



# LAMINATED EGG

👨🍳 Intermediate level

## CLASSIC FRENCH DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO

full-fat milk (3,5% fat)

fresh yeast

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

1250g Mix all the ingredients until you get a smooth dough.

500g Let the dough rest for 40 minutes at room temperature.

60g

## LAMINATION

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

## HAZELNUT FILLING

### INGREDIENTS

PRALINE NOISETTE

### PREPARATION

qb Fill one part with PRALINE NOISETTE.

## APRICOT CONFIT

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### INGREDIENTS

caster sugar  
lemon juice  
pectin

### PREPARATION

200g Heat the puree with the lemon juice, meanwhile mix the sugar with the  
120g pectin NH.  
20g Add everything to the puree, bring to the boil.  
1,5g Let it cool.

## MILK & COCOA NAMELAKA

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### INGREDIENTS

liquid cream 35% fat  
water

LILLY NEUTRO

CHOCOCREAM MILK & COCOA

liquid cream 35% fat

### PREPARATION

150g Bring the cream to a boil.  
40g Add water, LILLY NEUTRO and mix.  
40g Add the CHOCOCREAM MILK & COCOA while mixing.  
250g Finally add the cold cream until everything is emulsified.  
Cover with cling film and leave to rest overnight in the refrigerator.

## Final composition

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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.