

# MILLE FEUILLES - Mille-feuilles plaque

Traditional puff pastry with thin layer of Dark chocolate, cocoa nibs' cream, vanilla cream.



## Recipe

## PUFF PASTRY DOUGH

~~F250g~~

~~T55~~

~~F250g~~

~~T45~~

~~V60g~~

~~B125g~~

~~B150g~~

for

lock-

in

~~T25g~~

## PUFF PASTRY DOUGH

Place flours, the water and smaller amount of tempered butter into the kneader.

Knead until forming a "détrempe" without over working the mass. Place over a sheet pan and flatten forming a rectangle, wrap in plastic sheet and chill before the butter lock-in. Let rest around 40 min.

Spread the lock-in butter into a rectangle about 1,25cm on parchment paper. Square-off the edges, then cover the butter block and refrigerate until it is firm but pliable (it should be able to gently bend without breaking).

On a lightly floured surface, roll out the dough to slightly larger than the width of the butter block, and one third the length. Place the butter block on one end of the dough. Fold the dough over halfway the butter, fold the other part over pressing firmly to seal the edges all the way around. Tightly wrap the dough, and chill if necessary.

Make first turn (double turn) by rolling the dough into a rectangle 2cm thick, fold the dough about three-quarters of the way over the dough. Fold the other portion one-quarter of the way over the dough to meet the left edge. Fold the larger side over the smaller side, then wrap and refrigerate for 1 hour minimum.

Second and fourth turns will be simple turn each time, resting 1 hour each time.

Third turn will be like the first one (Double turn). After the final fold, the dough should be tightly wrapped in plastic sheet and refrigerate for minimum 8 hours before using.

For use, roll out the puff pastry dough to 3cm thick, 60cm X 40cm sheet. Refrigerate or freeze.

Bake the laminated slice of puff pastry in the oven at 200°C with a press on top to avoid rising much. Low down the temperature to 170°C after 10min. Bake 25 minutes more until golden color.

Rise the temperature of the oven at 250°C, sprinkle the top of the baked puff pastry with a regular and thin layer of icing sugar. Place back to the oven until light caramelization. When cold cut into rectangles 11cm X 4cm.

## COCOA BROW MUSCOVADO SPONGE

With a whisk, beat together the egg yolks, whole eggs and sugar. At the same time, beat the egg white with dark brown sugar. Mix both mixtures together, then add the sifted cocoa powder and flour. Bake at 160°C for 15 minutes. Freeze and cut into rectangles of 11cm X 3,5cm.

~~Egg~~

~~yolks~~

~~V60g~~

~~eggs~~

~~S125g~~

~~Egg~~

~~whites~~

~~D40g~~

~~brown~~

~~sugar~~

~~T50g~~

~~flour~~

~~C40g~~

~~powder~~

~~T35g~~

## MANGO PASSION FRUIT GEL

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Heat up to 50°C half of the mixture purees and add the glucose powder/sugar mixture stirring well. Bring to a boil to activate the pectin, add in the melted gelatin and the other half of purees. Pour directly over a tray to cool down rapidly. Pass through hand blender to smooth the texture and spread a thin layer over the sponge (before cutting preferably).

~~250g~~  
Pectin  
NH  
3,  
Glucose  
powder  
~~40g~~  
Sugar  
~~60g~~  
Passion  
fruit  
puree  
~~100g~~  
Mango  
puree  
Gelatin  
mass  
200  
bloom  
~~245g~~

## CHOCOLATE RECTANGLE

Melt the chocolate to 50°C, proceed to tempering at 31,5°C and spread a thin layer over an acetate sheet. Cut rectangles of 11cmX3,5cm. Let crystallize completely before use. Place each rectangle on top of the gel.

~~250g~~  
Milk  
dark  
Madagascar  
72%  
120g  
~~130g~~

## COCOA NIBS CHANTILLY

Heat up the cream to a boil and infuse the cocoa nibs previously warmed up. Strain, then add the glucose. Gradually combine the hot cocoa nib mixture with the melted chocolate to form an emulsion. Immediately using an immersion blender to obtain a perfect emulsion. Add the cold cream mixing well. Leave to crystallize and set up in the refrigerator minimum 6 hours. Whip to pipeable consistency. Pipe on top of the chocolate rectangle and refrigerate.

~~25g~~  
Cocoa  
nibs  
~~30g~~  
Lithuanian  
cream  
35%  
fat  
Glucose  
~~180g~~  
Slovakia  
white  
chocolate  
~~475g~~  
cream  
35%  
fat  
~~120g~~

## SALTY CARMEL

~~50g~~  
Caramel  
Toffee  
d'or  
Salt 5  
1, g  
**TEST**

## SALTY CARMEL

Add the salt to the caramel and pipe straight lines over the Chantilly.

Place on top another layers of rectangle chocolate, gel and sponge.

## VANILLA CREAM

~~60g~~  
milk  
Vanilla  
beans  
Gelatin  
powder  
220  
bloom  
Water  
for  
gelatin  
~~20g~~  
Sonia  
white  
35%  
Liquid  
cream  
35%  
**TEST**

## VANILLA CREAM

Bring the milk to a boil with the scraped vanilla grains and the pod. Leave to infuse for 10 minutes. Strain the liquid and add more milk to fit the original weight. Heat the infused milk to 85°C. Mix gradually with the melted chocolate using the blender to form a perfect emulsion. Add the cold liquid cream, mix again, and let stand preferably 8 hours.

Pipe drops all over the surface of the sponge and place 10min in freezer to stabilize the cream. Then spray with hot neutral glaze.

Place 2 rectangle of puff pastry in the edges and decorate with DOBLA Chocolate Mille-feuilles plaque.

## Assembly, layout and finishing

Decoration by Mille Feuilles.

Enjoy this exciting recipe.

## Featured Product(s)



**Mille-feuille**  
**rectangle**