



Generous Egg

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Recipe step by step

COMPOSITION

PROCESS

This recipe is composed of four elements:

1. Cocoa Puff Brioche
2. Cocoa Sugar Dough
3. Danish Varnish
4. Filling

COCOA PUFF BRIOCHE (for 8 eggs)

INGREDIENTS

Flour T55 1800g
Cocoa Powder, Veliche 160g
Sugar 300g
Salt 40g
Fresh Yeast 100g
Egg 600g
Cold Water 460g
Butter Sheet 200g
Butter Sheet 1000g

PROCESS

1. Mix all the ingredients together, except for the second portion of butter, at the lowest speed on your

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- stand mixer for 10 mins, and then at the next highest speed for 4mins.
2. The dough should be at 25°C after mixing. Form it into a ball and leave to sit for 45mins.
 3. Make into a ball again, cut across it with a knife and roll it out into a flat rectangle to store in the refrigerator at 4°C for a few hours.
 4. Lamine the dough – making it 4 times longer than it is wide. Lamine the butter so that it is twice as long as it is wide and place the butter on the dough.
 5. Cover the butter with the dough and fold it in twice.
 6. Cut the sides of the dough so that all the layers are visible. Turn it 90°, then laminate to make it 4 times as long as it is wide.
 7. Cut the sides of the dough again. Leave to cool for 1h in the refrigerator at 4°C.
 8. The block must be around 35x60cm. Roll it out to 1cm thickness and cut into 2 lengthwise. One of the 2 parts must be folded into 2 but keep the same length.
 9. Cut 1cm bands from this folded dough and stick them onto the side, on top of the single layer to cross laminate with the layers visible.
 10. Roll out again at 1,5cm and cut bands of 2x140cm (each band must be around 450g).

COCOA SUGAR DOUGH (for 8 eggs)

INGREDIENTS

Flour T55 450 g
Cocoa Powder, Veliche 40g
Icing Sugar 200g
Hazelnut Powder 70g
Sea Salt 2g

Sheet Butter 280g

Egg 100g

Egg White SQ

Emotion 58 Belgian couverture dark chocolate, Veliche SQ

PROCESS

1. Mix all powders with cubed butter until you have a sandy mixture, then add the egg and leave to cool in the refrigerator.
2. Roll out at 3mm and cut discs of Ø13cm, then shape the dough with your fingers to obtain egg shapes.
3. Apply the dough onto the half egg silicon mold upside down and cut off the extra dough.
4. Bake in phases at 160°C in a ventilated oven – bake 3 times for 5min then 5 min out.
5. Brush some egg white on the outside and bake again for 10min + 5 min out.
6. Unmold, turn the mold the right way up and place the egg in the oven for 5 mins.
7. Brush some egg white on the edges to fix the two halves of the egg together and bake again for 2 mins.
8. Leave to cool down, then make 2 small holes to be able to put a wooden BBQ stick into the egg. Then brush some melted dark chocolate on the outside of the egg.

DANISH VARNISH

INGREDIENTS

Glucose syrup 100g

Egg White 50g

PROCESS

Mix gently the 2 ingredients to get a kind of syrup.

FILLING (for 8 eggs)

INGREDIENTS

Emotion 58 Belgian couverture dark chocolate, Veliche
700g
Hazelnut Praline 65%, Veliche 1400g
Oil 350g
Sea Salt

PROCESS

1. Melt the dark chocolate, then mix with oil.
2. Add hazelnut praline and salt and blend till homogeneous.

ASSEMBLY

PROCESS

1. Roll the long band of Cocoa Puff Brioche around the baked Cocoa Sugar Dough egg with the stick so that the layers are visible on the outside.
2. Place the shape into the Cremona egg mold using the wood stick to ensure that the dough doesn't touch the inside of the mold before proofing.
3. Proof at 28°C, 80% humidity for 2h30.
4. Remove the wood stick and close with another mold on top and fix them together.

5. Bake on a grill with the top of the egg down (using a stand) for 25min at 180°C in a ventilated oven.
6. Turn the egg upside down in the stand and bake again for 5 min.
7. Remove the top mold, bake again for 5 min, turn the egg and bake again for 5 min.
8. Leave to cool in small ring on the grill to crisp the skin.
9. Brush the varnish onto it when it is still a bit hot, then make a hole on the bottom to reach the empty egg inside and fill with around 300 g of filling.