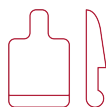




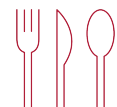
Easter Egg Mille Feuille



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 10 MINUTES



SERVES: 15 - 18

Ingredients

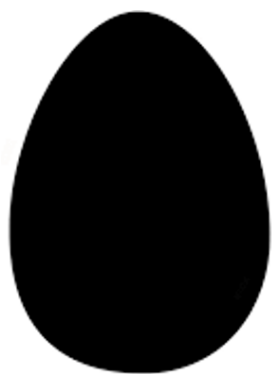
- 2 sheets ready rolled puff pastry
- 100g dark chocolate
- 50g white chocolate
- 200g thick double cream
- 1 punnet strawberries, sliced

Method

To make your Mille Feuille, preheat oven on Bread Baking to 210°C with medium steam and line two trays with baking paper.

You can choose to cut the pastry by hand or using an egg shaped cutter.

By hand: Cut each pastry sheet to make 18 oval “egg” shapes approximately 6cm by 4cm, see example shape below.



Using a cutter: Alternatively, you can use an egg shaped cutter which will be quicker than cutting the shapes by hand. A 7cm by 5cm wide cutter was used to create the mille feuille images in on this page. Approximately 15 were cut from each sheet of pastry using the cutter.

Pierce the pastries well with a fork. Cook on shelf positions 1 and 3 for 10 to 11 minutes or until pastry is golden and crispy.

Allow to cool, then using a sharp knife, carefully cut each pastry so as to split it in half to form two thin egg shapes. Reserve 18 of the flat bases of the pastry to ice for the top layer of the mille feuille.

Melt the dark and the white chocolate in two separate small saucepans on [Induction](#) level 1.

Spread the [dark chocolate](#) evenly over the flat base side of the 18 reserved pastries. Place the white chocolate in a piping bag and pipe 4 thin lines horizontally over the dark chocolate.

Use a skewer to drag vertical lines through the chocolate to create a feathered effect. Allow the chocolate to set.

To assemble the pastries place one egg shape onto a tray and spread with some cream. Top with a slice of strawberry and another pastry shape. Repeat until you have three layers then top with the iced pastry shape to form the last layer. Continue to make 18 mille feuille.

Notes
