

Pain au Chocolat

with Bâton Classic



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	GB40043
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Danish Pastry bicolour / brown

97 g fresh egg yolks	3.42oz
1053 g milk 3.5% cold	37.14oz
111 g yeast	3.92oz
1111 g pastry flour type 550	39.19oz
990 g pastry flour type 400	34.92oz
159 g granulated sugar	5.61oz
39 g salt	1.38oz
213 g butter	7.51oz

Colouring

39 g Cacao powder 20-22%	1.38oz
19 g water	0.67oz

Laminating

1000 g butter for laminating	35.27oz
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Weigh the egg yolk, whole milk and yeast together, place the remaining ingredients in a kneading machine. Add the liquid and knead for 3 minutes at speed 1 and 3 - 4 minutes at speed 2. Dough temperature approx. 24°C / 75.2°F. Knead 10% of the basic dough with the cacao powder and the water until smooth. Press the dough flat and leave to rest at 5°C / 41°F for at least 2 hours. Roll out the laminating butter to a thickness of 4 mm / 0.157 inches, then roll out the dough twice as long as the laminatingbutter. Now place the laminatingbutter flush left on the dough. Fold the third part without butter over half of the butter and fold over to the last third. Immediately give it a simple fold. Chill the dough for 1 hour at 5°C / 41°F and then make a double fold. Roll out the coloured dough 2 cm / 0.787 inch larger than the main dough and place it

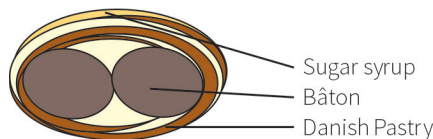
on top. Leave the dough to rest for at least 1 hour at 5°C / 41°F and then roll out to the desired shape.

Sugar syrup 1:1

500 g water	17.64oz
500 g granulated sugar	17.64oz

Boil the syrup. Leave to cool.

Structure



Pain au Chocolat

2000 g Danish Pastry bicolour / brown	70.55oz
600 g Bâtons Classic 53% 5g	21.16oz
450 g Sugar syrup 1:1	15.87oz

Finishing

Roll out to a thickness of 3 mm / 0.118 inches. Cut into rectangular pieces measuring 12 x 8 cm / 4.72 x 3.15 inches. Score the pieces diagonally into strips on the cacao side using a knife, then turn them over. Place two batons on each piece, curved side facing up, approx. 1 cm / 0.39 inch from the edge. Fold the dough over the batons from both sides and press lightly, then continue rolling until the pain au chocolat is sealed. Allow to proof for 90 to 120 minutes at 28 - 30°C / 82.4 - 86°F and 85% relative humidity.

Baking:

190°C / 374°F fan oven, 50% humidity or 210°C / 410°F deckoven, vent closed, little steam

Baking time:
approx. 17 minutes

For a nice shine, brush hot after baking with apricot glaze or sugar syrup.

FELCHLIN PRODUCTS

BA08	Bâtons Classic 53% 5g
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

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Recipe number : GB40043

Description : Light, two-tone laminated buttery pastry filled with two classic batons

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	388
Selling days	1 day	Kilojoule (kJ)	1624
Selling price		Lipids	22.89 g
Selling unit	1 piece	saturated fatty acids	13.59 g
		Carbohydrates	38.94 g
		of which sugars	18.27 g
		Proteins	5.37 g
		Salt	0.56 g

Declaration :

Wheat flour, butter, whole milk, sugar, cacao kernel, cane sugar, water, cacao butter, baker's yeast, egg yolk, edible salt, cacao powder, vanilla, acidity regulator (potassium carbonate)

State 26.03.2026

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation