

Brownie bear claws

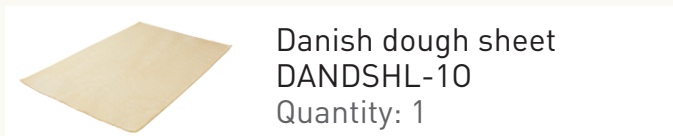
PORTIONS	PREPARATION	COOK TIME
15-16 (large) 45-48 (small)	30 minutes	18-20 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Danish dough sheet
DANDSHL-10
Quantity: 1

200 g	Butter, melted
330 g	64% chocolate, melted
160 g	Egg yolks
120 g	Sugar
250 g	Egg whites
30 g	AP flour
3 g	Salt
1	Egg
20 g	Liquid heavy cream
	Pinch of salt

Preparation steps

STEP 1

Make the brownie mix: Mix the butter and chocolate together. Whip the egg yolks with half of the sugar. Whip the other half of the sugar with the egg white to make a meringue. Combine the meringue and the egg yolk mixture into the chocolate butter mixture. Add the flour and salt. Let cool down.

STEP 2

Thaw the danish dough sheet at room temp. Cut bands of dough (6" wide). Pipe down the brownie mix in the middle. Humidify the bottom part of the dough before closing it with the top part. Press down well the bottom part before marking it with a bearclaw cutter.

STEP 3

Cut the bear claw to the desire size (4" for large or 2" for small).

STEP 4

Place on sheet pan then in the proofer for about 80-90 min.

STEP 5

Prepare the egg wash: mix the egg with the liquid cream and a pinch of salt.

STEP 6

Egg wash the bear claws, then bake them at 350°F for 18-20 min.