

VIEN NOI SER IE



VIENNOI SERIE

The true art of baking. From the combination of Pavoni Italia's know-how and the talent of French pastry chef Johan Martin come seven new micro-perforated rings dedicated to the world of Viennoiserie.

The ring are made in Italy by hand by our artisans and will enhance every baked good, such as brioche, croissants, pain au chocolate, milk bread, flaky pastries and savory creations. The 4.5 cm height of the rings allows for optimal viennoiseries development.

There are seven classic and contemporary shapes in micro-perforated stainless steel, all of which guarantee perfect cooking and easy demoulding.

Watch the video "Viennoiserie" on Pavoni Italia's Youtube channel





Micro-perforated rings for Viennoiserie

Pavoni Italia collection is enriched with Viennoiserie: seven classic and contemporary shapes created in collaboration with Johan Martin, made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.



XF51

Ø mm 100x45 h



XF52

mm 125x74x45 h



XF53

Ø mm 90x45 h



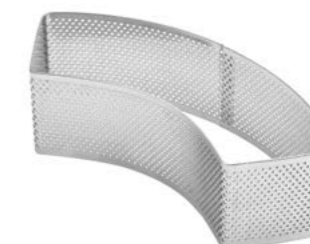
XF54

mm 102x98x45 h



XF55

mm 109x82x45 h



XF56

mm 157x50x45 h



XF57

mm 80x80x45 h

Johan Martin x Viennoiserie

The collaboration between the Pavoni Italia team and Johan Martin's creativity is based on the same values: research, quality, aesthetics and passion. This is the very definition of the Viennoiserie project: French savoir faire and Made in Italy excellence.



Micro-perforated rings for Viennoiserie



XF51
by Johan Martin
Ø mm 100x45 h



Raspberry Blossom

24 viennoiseries

Croissant dough

Ingredients

1000 g T55 flour
20 g Salt
100 g Caster sugar
15 g Inverted sugar
40 g Fresh yeast
280 g Water chilled to 4°C
200 g Milk chilled to 4°C
250 g Butter (82% Fat)
500 g Butter (82% Fat) (1) (for folding later)

Instructions

In a mixer, combine all the ingredients (except the 500 g of butter for the folding) and mix for 6-8 minutes. Leave the dough at room temperature for an hour, then cover with cling film and put directly into the fridge at 2°C for 12 hours.

Raspberry-red dough

Ingredients

1000 g T55 flour
20 g Salt
100 g Caster sugar
15 g Inverted sugar
40 g Fresh yeast
280 g Water chilled to 4°C
200 g Milk chilled to 2°C
250 g Butter (82% Fat)
3 g A11 Absolute bright red powder colour

Instructions

In a mixer, combine and mix all the ingredients for 6-8 minutes. Let the dough rest at room temperature for 1 hour, then leave overnight in the fridge at 2°C. The next day roll out to 3 mm thickness and store in the freezer.

Raspberry jam

Ingredients

400 g Raspberry purée

100 g Mineral water
80 g Caster sugar
10 g Gellan gum

Instructions

In a saucepan, heat the water and raspberry purée to 40°C. Stir in the caster sugar and Gellan gum. Bring to the boil and test on a frozen plate. Place the mixture in a FR003 semi-sphere mould (4 cm diameter), then freeze. Store in the freezer before use.

Raspberry compote

Ingredients

600 g Raspberry purée
400 g Chopped raspberries
400 g Caster sugar
30 g NH Pectin

Instructions

In a saucepan, heat the raspberry purée and chopped raspberries to 40°C, then pour in the NH pectin and sugar mixture. Bring to the boil, then whisk. Cool and store before use.

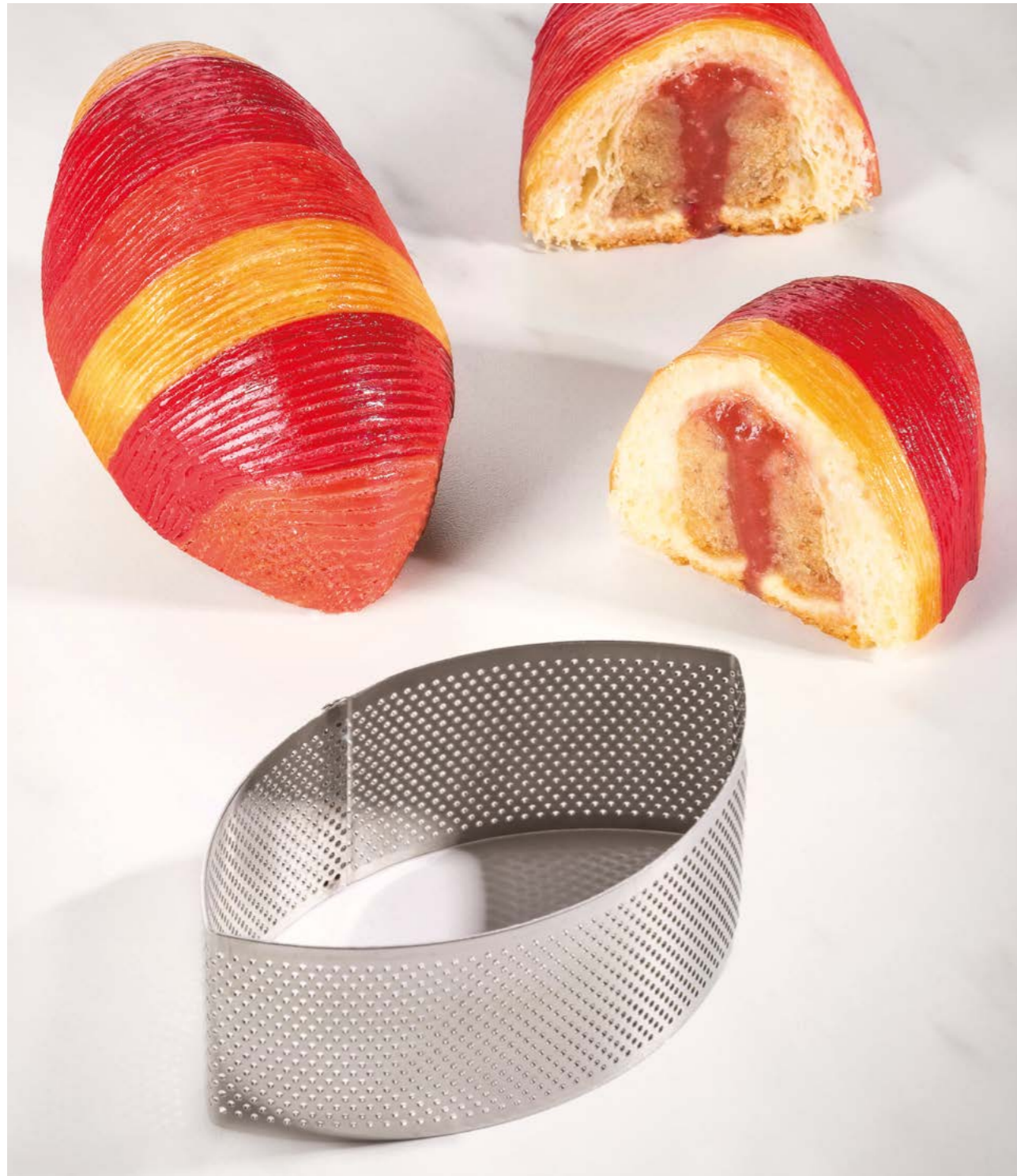
Arrangement and finishing

Make the traditional croissant dough and overlap with the second coloured dough. Roll out to 3 mm and cut out seven 2.5 cm strips. Fold the 7 strips of dough into two, keeping the red part on the outside. Place the dough in the XF51 ring in the proofing cabinet at 27°C for 1.5 hours. Place the frozen confit insert in the centre and bake in a ventilated oven at 165°C for 20 minutes. Glaze after baking with syrup and then leave to cool. Dip the raspberry compote semi-spheres in the neutral glaze and place in the centre of the creation. Decorate with gold leaf.

**XF52**

by Johan Martin

mm 125x74x45 h

**Jewellery Box**

24 viennoiseries

Brioche**Ingredients**

500 g T45 flour
8 g Fine salt
60 g Caster Sugar
20 g Fresh yeast
75 g Milk chilled to 2°C
250 g Whole eggs
150 g Butter (82% Fat)

Instructions

In a mixer, combine the flour, fine salt, caster sugar, fresh yeast, whole eggs and milk and mix for 10 minutes. Add the butter and mix well for 10-15 minutes. Once the dough is smooth, let it rest for 20 minutes at room temperature. Fold the dough in half and then store at 2°C for 12 hours. Bake in gianduiotto-shaped PX068 moulds at 180°C for 15 minutes. Cool and demould.

Raspberry-red Croissant dough**Ingredients**

1000 g T55 flour
20 g Fine salt
100 g Caster Sugar
15 g Inverted sugar
280 g Water chilled to 4°C
200 g Milk chilled to 2°C
35 g Fresh yeast
250 g Butter (82% Fat) (1)
500 g Butter (82% Fat) (2)
5 g A11 Absolute bright red powder colour

Instructions

Add the raspberry red colouring to the liquids. Mix all the ingredients in the mixer with a dough hook. Knead for about 6-8 minutes. Cover the croissant dough covered with cling film and put into a freezer for an hour to stop fermentation. Store overnight in the fridge at 2°C. The next day roll the croissant dough out to 3mm thickness, then place it on the cake. Bake in a ventilated oven at 160°C for 20 minutes. Leave to cool.

Croissant Dough**Ingredients**

1000 g T55 flour
20 g Fine salt
100 g Caster Sugar
15 g Inverted sugar
280 g Water chilled to 4°C
200 g Milk chilled to 2°C
35 g Fresh yeast
250 g Butter (82% Fat) (1)
500 g Butter (82% Fat) (2)

Instructions

In a mixer, mix the T55 flour, fine salt, caster sugar, inverted sugar, cold water, cold milk, fresh yeast and butter (1) for 6-8 minutes. Place in the freezer for 1 hour, then transfer to and keep overnight in the fridge at 2°C. The next day, fold twice, then once with butter (2). Lay the raspberry-red croissant dough on top of the white croissant dough and roll out to 1.2 cm thickness, then roll out to a 3 mm thickness. Roll the previously baked and cooled brioche in the two-coloured croissant dough and place in the buttered XF52 ring. Bake in a ventilated oven at 160°C for 20 minutes. Leave to cool.

Strawberry compote**Ingredients**

500 g Strawberry purée
150 g Caster Sugar
10 g NH Pectin

Instructions

Heat the strawberry purée to 40°C, then sprinkle in the caster sugar and pectin mix. Cook by bringing to the boil. Store in the fridge and use for finishing.

Arrangement and finishing

Garnish with strawberry compote in the centre of the croissant.



**XF53**

by Johan Martin

Ø mm 90x45 h

**Brioche Macaronade Vanilla and Caramel**

24 viennoiseries

Brioche puff pastry dough**Ingredients**

1200 g T55 Flour
 250 g Cold Milk at 4°C
 45 g Fresh yeast
 240 g Caster sugar
 20 g Fine salt
 350 g Whole eggs
 215 g Cream (35% Fat)
 25 g Orange blossom extract
 240 g Butter

Instructions

Knead all the ingredients together for 20-25 minutes until a smooth dough is obtained. Rest at room temperature for 20 minutes. Place in the fridge overnight.

Creme Patisserie (Pastry Cream)**Ingredients**

400 g Whole Milk
 100 g Cream (35% Fat)
 1 vanilla bean
 50 g Caster sugar
 40 g Cornstarch
 40 g Egg Yolks
 75 g Butter
 28 g Gelatin mass (softened gelatin)

Instructions

Make the pastry cream with the whole milk, cream, vanilla pod seeds, caster sugar, cornstarch and egg yolks. When finished cooking, add the butter. Whisk together, blend vigorously, then cool to 4°C. Smooth with the whisk before incorporating the rest of the ingredients. Store in the fridge in an airtight container.

Almond Macaronade**Ingredients**

240 g Powdered almonds

80 g Cane sugar
 220 g Egg whites

Instructions

Mix all the ingredients together and store in the fridge in an airtight container and use for finishing before baking.

Caramel**Ingredients**

320 g Caster sugar
 320 g Cream (35% Fat)
 1 vanilla bean
 175 g Lightly-salted butter

Instructions

Caramelise the caster sugar and then simmer and reduce with the cream where the vanilla has previously been added. Cook at 105°C, then add in the butter. Whisk together, then leave to crystallise overnight at 16°C in an airtight container.

Arrangement and finishing

Use brioche dough to make balls of dough weighing 70 g each. Place them inside the XF53 ring. Put in a proofing oven at 26°C for 2 hours. Dress the almond macaronade on top of each pastry. Bake in a ventilated oven at 145°C for 15-20 minutes. Let cool on a wire rack before demoulding. Garnish with vanilla cream in the centre (30 g), then with salted caramel. Finish with a dusting of icing sugar.

**XF54**

by Johan Martin

mm 102x98x45 h

**Cherry**

24 viennoiseries

Milk Bread**Ingredients**

1000 g T55 Flour
 80 g Caster sugar
 20 g Salt
 40 g Inverted sugar
 35 g Fresh yeast
 150 g Whole eggs
 450 g Whole milk
 250 Butter (82% Fat)

Instructions

Mix all the ingredients in a mixer until the dough comes off the sides cleanly and does not stick to your fingers. Let the dough rest at a temperature between 22/24°C for an hour, then refrigerate for 12 hours.

Cherry Milk Bread**Ingredients**

1000 g T55 Flour
 20 g Salt
 80 g Caster sugar
 40 g Inverted sugar
 35 g Fresh yeast
 150 g Whole eggs
 450 g Cold milk
 250 g Butter (82% Fat)
 3 g A01 Absolute cherry red powder colour

Instructions

Mix all the ingredients in a mixer until the dough comes off the sides cleanly and does not stick to your fingers. Let the dough rest at a temperature between 22/24°C for an hour, then refrigerate for 12 hours.

Cherry Jam**Ingredients**

500 g Cherry purée
 200 g Caster sugar
 8 g NH Pectin

Instructions

Heat the cherry puree to 35°C, then pour in the caster sugar and NH pectin mixture. Bring to the boil, then mix. Store in the fridge before using.

Arrangement and finishing

Divide the regular milk bread dough into 3 and the cherry one into 2 and alternate each one. Lay one layer atop the other, adding a little water between them, then roll out with the dough sheeter to 3 mm in thickness. Freeze for 20 minutes before cutting into strips. Roll up the strips and put three of them in the XF54 ring, one for each petal. Let rise in a proofing oven at 28°C for around 2 hours. Bake in a ventilated oven at 140°C for 15-20 minutes. Glaze with syrup and let cool. Fill with cherry jam and a dab of gold leaf.

**XF55**

by Johan Martin

mm 109x82x45 h

**Papillon**

24 viennoiseries

Milk Bread**Ingredients**

1000 g T55 flour
80 g Caster sugar
20 g Salt
40 g Inverted sugar
35 g Fresh yeast
150 g Whole eggs
450 g Whole Milk
250 g Butter (82% Fat)

Instructions

Mix all the ingredients in a stand mixer until the dough comes off the sides cleanly and does not stick to your fingers. The dough should be at a temperature of 22/24°C. Let rest at room temperature for about an hour, then refrigerate for 12 hours.

Blackberry milk bread**Ingredients**

1000 g T55 flour
20 g Salt
80 g Caster sugar
40 g Inverted sugar
35 g Fresh yeast
150 g Whole eggs
450 g Milk chilled to 4°C
250 g Butter (82% Fat)
3 g A07 Absolute purple powder colour

Instructions

Mix all the ingredients in a stand mixer until the dough comes off the sides cleanly and does not stick to your fingers. The dough must be at 22/24°C. Let it rest at room temperature for about an hour and then put it in the fridge for 12 hours. The next day roll out the two doughs (plain and blackberry) to 4 mm. Freeze before rolling the two-colour dough out to 3 mm. Leave in the freezer for 20 minutes before cutting. Roll up the strips, keeping the white part on the outside. Cut in half and place the two halves side by side. Allow the dough to

rest before pressing into the centre and shaping into a butterfly. Place in the XF55 microperforated ring. Place all the moulds on FOROSIL64 and let rise in the oven at 26°C for about 2 hours before baking at 140°C for about 18-20 minutes. Cool on a wire rack after baking.

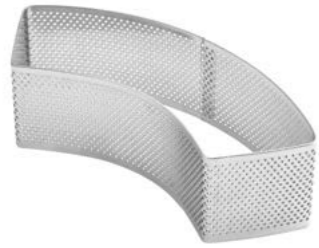
Blackberry and Raspberry Jam**Ingredients**

500 g NH Pectin
500 g Blackberry purée
500 g Raspberry purée
20 g Caster sugar
42 g Gelatine mass

Instructions

Heat the fruit purées together to 40°C. Add the sugar and pectin mix, then bring to the boil. Cook for one minute, then add the gelatine mass. Cool and store in an airtight container until the next day. Smooth out the mixture with a spatula and use a piping bag to insert the filling into each butterfly from underneath through two holes made with a round nozzle.



**XF56**

by Johan Martin

mm 157x50x45 h

**Pain au Chocolat Infinity**

24 viennoiseries

Brioche Feuilletée puff pastry**Ingredients**

2000 g T45 and T55 flour
 30 g Salt
 200 g Caster Sugar
 100 g Powdered Milk
 600 g Water chilled to 4°C
 400 g Whole eggs
 80 g Fresh yeast
 500 g Butter (2)
 1000 g Butter (1)

Procedimento

In a stand mixer, mix together the flour, salt, caster sugar, powdered milk, cold water, eggs, fresh yeast and butter (1). Work the dough to prevent it from sticking together. Allow to pre-ferment at room temperature for 45 minutes. Knead the dough. Let the dough rest at 2°C for at least 12 hours. The next day, make a double tourage followed by a single one with butter (2). Form a braid and place it in the XF56 microperforated ring. Bake for 25 minutes at 165°C.

Syrup**Ingredients**

500 g Water
 650 g Caster Sugar
 100 g Glucose

Instructions

Bring the ingredients to the boil; leave mixture to cool before using.

Ganache**Ingredients**

600 g Cream (35% Fat)
 60 g Glucose
 400 g Chocolate 64%
 40 g Butter

Instructions

Heat the cream and glucose to 70°C, then pour over the chocolate and butter. Combine and leave to crystallise overnight at 16°C. The next day, fill each pain au chocolat from underneath with a piping bag.

Arrangement

Glaze the pastries with the syrup before serving.

**XF57**

by Johan Martin

mm 80x80x45 h

**Brioche Feuilletée**

24 viennoiseries

Brioche puff pastry dough**Ingredients**

1000 g T45 flour
 100 g Caster sugar
 15 g Salt
 50 g Powdered milk
 300 g Water chilled to 4°C
 200 g Whole eggs
 40 g Fresh yeast
 250 g Butter (82% Fat)
 500 g Butter (82% Fat)

Instructions

In a stand mixer, knead all the ingredients except half the butter (500 g) until a smooth dough is obtained. Leave the dough to rest at room temperature for 1 hour. Cover with cling film and refrigerate for 12 hours at 2°C.

Arrangement and finishing

The next day, roll out the brioche to a 60x40cm rectangle, then place the beurre de tourage in the centre. Fold over and close by cutting the sides, leaving the top open. Roll out to 8 mm and carry out one turn. Keep in the freezer for 20 minutes and repeat the process twice. Doing this 3 times will give you a flaky brioche. Cut into a size suitable for the XF57 ring.





Pavoni Italia S.p.a.

Via E. Fermi, s.n. - 24040 Suisio (BG) - Italia
T. +39 035 4934111 - F. +39 035 4948200
info@pavonitalia.com - www.pavonitalia.com



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