

Sour cherry and pistachio mille-feuille

(36 pieces)



LÉONCE BLANC SOUR CHERRY PUREE



Frozen tub
1 kg



Inverted puff pastry

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

WITH A MIXER, with a 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.

Almond biscuit

(2 baking sheets of 600 g)

Almond powder	190 g
Icing sugar	190 g
Egg yolks	90 g
Whole eggs	160 g
Butter	95 g
Egg whites	315 g
Caster sugar	120 g
Flour	140 g

WITH A MIXER, whisk the almond powder, the icing sugar, the egg yolks and the whole eggs. **IN A SAUCEPAN**, heat the butter. **POUR** the butter on the whisked eggs. **WITH A MIXER**, whisk the egg whites with the caster sugar. **MIX** delicately with the whisked eggs. **ADD** the sifted flour. **BAKE** on two baking pans at 180°C/356°F for 8 minutes.

Sour cherry jelly

Gelatin powder 200 bloom	12 g
Water	60 g
Frozen sour cherry puree Léonce Blanc	730 g
IQF Sour cherries Léonce Blanc	320 g
Caster sugar	310 g

SOAK the gelatin in cold water. **IN A SAUCEPAN**, boil the sour cherry puree, the IQF sour cherries and the caster sugar. **ADD** the softened gelatin and boil. **MIX** all together and pour on a biscuit layer. **ADD** the second biscuit layer. **FREEZE**.

Pastry cream

Milk	400 g
Egg yolks	100 g
Caster sugar	80 g
Maïzena	40 g
Butter	25 g

IN A SAUCEPAN, bring the milk to a boil. **BLANCH** slightly the egg yolks, the caster sugar and the Maïzena. **POUR** the boiled milk and heat at 85°C/185°F for 2 minutes. **ADD** the butter and cool quickly.

Custard butter cream

Milk	150 g
Egg yolks	120 g
Caster sugar	160 g
Butter	650 g
Water	60 g
Caster sugar	190 g
Egg whites	100 g

IN A SAUCEPAN, boil the milk. **BLANCH** slightly the egg yolks with the caster sugar. **ADD** the boiling milk and heat at 85°C/185°F for 2 minutes. **POUR** the boiling custard cream on the chilled butter previously cut in cubes. **WITH THE FLAT BEATER**, whisk the custard cream and the butter until it get totally cold. **IN A PAN**, heat the water and the caster sugar at 120°C/248°F. **POUR** the cooked sugar on the frothy egg whites. **WITH THE WIRE WHIP**, whisk until it gets totally cold. **MIX** delicately the italian meringue with the custard cream whisked with butter.

Pistachio mousseline

Pastry cream	550 g
Pistachio paste	160 g
Custard butter cream	1150 g

SMOOTH the pastry cream and add the pistachio paste. **STIR** the butter cream.

Decor

Pistachio powder	460 g
Hot neutral topping	250 g
IQF Sour cherries Léonce Blanc	150 g
Pistachios from Sicily	36 pieces

ASSEMBLY

BAKE two 40x60cm pastry layers. **SPREAD** 50% of the pistachio mousseline cream on a baked pastry layer. **LAY** the almond biscuit sandwich with the sour cherry jelly. **ADD** the remaining pistachio mousseline cream. **LAY** the second baked pastry layer. **REFRIGERATE**. **CUT** three 12cm wide bands. **CUT** pieces at your convenience. **DECORATE**.

