



TRISTAN ROUSSELOT

# MADAGASCAR BOURBON VANILLA MILLEFEUILLE

## Ingredients

### INVERSE PUFF PASTRY

94 g Strong white flour (T65)  
250 g Dry butter  
229 g Strong white flour (T65)  
66 g Unsalted butter  
10 g Salt  
98 g Water  
3 g White vinegar

### DECORATION

150 g Sugar  
50 g Brown sugar

### VANILLA CRÈME PÂTISSIÈRE

240 g UHT whole milk  
48 g Sugar  
**1 g Caviani - Prova Gourmet**  
19 g Egg yolk  
48 g Whole egg  
19 g Corn starch  
24 g Unsalted butter

### VANILLA DIPLOMAT CREAM

382 g Vanilla crème pâtissière  
191 g Whipping cream (35% fat)  
27 g Hydrated gelatine

## Preparation

### INVERSE PUFF PASTRY

In the bowl of a mixer fitted with a flat beater, mix the flour (1) and dry butter cubes. Once the mixture is homogeneous, remove to a baking sheet and cover with film. Leave in the refrigerator overnight. In the bowl of a mixer fitted with a flat beater, rub the cubed dry butter and salt through the flour (2) to a crumble. Next, add the water and white vinegar. Once the mixture is homogeneous, spread onto a baking sheet and leave in the refrigerator overnight. The next day, give the dough three double turns, resting for 3 h between each turn. Leave the dough piece to rest overnight. Roll out the dough to a thickness of 2 mm, then rest the dough. Leave to rest for an h in the refrigerator, then cut out 14 cm x 3.5 cm rectangles. Place onto tray with a baking sheet and rack set 1.5 cm above. Bake in a fan-assisted oven at 170 °C for 40 min.

### DECORATION

Make a caramel with the sugar, then pour onto a sheet and allow to cool before processing into a powder. Sprinkle brown sugar over the puff pastry rectangle and use a small sieve to dust with a fine layer of caramel powder. Place in an oven at 170 °C for 1 min to melt the caramel. Chill.

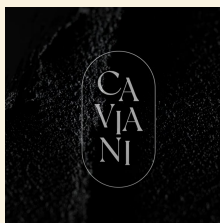
### VANILLA CRÈME PÂTISSIÈRE

Heat the milk. Whisk the caster sugar, egg yolks, whole eggs and Caviani in a bowl, then add the corn starch. Pour in the hot milk and return to the heat in a saucepan. Boil for 3 min, take off the heat, and add the cubed butter. Cool quickly before using.

### VANILLA DIPLOMAT CREAM

Smooth the Caviani crème pâtissière. Melt the hydrated gelatine and mix together with some of the crème pâtissière, then mix with the remaining crème pâtissière. Whip the cream until it has a firm texture, then mix all the ingredients together. Transfer to a piping bag fitted with a No. 22 tip. Immediately pipe onto a rectangle of puff pastry, then arrange the second puff pastry rectangle on top.

## Associated products



CAVIANI  
Heart of the Bean