



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 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 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.