



RECIPE

CRISPY CHOCOLATE AND DULCE DE LECHE

GOURMET BAKING
BAKE & DINE CHALLENGE



Gastón Alejandro Miño

Bakery must be accorded
its proper place in our society.



Gastón Alejandro Miño
Gourmet Baking - Argentina.



“BAKE AND DINE” CHALLENGE (1)

The Viennese Pastry dessert

Description

Name of the dish

Crispy Chocolate and Dulce de Leche.

Explanation

Fermented Dulce de Leche (typical Argentine sweet) dough, on a crispy base of cocoa with heart of dulce de leche and crunchy cereal crust.



Nutritional interest

Nutrition claims

Because dulce de leche is a product widely consumed in Argentina, we thought it was a good idea to incorporate it directly into the dough and create a dessert that integrates ingredients from two worlds, pastry and bakery at the same time providing some nutritional properties, such as calcium, vitamins B, D and proteins, a “sweet and fortified dessert”.



“BAKE AND DINE” CHALLENGE (2)

The Viennese Pastry dessert

The viennese pastry

Ingredients	Quantity	%	Production method
Poolish			For the Base
Flour	100	33	Mix all the ingredients to make a dough, refrigerate
Milk	150	50	Laminate and cover 8 molds
Yeast	22	7	Fill with pastry dulce de leche
First Dough			Whitening for 10 minutes at 180°
Flour	205	67	For the Dough
Salt	6	2	Prepare a poolish, rest till it doubles its volume
Dulce de leche liquor	55	18	Knead the first dough, add the poolish and make a block fermentation
Milk powder	15	5	For the final dough, add the dulce de leche liquor and chocolate, let it double its volume
Final Dough			Cut buns of 80 grams
chocolate coating	105	15	Inmerse them in the topping
dulce de leche	150	50	Add the cereal
Dulce de leche liquor	20	6	Put them on the molds with the bases already cut and bleached
			40 minutes fermentation at 27°C
			Bake at 180°C, 16 minutes

The other components of the dish

Ingredients	Quantity		
For the topping		Cocoa	15
Dulce de leche	100	Sugar glas	60
Dulce de leche liquor	100	Butter	60
Cereals	150	Eggs	60
For the chocolate base		Pastry dulce de leche	320
Flour	135		



Gastón Alejandro Miño
Gourmet Baking - Argentina.



“BAKE AND DINE” CHALLENGE (3)

The Viennese Pastry dessert

Argument



Physical and flavour characteristics

Intense and particular flavor of the typical Argentine dulce de leche, with a chocolate sown in its interior and a crispy texture on the outside.



Product assessment indicators

Complexity in the elaboration of a product with a high content of sugar and fats that make fermentation difficult.
The use of a same product in different textures.



Source of inspiration

Dulce de leche is a product consumed in different desserts in Argentina.
We are also inspired by classic pastry stuffed chocolates.



Conditions of integration of the viennese pastry in the dish

A fermented dough, a pie dough and a creamy.
The combination of different textures.

The role of the viennese pastry in the dish

The presentation of a fermented dough melted with pastry textures such as the pie dough and a creamy filling.



Gastón Alejandro Miño
Gourmet Baking - Argentina.



“BAKE AND DINE” CHALLENGE (4)

The Viennese Pastry dessert

Marketing interest

Targeted market

Argentina is a country that consumes dulce de leche very muchm we believe it is a product for all ages, but initially intended for men and women between 25 and 40 of medium-high socioeconomic level.

Evaluation of the market size

Is a big market due to the consumption of dulce de leche, but if we think about our production, and we go only to the target thought in the city of the Resistance, we estimate to sell initially about 30 pieces per day.

Totaling approximately 10950 units per year.

That represents 17% of the market in one year (62000 inhabitants between 25 and 40 years old).

Potential sales price

€ 10, each piece of 150g.