



Napoleon

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 sheets of puff pastry
- 3/4 cups milk
- 1/4 cup sugar, divided
- 1/2 teaspoon vanilla extract
- 2 tablespoons cornstarch
- 1 egg

Instructions

1. Thaw the puff pastry sheets until no longer frozen.
2. Poke holes on the puff pastry and place it on a baking pan/sheet.
3. Place another baking pan/sheet on top of the pastry and bake for 15 minutes (Gas mark 6), or until golden brown. Remove pastry and let it cool.
4. Make the pastry cream by placing the milk, half the sugar and the vanilla in a saucepan over medium heat.
5. Combine the egg and the remaining sugar in a bowl and whisk until light in color. Add in the flour and mix well.
6. When the milk just begins to boil, remove from heat.
7. Very slowly half of the hot milk into the egg mixture, stirring all the time.
8. When egg mixture is evenly mixed, pour it all back into the saucepan over medium heat.
9. Using a spatula or a whisk, mix the pastry cream as it heats.
10. Let it boil and keep stirring until it becomes thick.
11. Evenly spread the cream over the puff pastry and stack it together.
12. To decorate, use either icing or powdered sugar.
13. Trim off the edges for better presentation.