



LAMINATED EGG

CLASSIC FRENCH DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
FULL-FAT MILK (3,5% FAT)
FRESH YEAST
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 1250
g 500
g 60
g

PREPARATION

Mix all the ingredients until you get a smooth dough.
Let the dough rest for 40 minutes at room temperature.

LAMINATION

PREPARATION

Laminate the 1800g dough with 500g of butter in sheets, and fold it in 4 and then in 3

HAZELNUT FILLING

INGREDIENTS

PRALINE NOISETTE

To Taste

PREPARATION

Fill one part with PRALINE NOISETTE.

APRICOT CONFIT

INGREDIENTS

- RAVIFRUIT	g 200
CASTER SUGAR	g 120
LEMON JUICE	g 20
PECTIN - NH	g 1,5

PREPARATION

Heat the puree with the lemon juice, meanwhile mix the sugar with the pectin NH.
Add everything to the puree, bring to the boil.
Let it cool.

MILK & COCOA NAMELAKA

INGREDIENTS

LIQUID CREAM 35% FAT - HOT	g 150
WATER	g 40
LILLY NEUTRO	g 40
CHOCOCREAM MILK & COCOA	g 250
LIQUID CREAM 35% FAT - COLD	

PREPARATION

Bring the cream to a boil.
Add water, LILLY NEUTRO and mix.
Add the CHOCOCREAM MILK & COCOA while mixing.
Finally add the cold cream until everything is emulsified.
Cover with cling film and leave to rest overnight in the refrigerator.

FINAL COMPOSITION

After resting in the fridge, take the dough with the lines and roll it out to a thickness of about 3mm.

Make a rectangle 23 cm long and 3 cm wide, weighing about 90 grams, put in XF52 molds (PAVONI) and let it rise at 26°C for 150-180 minutes with relative humidity of 70-80%.

Once risen, pressure cook at 155°C for 25 minutes.

let it cool and then fill with a spike of PRALINE NOISETTE, other spikes of apricot confit.

Finally, assemble the namelaka with CHOCOCREAM MILK&COCOA and fill the puff pastry egg.

Sprinkle the surface with BIANCANEVE NT.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF