

D82 | DOLCE VIVO PAIN CHOCOLATE

INGREDIENTS

Mix dolce vivo	2 Kg
Water	300 g
Whole milk	400 g
Butter	300 g
Salt	25 g
Compressed yeast	80 g
1 vanilla pods	
For laminating: 1 kg of flat butter	



MIX
DOLCEVIVO

DIRECTIONS:

Mix the flour, milk, water, salt and yeast until a good gluten network forms. Add vanilla seeds to the butter, then incorporate it into the dough in several additions. Once we obtain a smooth, homogeneous and well-developed dough, remove from the mixer and form a round shape on the table. Let it bulk ferment covered for about 1 hour at room temperature.

Press down the dough, quick-chill (positive chilling) and wrap in plastic film on a tray.

Refrigerate at 4°C for 12 hours.

The next day, proceed with the butter lock-in using butter that we've rolled to 7mm thickness.

Perform the butter lock-in and then give one 4-fold and one 3-fold.

Rest in refrigerator for 1 hour. Roll out the dough to 4mm thickness. Cut 8x15cm pieces, insert chocolate batons and roll up.

Quick-chill or proof for about 3 hours at 26/27°C with humidity.

Proceed to baking. In a convection oven at 165°C for about 18 minutes, opening the vent at the end of baking.