

Ingredients

(A) Puff Pastry

- 400g flour
- 220ml water
- 10g salt
- 80g butter, melted

(B) Paton

- 280g butter

(C) Pastry Cream

- 2 egg yolks
- 250ml milk
- 67g sugar
- 15g flour
- 15g corn starch
- Dash of Sheridan alcohol

Directions

(A)

1. Combine water and salt. Whisk together to dissolve.
2. Add melted butter & whisk to dissolve well. Butter should be boiling hot.
3. Add flour in all at once. Use a pastry scraper to 'chap' down on the dough while turning the bowl. This is to ensure that you do not develop too much elasticity while making the dough.
4. Form into a square and mark an X using your knife, at the top.
5. Place in cling wrap and place in fridge for a minimum of 20 minutes but preferably overnight

(B)

1. Place the butter between two sheets of parchment
2. Take your rolling pin and hit out the butter until it's about the size of (A)

(A+B) = Puff Pastry

1. After one night, take the dough out and roll it out into a giant X. The middle portion of the dough should be higher than the sides because of how you are going to fold the dough.
2. Place the knocked butter/beurrage in the middle of the dough
3. Fold two opposite ends above the butter, and then the other two ends.
4. Roll the Paton till it's about 3 times it's original length
5. Fold one-third of the paton down and then one third of the paton up.
6. Turn it by 90 degrees and roll out until it's 3 times its original length again.
7. Fold one-third of the paton down and then one third of the paton up, as in step number 5.
8. Place in fridge for a minimum of 30 minutes so that the dough can rest. This is to ensure that there isn't too much elasticity.
9. Take out the dough and repeat steps 6-8 at least two more times.
10. Once that is done, roll out the dough to a height of 2mm. Place in fridge overnight.



mille feuille

Directions

Preheat oven to 200 degrees celcius

1. Since the dough has already been rolled out, place the whole dough on a new baking parchment and then onto the baking tray.
Here, take a fork to score (or poke around) the entire paton.
2. Place in oven and bake for 15-20 minutes or until golden brown.
3. Bake for another 5 minutes at 180 degrees just to dry out the dough.
4. Take out of oven and place on a wire rack to cool.

(C)

1. Heat milk on stove gently
2. Whisk yolks and sugar together
3. Put some of the hot milk into the yolk mixture and whisk until it is not so thick
4. Pour that mixture back into the heated milk over the stove
5. Whisk continuously until the mixture thickens
6. Remove from stove immediately and transfer to a flat pan
7. Cover with clingwrap and put in fridge

Assembly:

1. Use a serrated knife to cut puff pastry into three rectangles of equal size
2. Pipe out pastry cream on the first layer and then cover with a second layer of puff pastry
3. Pipe out pastry cream again and then cover with a third layer of puff pastry
4. Optional: Turn the entire piece 90 degrees to stand up and then pipe Chantilly cream on the top
5. Alternatively, simply pipe Chantilly cream on the top
6. Place in fridge, ready to serve.