



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:

Davide Lista
Pastry Chef

PUFF PASTRY

Gransfoglia

Water - Cold

Butter 82%*m.g.* - in placques

1000g
450-480g
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 x Dark Chocolate.



Extraordinary
made simple.

DARK CHOCOLATE MOUSSE

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

200g
50g
110g
200g
30g
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.