



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Desserts, Specialty



## FINISHED PRODUCT

Dessert, Occasion Bread, Sweet Food, Wholemeal

# GIANDUJA PARIS BREST

## OVERVIEW

19-040

## INGREDIENTS

### Group Base

Ingredient	KG	%
Bread Flour	0.163	100.00
Water	0.125	76.69
BAKELS DAIRY BLEND	0.125	76.69
Sugar	0.005	3.07
Salt	0.005	3.07
Whole Eggs	0.250	153.37
Fresh Milk	0.125	76.69
<b>Total Weight:</b>	<b>0.798</b>	

### Group Craquelin

Ingredient	KG	%
All Purpose Flour	0.150	-
Brown Food Color	0.003	-
Muscovado	0.135	-
BAKELS DAIRY BLEND	0.135	-
<b>Total Weight:</b> 0.423		

### Group Gianduja Diplomat

Ingredient	KG	%
Fresh Milk	0.400	-
BAKELS BAKE STABLE CUSTARD MIX	0.200	-
Vanilla Bean	0.001	-
Gianduja Paste	0.050	-
BAKELS HAZELNUT TRUFFLE	0.100	-
Soybean paste	0.050	-
Heavy Cream	0.100	-
<b>Total Weight:</b> 0.901		

### Group Praline

Ingredient	KG	%
Lightly toasted premium nuts	0.100	-
Sugar	0.054	-
Water	0.024	-
BAKELS DAIRY BLEND	0.007	-
Orange Zest	0.005	-
<b>Total Weight:</b> 0.190		

**Yield:** 24 pieces

## METHOD

How to do it:

1. Bring water, salt, sugar and butter to a rolling boil. Stir in flour and cook. Transfer the dough to a large mixing bowl. Beat in eggs one at a time, mixing well after each addition.
2. Pipe two circles of pastry dough next to each other. Pipe another circle overlapping the first two.
3. For the craquelin: cream butter and sugar until fluffy. Then pour in flour.
4. Transfer to a working surface and fraiser. Place plastic wrap on top and roll out the craquelin.
5. Bake at 390°F (200°C) for about 30 minutes or until puffed.
6. For the Praline: mix the sugar and water in a pot. Add the chopped toasted nuts and crystallize the syrup.
7. Add in Bakels Dairy Blend and orange zest. Pour into tray and let it cool.
8. For the Gianduja Diplomat: put the milk and custard mix in the bowl and paddle mix till smooth and even. Add the gianduja, hazelnut truffle, vanilla and a portion of ground praline. Pour in cold cream and mix for 1 minute till fluffy and fold the soybean paste.