

Pain aux Raisins

Escargot Pastry



Serves :

6



Prep :

3h30



Rest :

Freezing : 30 min.
Refrigeration : 12h



Cook :

Temperature : 356°F
Time : 20-25 min.

Special equipment

- 4-5 mm dough thickness guides
- 3 mm dough thickness guides
- 1 Freezer bag
- Large serrated knife
- Ruler
- Probe thermometer

List of recipes

- ✓ Croissant dough
- ✓ 30° Baumé syrup
- ✓ Pastry cream
- ✓ Raisin maceration



Steps

- 🌀 **Making of 30° Baumé syrup** Page **3**
- 🌀 **Raisin maceration**
(minimum 1 hour, ideally 1 night)
- 🌀 **Making of croissant dough** See Croissant tutorial
- 🌀 **Making of pastry cream** Page **4**
Rest for minimum of 2 hours in the fridge
- 🌀 **Roll out the dough to 4-5mm thickness and +30cm length** Page **5**
- 🌀 **Cover the dough with pastry cream** Page **5**
- 🌀 **Add macerated raisins**
- 🌀 **Roll everything up**
Rest for 10-15 min. in the fridge
- 🌀 **Cut into 3 cm wide sections** Page **5**
- 🌀 **Proofing (approximately 2 hours at 26-28°C/79-83°F)** Page **5**
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- 🌀 **Bake (20-25 min. at 180°C/356°F)** Page **5**

The 30° Baumé syrup

Ingredients



- ☑ 85 g ~ Water
- ☑ 115 g ~ Superfine sugar
- ☑ 30 g ~ Gold rum
- ☑ 100 g ~ Raisins

- In a small saucepan, pour:
 - 115 g of superfine sugar and
 - 85 g of water.
- Heat on medium heat, stirring the saucepan occasionally to dissolve the sugar.
- Stop the cooking at 103°C/218°F (the sugar should have completely melted).
- Let cool for 10 minutes and add 35 g of gold rum, then mix.
- Pour the syrup over 100 g of raisins.
- Let macerate for at least 1 hour (ideally 1 night).
- Filter the raisins using a strainer or sieve.
- Blot the raisins dry with a paper towel.
- The raisins are ready to use!
- Reserve the syrup for glazing.



Pastry cream

Ingredients

- ☑ 150 g ~ Whole milk
- ☑ 30 g ~ Egg yolk (x2)
- ☑ 35 g ~ Superfine sugar
- ☑ 7 g ~ Pastry cream powder
- ☑ 15 g ~ Butter
- ☑ 1 ~ Vanilla bean

- In a large saucepan, add 150g of whole milk and a scraped vanilla pod. Bring to a boil over medium heat.
- Once the milk starts boiling, turn off the heat and let it infuse for 1 hour (covering the saucepan!).
- In a mixing bowl, whisk 2 egg yolks and 35g of sugar until the yolks begin to turn pale and the sugar is completely dissolved.
- Add 7g of cornstarch and continue to whisk until a smooth cream is obtained.
- Reheat the milk over medium heat (making sure there is still 150g of milk, otherwise add more).
- When the milk starts boiling, pour half of it over the egg mixture while whisking vigorously. Mix well and put the other half of the milk back on the heat.
- Pour the egg mixture slowly into the boiling milk while stirring with a spatula (or whisk). Keep stirring constantly...
- When the cream starts to bubble, cook for an additional 1 to 2 minutes while stirring. At first, the cream will be quite thick, then it will become smoother. This is a sign that the cooking time is correct (that the starch is cooked enough).
- Off the heat, add 15g of cold butter cut into small cubes and mix until completely melted.
- Spread the cream in a container, cover with plastic wrap touching the surface, and refrigerate for at least 2 hours.



Making « pains aux raisins »

- For making raisin bread, you will need 500g of croissant dough (refer to the tutorial on croissants or pain au chocolat).
- Roll out the dough to 4-5mm thickness in the shape of a rectangle of about 30cm in length (preferably lengthwise in front of you).
- Make sure the dough doesn't stick to the work surface.
- Using a rolling pin, flatten the bottom end of the rectangle (the end closest to you).
- Take the chilled pastry cream out of the fridge and mix it with a whisk until it's smooth and easy to spread.
- Using a spatula, spread the cream evenly on the dough, leaving out the top and bottom ends.
- Sprinkle the cream with macerated raisins.
- Moisten the bottom part of the dough (the flattened end) with water using your finger or a brush.
- Starting from the top, roll the dough up as tightly as possible.
- Press the flattened part of the dough to seal it at the end.
- Before cutting the rolls, put the formed roll in the freezer for about 15 minutes.
- Using a large serrated knife, cut 3cm slices from the roll (to determine how many rolls you can make, measure the length of the roll and divide by 3; with these quantities, you should be able to make 9).
- Place each slice, cut side up, on a baking sheet lined with parchment paper, making sure to leave enough space between them as they will double in size during proofing.
- Let them proof for 2 hours in a proofing chamber between 26 and 28°C (79-94°F) (refer to the tutorial on croissants or chocolate bread).
- Gently brush the tops and sides of the rolls with a beaten egg.
- If the bottom part is a bit loose, push it back in place gently with a brush.
- Bake at 180°C/356°F in a convection oven for 20 minutes.
- When they're done, brush the rolls with 30° Baumé syrup and place them on a rack to keep them crispy.



Tips

❖ Determine the number of pain aux raisins:

To determine the number of pains aux raisins, you need to base it on the length of the rolled out croissant dough.

This length should be divided by 3 to determine the number of pains aux raisins.

Each pain aux raisins should be based on a slice of croissant dough that is 3 cm wide and + 30 cm length.

With 500 g of croissant dough, you can make 9 pains aux raisins.