



Danish Milk Chocolate



VALRHONA

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AN ORIGINAL RECIPE BY *L'Ecole Valrhona*

DANISH DOUGH

800g Flour for sponges
35g Fresh yeast
275g Milk
150g Whole eggs
15g Fine sea salt
85g Caster Sugar
75g Butter
450g Butter

Mix all the ingredients (except the second butter, "beurre de tourage", 450g) at your mixer's lowest speed. Knead for 8 to 10 minutes at medium speed in an electric mixer so that your dough cools to 75°F (24°C). Leave to rest overnight at 35°F (2°C). Fold with the 450g butter (Beurre de Tourage). Make 1 simple turn and let rest 30 min in the fridge. Doing this step 3 times (so 3 simple turn in total). Leave to sit in the refrigerator for 30 minutes before to spread. Spread at 3,5 mm. Put in the freezer 10 min, and cut rectangle (12cmx7cm). Let proof 1h30-2h at 25-26°C. Add a inox tube in the middle of the rectangle (already spray with oil). Bake at 165°C during 10-12min.

MILK CHOCOLATE WHIPPED GANACHE

225g Fresh cream 35%
25g Inverted sugar
25g Syrup of glucose
338g Satilia Lactée 35%
613g Fresh cream 35%

Heat the smaller portion of cream, the glucose and the inverted sugar. Gradually pour the hot mixture over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of cold liquid cream. Mix in the electric mixer again. Leave to stiffen in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

When the Danish is baked, whip the whipped ganache and pipe inside the baked Danish. Add some perles chocolats and chocolate chips for decoration.