Pain au chocolat

NZBK-060 · Seasonal And Speciality · 16 pastries

INGREDIENTS

650 g bread flour

300 mL milk

80 mL water

55 g sugar

12 g salt

12 g instant yeast

40 g butter in dough

320 g lamination butter

240 g dark chocolate batons

1 egg



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix flour, liquids, sugar, salt, yeast and dough butter.
2. Chill.
3. Enclose chilled pliable lamination butter and complete three single folds, chilling between folds.
4. Roll 4 mm thick, cut rectangles and roll around batons.
5. Proof, egg wash and bake at 195°C for 18–23 min.

ALLERGEN CHECK

Wheat, milk, egg. Check chocolate for soy.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-060-pain-au-chocolat