



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Patisserie



## FINISHED PRODUCT

Custard, Dessert, Sweet Good

# FRESH FRUIT MILLE-FEUILLE

## INGREDIENTS

### Group : Pastry

| Ingredient          | KG    | %      |
|---------------------|-------|--------|
| Flour               | 1.500 | 100.00 |
| <u>Rollex® Gold</u> | 1.125 | 75.00  |
| Water               | 0.800 | 53.30  |
| Salt                | 0.015 | 1.00   |
| <u>Bakels Relax</u> | 0.005 | 0.30   |
| Total Weight:       |       | 3.445  |

### Group : Custard Filling

| Ingredient                                | KG    | %     |
|---|-------|-------|
| <u>Enbelett Superior Cold Custard Mix</u> | 0.400 | 26.70 |
| Chilled water                             | 1.000 | 66.70 |
| Total Weight:                             |       | 1.400 |

### Group : Custard Cream

| Ingredient                                | KG    | %     |
|---|-------|-------|
| <u>Instant Cream</u>                      | 0.120 | 8.00  |
| <u>Enbelett Superior Cold Custard Mix</u> | 0.120 | 8.00  |
| Chilled water                             | 0.300 | 20.00 |
| Total Weight:                             |       | 0.540 |

## METHOD

### Pastry

1. Add all ingredients (except [Rollex Gold](#)) into spiral mixing bowl.
2. Mix for 2 minutes on slow and 4 minutes on fast speed.
3. Pin out the dough into a rectangular shape and, using pastry brake, place [Rollex Gold](#) covering 3 quarters of the dough.
4. Fold the uncovered part half way down the dough and then fold the other end to make one half turn, leave to rest for 5 minutes and repeat another 5 times.
5. After the 6 half turns, pin dough to 5mm thickness and cut into 160cm x 320cm.
6. Bake at 220°C 20-25 minutes.

### Custard Filling

1. Whisk the water and [Enbelett Superior Cold Custard](#) for 1 minute on slow speed.
2. Scrape down.
3. Mix for a further 3-4 minutes on fast speed.

### Custard Cream

1. Whisk the water, [Instant Cream](#) and [Enbelett Superior Cold Custard](#) for 3-4 minutes.

### Finishing

1. Take one of the pastry pieces and pipe Custard Filling on the base.
2. Chop up a selection of fresh fruit, place on top of the Custard Filling and then pipe the Custard Cream.
3. Repeat this process for the top layer.