



Pain aux Raisins

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Pain Aux Raisins / 2 ways Recipe.

Yields ≈ 20 / 3 ounces/90g each. Make a day ahead.

8 ounces (250g) mixed raisins, soaked in water overnight.

Croissant Dough

1 cup (250ml) water at 82°F (28°C)

2 packets (14g) RapidRise yeast, instant yeast or (30g) fresh yeast

1 Tbsp (10g) granulated sugar

1.7 cups (250g) unbleached all-purpose flour

1.7 cups (250g) unbleached bread flour

2.7 tsp (12g) salt

1/4 cup (40g) granulated sugar

6.5 Tbsp (100g) unsalted butter, at room temp.

Butter Slab for Tourage (folding and turning process)

16.5 Tbsp (250g) European-Style unsalted butter at room temp.

Method

In a large bowl, combine water, yeast and 1 tablespoon (10g) of sugar and let sit for 5 minutes. Add remaining ingredients and mix until it comes together. Transfer mixture onto the work surface and knead for about 8 minutes; until smooth (no extra flour needed). The temperature of the dough should be around 73/80°F (23/27°C). Form dough into a tight ball and place in a lightly greased container, wrap up loosely or cover with a wet kitchen towel and let rise for about an hour or until it has trippled in size. Flip over work surface and deflate dough. (No extra flour needed). Fold up corners and shape into a tight rectangle. Place dough onto a previously frozen baking tray line with a silicone mat. Freeze each side for 30 minutes; this will ease the lamination process.

Meanwhile, make a slab of butter using parchment paper folded into a 8x8inch (20x20cm) square and chill.

Egg Wash

1 egg beaten with a pinch of salt.



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Tourage (One double turn and one single turn)

Do your preparation in a cool room. Most important, the dough and butter must be the same consistency. The butter should remain cool but malleable. If it's too soft and greasy, it will ooze out of the dough; if it's too firm, it might break through the dough. As you roll it out, work quickly and handle the dough as little as possible, so the heat of your hands doesn't melt the butter. Let the butter warm up for about 5 minutes before folding it into the dough. Flour work surface and roll out dough into a rectangle twice the size of the butter slab. Place butter slab on the dough and fold over. Roll out dough into a 28inch (72cm) rectangle. Brush off any excess flour and fold in four (double turn/tour double). Wrap up and refrigerate an hour to rest.

Single Turn w/ Sugar (Tour Simple)

Flour work surface lightly and roll out dough into a 34x7inch (85x18cm) rectangle. Brush off any excess flour and fold into thirds (single turn/tour simple). Chill for an hour or overnight to rest.

Pastry Cream / Crème Pâtissière

1.2 cups (300ml) whole milk
1/2 Tbsp (7.5ml) vanilla extra or paste
1/4 cup (50g) granulated sugar
3 ea. (60g) egg yolks
2 Tbsp (25g) corn starch or potato starch
2 Tbsp (30g) butter.

Method

Bring milk and vanilla to a boil. Meanwhile, beat sugar, starch and yolks together. Gradually, pour the hot milk into the yolk mixture – mix well. Transfer mixture back into the saucepan. Bring to boil and cook for 2 minutes. Turn off heat and mix in butter. Transfer pastry cream onto a baking tray lined with plastic wrap. Wrap up in contact and let cool to room temperature and chill completely. Beat to smooth out before using. Pastry cream can be refrigerated up to 3 days.

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Pain Aux Raisins Log

Drain the plumped raisins and set aside. Beat the chilled pastry cream to smooth it out and set aside. Dust work surface and dough with flour. Roll out dough into a 24x13inch (60x33cm) rectangle – during this process, the dough sheet can be placed in the freezer for about 30 min to relax. Using an offset spatula, spread the softened pastry cream evenly all over the croissant dough. Sprinkle evenly with reserved raisins. Roll tightly into a 20inch (51cm) log and place log seam side up to ease the cutting process. Cut the log into 20 x 1inch (2.5cm) thick portions. Seal seam underneath each roll. Brush with egg wash, wrap up and freeze overnight or up to a month. Arrange 6 frozen pain aux raisins per tray lined with a silicone mat or parchment. If using English muffin rings, butter rings generously and coat with brown sugar. Let proof on the countertop overnight. Brush with egg wash, sprinkle pearl sugar if using option 1 and bake.

Orange Marmalade Simple Syrup

2 Tbsp (30g) orange marmalade or apricot preserve

2 Tbsp (30ml) water

3 Tbsp (30g) sugar.

Bring to a boil all ingredients and set aside.



Option 1: Pearl sugar.

Option 2: Extra softened butter for English muffin rings, brown sugar and orange simple syrup.

Baking

Bake pain aux raisins in a preheated 400°F (200°C) oven for about 20 minutes. For the option 2 using English muffin rings: glaze the just baked pain aux raisins with the orange marmalade simple syrup. Transfer onto a wire rack and let cool. Best at room temperature and eaten within 12 hours – Enjoy!