Caramel Millefeuille

Floral Beauty recipe: Puff pastry classic, presented as a cake. The peanuts and pine nuts provide the unique taste sensation of this cake. The Rosettle dark/white chocolate decoration is particularly appropriate for the look of this cake. Recipe reserved: 6 cakes for 8 people.



Recipe

Puff Pastry

Low protein flour	1500g
Salt	30g
Water (cold)	750g
Butter	75g
Butter 84%	750g
Totaal	**3105g**

Puff Pastry

- Strain the flour and form a circle as shown on the drawing
- Pour the water into the circle and crumble the roller butter; form a nice smooth dough and leave it covered for a while
- Meanwhile, work the salt through the butter and make a square paste
- Now roll four thin flaps on the ball and place the slice of butter on the thick center
- fold the four thin flaps tightly around the butter; make sure that there is not too much dough on the sides of the slice
- Carefully roll out the crust into a 50 x 50 cm slab. Roll quietly without too much pressure and do not lift the roller
- Regularly rotate the slab during unrolling; if necessary, sprinkle some flour underneath so that the paste does not stick to the worktable
- Do not use too much flour because the crust will shrink during processing
- Dust the plaque well and fold it into 3-sided
- Always dusting
- Roll the obtained long slab slightly and fold it into 3-sided
- The crust has now got 2 half or 1 whole tour
- Leave the crust rested in plastic folded for at least 30 minutes
- Roll out the crust again to a 50 x 50 cm slice; fold in 3-sided, roll with and fold again in 3-sided
- In order not to lose the count, a print of 2 fingers is placed in the dough per whole round
- A drained puff pastry has 6 fingerprints

Caramel Ganache

Sugar	470g
Cream	784g
Glucose	313g
Vanilla bean	1g
Milk chocolate	523g
Butter	130g
Salt	11g
Likor	39g
Totaal	**2271g**

Caramel Ganache

- Simmer the cream with the glucose and the vanilla
- Make a dry caramel with the sugar
- Stop the cooking with the hot cream, heat the mixture to 104°C
- Let the temperature drop to 75°C, then make an emulsion with the chocolate
- When the mixture reaches 35°C, add the softened butter, salt, likor and blend

Blackberry chocolate mousse

Whipped cream	270g
Dark chocolate 64%	130g
Sugar	50g
Water	20g
Egg yolks	50g
Blackberry puree	100g
Gelatin	6g
Aceto balsamico	4g
Totaal	**630g**

Blackberry chocolate mousse

- Soften the gelatin in cold water
- Bring the water and sugar to the boil and cook till 120° C add to the lightly beaten egg yolks and beat until stiff
- Bring the blackberry puree to the boil and make a ganache with the dark chocolate add the softened gelatin and the aceto balsamico in the mixture
- Mix all gently with the whipped cream

White chocolate Mousse

Cream 35 %	500g
Sugar	300g
Gelantin	18g
Water	90g
Mascarpone	600g
Cream 35%	1500g
Totaal	**3008g**

White chocolate Mousse

- Soak the gelatine in the cold water
- Heat 500gr cream together with the vanilla
- Strain the vanilla and dissolve the gelatin in this mixture
- Mix the entire mass with the mascarpone
- Add the remaining 1500g of cream
- Refrigerate until use

Marshmallow blackberry

Sugar	378g
Invert sugar	152g
Water	78g
Gelatin	20g
Water (well)	62g
Blackberry puree	121g
Invert sugar	189g
Totaal	**1000g**

Marshmallow blackberry

- Mix gelatin and water
- Heat the top
- Ingredients to 110 gr. Celsius
- Mix puree and invert sugar at kitchen temperature
- When the above 110 gr. Celsius, add the puree invert sugar mixture
- Dissolve the gelatin in this
- Then gently beat
- Pour out in a frame and cut the desired shape

Assembly, layout and finishing

Prepare the puff pastry as mentioned above
Bake and cut in the rectangels 6 x 20cm
Pipe the filling alternately on the puff pastry
Finally assemble and turn it up side down
Decorate and pipe the left over filling on top
Finish with fresh black berries, marshmellow and the Dobla Rosette dark/ white

Enjoy this exciting recipe.

Featured Product(s)



Rosette
dark/white