

MILLE-FEUILLE EGG

Advanced level

An elegant reinterpretation of the classic millefeuille. **Millefeuille Egg** combines crispy pastry layers and smooth cream for a refined dessert that highlights texture and lightness.



RECIPE CREATED BY:

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Pastry Chef

PUFF PASTRY

Gransfoglia	1000g
Water - Cold	450-480g
Butter 82%m.g. - in placques	700g

- Knead Gransfoglia and water for 5 minutes until the dough is not yet fully smooth.
- Let it rest in the refrigerator for 2–3 hours, well covered, then begin the folding process using the butter layer.
- Perform a 3-fold followed by a 4-fold, and let it rest well covered in the refrigerator until the dough is relaxed.
- Repeat a 3-fold and a 4-fold, then let it rest again, well covered in the refrigerator, until the dough is sufficiently relaxed for the final rolling.
- Roll the dough to a final thickness of approximately 2–4 mm.
- Cut into the desired shapes and let them rest on baking trays lined with parchment paper before baking.

DARK CHOCOLATE SHELL

Reno X dark 54,5%	qb

- Create a half chocolate egg shell using Reno × Dark Chocolate.

irca GROUP

Extraordinary made simple.

DARK CHOCOLATE MOUSSE

Reno X Dark 54,5%	200g
Cream 35% m.g. - 1- hot	50g
Water	110g
Cream 35% m.g. - 2- cold	200g
Lilly Neutro	30g
Water	30g

- Melt the chocolate to 45°C.
- Warm the liquids (1) to approximately 20°C.
- Separately, semi-whip the cream (2) with LILLY NEUTRO and water (2).
- Add the cream to the ganache (which should be at 25–30°C) in two additions, gently mixing with a whisk or rubber spatula, depending on the desired consistency.

FINAL COMPOSITION

Fruttidor Raspberry	qb

- Fill the chocolate egg shell with dark chocolate mousse up to halfway, add a layer of Fruttidor Raspberry, and finish filling to the top with more dark chocolate mousse.
- Decorate the surface with pastry sheets to recreate the other half of the egg.