

## Petits Pains au Chocolat

using STABILASE and IREKS MALT EXTRACT K



Strong baker's flour	10.000 kg	100 %	22 lb 0 oz
STABILASE	0.300 kg	3 %	0 lb 10.5 oz
IREKS MALT EXTRACT K	0.300 kg	3 %	0 lb 10.5 oz
Sugar	1.000 kg	10 %	2 lb 3.5 oz
Whole liquid eggs	0.400 kg	4 %	0 lb 14 oz
Butter	0.300 kg	3 %	0 lb 10.5 oz
Salt	0.200 kg	2 %	0 lb 7 oz
Fresh yeast	0.500 kg	5 %	1 lb 1.5 oz
<u>Water, approx.</u>	<u>4.500 kg</u>	<u>45 %</u>	<u>9 lb 14.5 oz</u>
Total weight	17.500 kg		38 lb 8 oz

Mixing time: 4 minutes slow + 6 minutes fast (spiral mixer)

Dough temperature: 16 – 18° C (61 – 64° F)

Bulk fermentation time: approx. 60 minutes in the refrigerator

Scaling weight: 0.070 kg (2.5 oz)

Intermediate proof: none

Instructions for use: After the bulk fermentation time, fold in 0.300 kg (10.5 oz) roll-in shortening per each kg (2 lb 3.5 oz) dough giving two double turns. Allow the ready-folded dough to relax in the refrigerator for 15 – 20 minutes and roll out to a thickness of 3.0 – 3.5 mm (0.12 – 0.14 inches). Subsequently, cut rectangles of 12 x 8 cm (4.7 x 3.1 inches), fold inwards with two chocolate sticks and allow to prove. After the final proof, wash with egg and bake without steam.

Final proof: 60 – 90 minutes

PERFECTION

RECIPE SERVICE



Baking temperature: 180 °C (356 °F), without steam

Baking time: approx. 15 minutes