TATUA
Specialised Dairy

Raspberry Mille-feuille

Ingredients

2 cups milk
1 vanilla pod or 2 tsp vanilla paste
6 egg yolks
1/2 cup sugar
1/4 cup flour
2 tsp gelatine
1 cup Tatua Mascarpone
2 sheets of ready rolled flaky pastry
1 punnet fresh raspberries
1/2 cup icing sugar
1 tbsp hot water
1/2 tsp vanilla extract

Method

- Place the milk in a small saucepan along with the split vanilla pod or the vanilla paste. Heat until just before it boils.
- While the milk is heating, whisk the egg yolks, sugar and flour together until pale.
- Carefully pour the warmed milk into the beaten egg yolks, whisking continuously.
- Pour the mixture back into the pot, and over a medium heat continue to whisk until the custard thickens. Don't overheat or the custard will curdle.
- Bloom the gelatine by placing it in a small bowl with 2 tbsp of water. Stir and let it sit for 2–3 minutes. Whisk this into the still hot custard. Allow the custard to cool a little. Then fold in the Tatua Mascarpone. Cover and cool completely in the fridge.
- Cut the pastry into 18 identical sized pieces. I used an 8cm round cookie cutter and got 9 rounds per sheet. Place the pastry pieces on a lined oven tray. Prick them with a fork then cover with a piece of baking paper and another oven tray.
- Bake in the oven at 200°C for 12–15 minutes, or until golden but not brown.
- Optional – dust the hot pastry with icing sugar, which will give it a slight sweet touch.
- When the pastry has completely cooled, place the custard mixture in a piping bag fitted with a round nozzle between 100–140mm.
- Group the pastry into threes. Ice one in every three pastry discs and allow these to set.

- Then place the raspberries on one out of every three pastry discs, leaving a gap between each berry. Pipe the custard between each berry and in the middle.
- Top with another pastry disc and repeat. Top this with an iced pastry disc. To complete the look, you can decorate with a little freeze-dried raspberry.

Icing

Mix together the icing sugar with the hot water and vanilla extract until smooth.

Recipe and image created by Nourish Magazine

Please consider the environment before printing this recipe