

VANILLA MILLE FEUILLE



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Pornchai Daomasratsamee



Tim Reus

Sofitel Bangkok Sukhumvit is a luxury 5-star hotel on Sukhumvit Road. Located in Bangkok's business and entertainment district, it is perfect for corporate and leisure travellers. It is also the place to indulge in amazing cuisine with the hotel boasting some of the best culinary professionals in the world. Represented by Tim Reus & Pornchai Daomasratsamee.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

VANILLA MILLE FEUILLE

Vanilla Cream

- 200ml fresh milk
- 40g sugar
- 1g salt
- 2 egg yolk
- 10g custard powder
- 10g cornflour
- 1 vanilla bean
- 50g whipping cream



Caramelised Puff Pastry

- 500g puff pastry
- Icing sugar

Methods and Directions

VANILLA MILLE FEUILLE

Vanilla Cream

- In a large heavy-bottomed saucepan, boil the milk, vanilla pod and vanilla seeds together. In a separate bowl, mix the yolks, sugar, custard powder and cornflour together.
- Add 1/3 of the boiling milk mix into the yolk bowl and whisk together.
- Remove the vanilla pod from the milk pan.
- Re-boil the remaining milk and pour the yolk mix into it. Whisk quickly and constantly until it re-boils.
- Remove from the heat and whisk in the butter.
- Place the cream into a container and cover with cling-film. Make sure the film touches the surface to prevent a skin forming.
- Using a whisk, beat the cream until smooth then gently fold in the whipped cream

Caramelised Puff Pastry

- Roll the pastry to 1.5 mm thickness and poke all over with a fork.
- Place the pastry on a baking tray lined with silicone paper, then gently place another piece of silicone paper on top and cover with a flat tray.
- With the paper and tray still on top, bake the pastry in the oven at 190°C/ 170°C fan/gas 5 according to the packet instructions.
- When cooked, remove from the oven then turn the heat up to 240°C/ 220°C fan/ gas 9.
- Remove the extra tray and silicone paper, identify the smoothest side of the pastry and dust that side liberally with icing sugar.
- Place back in the very hot oven and allow the icing sugar to caramelize for a few minutes until golden.
- Once removed from the oven, allow the cooked pastry to cool a little before cutting it into three equal-sized strips.
- When completely cold, pipe half of the cream on top of one pastry layer. Place the second layer of puff pastry on top, then pipe over the remaining cream and top with the final layer of pastry. Press down firmly.
- Using a palette knife, spread the sides of the mille-feuille with the cream that has oozed out during the previous steps. Cover the sides with crushed crepe dentelle biscuits and press in to create a flat finish.
- Freeze the mille-feuille until partially frozen, then transfer to the fridge until needed. Dust lightly with icing sugar to serve.



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