

Millefeuille

(12cm long, 3cm wide)



LÉONCE BLANC RASPBERRY PUREE, EXOTIC & RASPBERRY COULIS



Frozen Tub
1 kg



Ambient
Pouch
1 kg




Millefeuille

Inverted puff pastry

Tourage butter	400 g
Flour	350 g
Flour	400 g
Salt	10 g
Butter	50 g
Water	200 g



IN THE MIXING BOWL, using the hook, mix the tourage butter with the flour. **KEEP** aside. **STILL** with the hook, mix the flour, the salt, the softened butter and the water. **LET STAND** for 1 hour in the refrigerator. **MAKE** a double turn and a single turn. **LET STAND** for 1 hour in the refrigerator. **MAKE** a double turn. **LET STAND** for 12 hours in the refrigerator. **MAKE** a single turn. **LET STAND** for 1 hour in the refrigerator. **CUT** to the desired dimension.

Raspberry creamy

Gelatine powder 200 bloom	6 g
Water	30 g
 Frozen raspberry puree Léonce Blanc	340 g
Egg yolks	80 g
Whole eggs	100 g
Caster sugar	40 g
Butter	120 g

SOAK the gelatine in cold water. **IN A PAN**, heat the raspberry puree. **ADD** the egg yolks, the blanched whole eggs with the caster sugar. **HEAT** at 85°C/185°F. At 40°C/104°F, **ADD** the butter. **MIX** all together and keep aside.

Raspberry compote

 Frozen raspberry puree Léonce Blanc	350 g
Caster sugar	25 g
Pectin NH	6 g
 IQF raspberry crumble Léonce Blanc	100 g
Xanthane gum	4 g





IN A PAN, heat at 60°C/140°F the raspberry puree. **ADD** the caster sugar and the NH pectin, previously mixed together. **BOIL** all together. **ADD** the IQF raspberry crumble and the Xanthane gum. **MIX** and keep aside.

Vanilla light cream

Gelatin powder 200 bloom	4 g
Water	20 g
Liquid vanilla	20 g
Mascarpone	160 g
Liquid cream	460 g

SOAK gelatin in cold water. **IN A PAN**, boil the vanilla, the mascarpone and the liquid cream. **ADD** the softened gelatin. **MIX** and keep aside for at least 4 hours. **WHISK** with a beater.

Decor

 IQF Mecker raspberries Léonce Blanc	500 g
 IQF decor raspberries Léonce Blanc	125 g
Hot neutral topping	200 g
 Exotic Coulis Léonce Blanc	100 g
 Raspberry Coulis Léonce Blanc	100 g
Black chocolate 55%	250 g

ASSEMBLY

LAY one millefeuille band on a plate. **LAY** little bowls with the raspberry creamy. **ADD** a second millefeuille band. **LAY** little bowls of raspberry compote. **ADD** a third millefeuille band. **END** with the vanilla light cream. **DECORATE**.

