



# LAMINATED EGG

## CLASSIC FRENCH DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO	g 1250
FULL-FAT MILK (3,5% FAT)	g 500
FRESH YEAST	g 60
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	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
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### 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°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