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# VANILLA MILLEFEUILLE



MAKES 10 PORTIONS

## INVERTED PUFF PASTRY

Butter .....	350g
All-purpose flour .....	125g
All-purpose flour .....	295g
Salt .....	10g
White vinegar .....	5g
Water .....	120g
Melted butter .....	95g

*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

### BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **mold** into a square.

### DÉTEMPRE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter. **Shape** into a square and leave to **rest**.

### LAMINATING THE DOUGH

**Place** the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest**.

**Fold** using another book turn and leave to **rest**.

**Fold** a letter turn and leave to **rest** overnight. **Fold** another letter turn, **spread out** and **cut** to shape.

## VANILLA PASTRY CREAM

Milk .....	450g
Sugar .....	120g
Egg yolks .....	145g
Corn starch .....	45g
Whipping cream 35% .....	180g
All-purpose flour .....	20g
Butter .....	70g
<b>NOROHY VANILLA</b> .....	20g

**Boil** the milk, cream and split and scraped vanilla.

Use the sugar to **blanch** the egg yolks, then **add** the flour and corn starch.

**Combine** the hot liquid with the egg yolks, then **boil** again.

**Pour out**, then at 140°F (60°C), **add** the butter.

**Smooth out** and **store** in the refrigerator.

## ASSEMBLY AND FINISHING

Whipping cream 35% .....	200g
Confectioner's sugar (As Needed)	



**Spread out** the puff pastry to a thickness of 2mm.

**Cut** into a 40 × 60cm rectangle and leave to **rest**.

**Bake** at 320°F (160°C). Halfway through the baking process, **turn** the tray around and **place** another tray on top until fully baked. It should have a golden color all the way through. **Set aside**.

**Whip** the heavy cream. **Smooth** the pastry cream and **add** the whipped cream.

**Cut** the puff pastry into 10 × 5cm rectangles.

**Split** each rectangle in half so you are left with two thin, even pastry strips.

**Put** a pastry rectangle on a plate, then use a piping bag with a 4mm plain round nozzle to **pipe** on approx. 20g of pastry cream. **Repeat** five times.

**Sprinkle** the final rectangle with confectioner's sugar, then use a blowtorch to **caramelize**. **Place** this rectangle on top of the final layer of cream.