sugar can dissolve.

Structure



- Croustillant almonds
- Dough for chocolate rolls
- Bâtons Cru Suhum

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2350 g Dough for chocolate rolls	82.89oz
550 g Bâtons Cru Suhum 60% Organic 10g, Dark chocolate couverture	19.4oz
330 g Croustillant almonds	11.64oz

Finishing

Roll out croissant dough 3.5 mm / 0.138 inch, cut rectangles of 9 x 7.5 cm / 3.54 x 2.95 inch. Place bâtons in the middle, fold together and cook for 45 minutes at 28°C / 82.4°F. Put almond croustillant crisp on top, 6 g / 0.21 oz each.

Baking temperature 180 - 190°C / 356 - 374°F oven
Baking time approx. 30 min.

FELCHLIN PRODUCTS

HA76	Bâtons Cru Suhum 60% Organic 10g, Dark chocolate couverture
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Recipe number : GB60320

Description : Crispy fine chocolate roll

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	425
Selling days	1 day	Kilojoule (kJ)	1779
Selling price		Lipids	27.05 g
Selling unit	1 piece	saturated fatty acids	14.98 g
		Carbohydrates	37.9 g
		of which sugars	14.9 g
		Proteins	6.6 g
		Salt	0.73 g

Declaration :

Wheat flour, butter, whole milk, cacao kernel, sugar, cane sugar, almonds 4%, cacao butter, baker's yeast, egg white, edible salt, vanilla

State 05.07.2022