

Mille Feuille with Vanilla Cream

70—90 Min

Preparation

1. Preheat the oven to 220 °C (top/bottom heat).
2. For the cream, bring the milk, sugar, bourbon vanilla sugar and agar-agar to a boil and simmer for 2 minutes. Mix the cornstarch with the egg yolks and 3 tablespoons of the hot milk-mix and stir until smooth. Next, stir the cornstarch mixture into the boiled milk and briefly continue to heat (do not boil) until it has a pudding-like consistency. Remove the pan from the heat and stir occasionally while it cools.
3. Unroll the puff pastry and cut into 12 rectangles. Sprinkle half of the icing sugar on a baking sheet covered with parchment paper and place the pieces of dough on top. Sprinkle the dough with the remaining icing sugar and cover with another piece of parchment paper and baking tray.
4. Bake on the middle rack of the oven for 12-15 minutes until golden brown. Then remove from the oven and remove the dough from the baking sheet. Leave to cool for at least 15 minutes.

> **HINT:** The puff pastry can be baked a few days in advance. Filled with cream, the slices keep until the next day.

5. For the cream, whip the whipped cream in a cold bowl until stiff. Stir the vanilla cream once more and fold in the whipped cream. Place everything in a piping bag fitted with a medium-sized nozzle.
6. Pipe half of the cream onto half of the cooled puff pastry pieces. Place another piece of puff pastry on top of each. Pipe the remaining cream on top and decorate with mixed berries and dried flower petals as you like.

Ingredients 6 Portions

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For the Vanilla Cream

250 ml	Milk
250 ml	Whip cream
60 g	Egg yolk (Egg yolks from approx. 3 organic eggs)
80 g	Granulated sugar, fine
25 g	Cornstarch
20 g	Bourbon Vanilla Sugar
1 tsp.	Agar Agar

For the Puff Pastry

1 pkg.	Puff pastry from the refrigerated section
30 g	Powdered sugar