



MILLE FEUILLE RECIPE

INGREDIENTS

2 x 375G Packs Puff Pastry (I highly recommend the Careme All Butter Puff Pastry if you can find it in your local area)

2 TBS custard powder

2 cups milk

2 TBS caster (superfine) sugar

1 TSP vanilla bean paste or extract

300ML thickened (whipping) cream

Fresh seasonal fruit for decorating

METHOD

Preheat oven to 200°C. Defrost pastry until just thawed. Flour and then roll out the pastry slightly larger to fit 2 numbers on it. Place pastry onto a silicone baking mat or baking paper. Using your choice of cookie cake template shapes, cut around your letter or number template to create the pastry cut-out shape. Carefully slide your cut-outs on

the silicone mat or baking paper onto a cookie sheet or large baking tray. Top the pastry cut-outs with baking paper and then place another tray on top. This prevents the pastry from puffing up too much.

Bake in the oven for 25 minutes until pastry is a lovely golden brown. This is key! The golden brown colour equals amazing toasty buttery flavour. Allow the pastry to cool completely. Repeat with remaining pastry shapes.

Meanwhile, whisk together the custard powder and 120ml (1/2 cup) milk in a saucepan until well combined. Add the sugar, vanilla bean paste and remaining milk. Cook over medium heat, stirring, for 8-10 minutes or until custard thickens and coats the back of a spoon. Remove from heat and place a piece of plastic wrap directly on the surface. Set aside for 1 1/2 hours to cool.

Use a balloon whisk or an electric mixer with whisk attachment to whisk the cream in a bowl until firm peaks form. Fold the cream into the custard mixture. Chill custard cream mixture for at least 30 minutes.

Place bottom layer of pastry shapes on a cake board, platter or serving plate. Place fresh fruit on bottom layer and then pipe remaining pastry layer with the custard cream filling. Place top layer of pastry cut outs on top. Pipe remaining custard cream and decorate with fresh fruit.

When serving cut the mille feuille with a sharp serrated knife into serving sizes.

ENJOY!

