

Gianduja & vanilla pastries

Ingrédients

- 150g 46% cocoa milk chocolate
- 150g of roasted hazelnuts for 30 minutes at 150°C
- 150g powdered sugar
- 250g gianduja
- 85g 46% cocoa milk chocolate
- 500g farine (half T45 half T55)
- 10g salt
- 60g sugar
- 12g milk powder
- 20g fresh yeast
- 50g butter
- 260g water
- 1 teaspoon vanilla powder
- 250g dry butter
- 1 vanilla bean
- 1 egg + one pinch vanilla powder + 1 tablespoon cream for egg wash

Préparation

1. New recipe for a super yummy breakfast, almost pains au chocolat, in vanilla and gianduja version.
2. The recipe is the same as for regular pains au chocolat, you just have to prepare the gianduja bars in advance, and add the vanilla in the croissant dough.
3. I've detailed the recipe as much as possible, so don't be afraid to see the length if you've never made pastries before, the steps are there to help you make your gianduja pastries as good as possible. Prep time : 1h10 + at least 3 hours rest + 15 to 20 minutes cooking. For a dozen gianduja pastries : Gianduja bars : The gianduja : 46% cocoa milk chocolate of roasted hazelnuts for 30 minutes at 150°C powdered sugar. Mix the hazelnuts and powdered sugar until you have an almost liquid paste.
4. Add the melted milk chocolate and mix again.
5. Take of gianduja for the rest of the recipe, you can harden the rest at room temperature or in the fridge for another recipe, or to eat as it is!
6. You can prepare the gianduja several days in advance, you will only have to melt it for the rest of the recipe.
7. The bars : gianduja 46% cocoa milk chocolate. Melt the milk chocolate, and gianduja if using, then mix together.
8. Pour the mixture onto a baking sheet in a square about 15cm square, then let it harden in the fridge before cutting into bars.
9. Vanilla croissant dough : farine (half T45 half T55) salt sugar milk powder fresh yeast butter water 1 teaspoon vanilla powder dry butter 1 vanilla bean 1 egg + one pinch vanilla powder + 1 tablespoon cream for egg wash. Place the water in the bowl of the robot with the kneading accessory.
10. Add the crumbled yeast, then the powdered milk and stir.
11. Cover with the two flours, then place the salt, sugar and butter separately.
12. Knead at low speed for about 5 to 10 minutes to obtain a homogeneous and non-sticky dough.
13. Remove the dough from the bowl and put it on the lightly floured worktop, roll out the dough, then fold it and form a ball.
14. Put a plastic wrap on the dough and set it aside at room temperature for 30 minute.

15. Put the dough back on the lightly floured worktop again and then degas it (press the dough out of the gas accumulated during the first pointing process).
16. Like the first time, spread it out, then fold it and form a ball.
17. Flatten the dough slightly, put a plastic wrap on it and place it in the fridge for at least 30 minutes (if necessary, you can keep it in the fridge for a few hours).
18. Approximately 15 minutes before starting the tourage (adding the butter in the dough), take the dry butter out of the refrigerator and work it by tapping it with a rolling pin and then give it an elastic but not softened consistency.
19. put the butter in a small rectangle of baking paper (about 15*20cm maximum) and spread it to give it a rectangular shape.
20. Put it in the fridge for a few minutes with the dough so that they are at the same temperature.
21. Then spread the dough into a rectangle about the same width and twice as long as the butter rectangle.
22. Place the butter in the center of the dough, and close it by pressing it well so that there is no more air between the dough and the butter.
23. Spread the dough into a rectangle three times longer than it is wide, then fold the dough in three, like a wallet.
24. It's a simple turn.
25. Then, you can either continue with the double turn or let the dough rest in the refrigerator for about 30 minutes (of course, after putting a plastic wrap on it).
26. Turn the dough a quarter turn so that the fold is on the right.
27. Spread again, this time into a rectangle four times longer than it is wide, then fold a small portion of the dough upwards.
28. Then fold the dough down so that the two parts meet.
29. Then fold the dough in half, put a plastic wrap on it and place it in the refrigerator for 30 minutes.
30. Spread the dough on 3 to 4mm thick in a large rectangle of 40x50cm.
31. Cut the edges to have a perfect rectangle (if the dough is too elastic and shrinks, put it back in the fridge a few minutes before continuing).
32. Cut 12 rectangles of 6.
33. 5cm wide and 22cm long in the dough.
34. Roll the gianduja pastries, adding the gianduja bars (I used 3 per pastrie).
35. Place the pastries on a baking sheet covered with parchment paper and put some egg wash with a brush on them, applying only a very thin layer (to prevent them from drying out during baking).
36. Let the pastries grow for about 1h30, they should have puffed up well (the growing time depends of course on the room temperature).
37. Apply a second layer of egg wash on the pastries.
38. Bake in the preheated oven at 180°C for 15 to 20 minutes.
39. Place the pastries on a rack and let them cool for at least 20 minutes.
40. Finally, enjoy, you've earned it!