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Recipe number sixty-seven

Millefoglie con la crema

Crisp – creamy – fruity – the Riparbella cream slice

Ingredients for 6 people

Fruit

depending on the season Cut the fruit into fine slices, marinate it with sugar, flavour it with a liqueur if you wish. Per person, for example, about a third of a peach. Strawberries and apricots or briefly cooked apple wedges are also good.

Cream

30 g icing sugar mix lightly with the mascarpone using a fork,
70 g mascarpone then add the cream and whip everything together with the mixer or in the food processor until stiff.

200 g cream
1/3 tsp coffee powder add as well. Possibly also a little scraped-out vanilla pod.

Caramelised pastry

1 ready-made puff pastry rectangular or round (for the first time keep one sheet of pastry in reserve!).
Roll it out, dust the surface with
about 40 g icing sugar (using a small coffee sieve),
cover it with baking paper, press it down lightly with the rolling pin and turn it over.
Dust the second side with
about 40 g icing sugar too (through the sieve) and roll it out.

Cut it into biscuits of about 10 × 5 cm. Lay the biscuits on a baking tray, cover them with baking paper, weigh them down with a second tray.

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Bake in the preheated oven at 180 degrees. Set the timer to 15 minutes, then perhaps another 3 minutes; the biscuits should be nicely caramelised on the under-side, but not too dark. Turn them over and bake them for about another 5 minutes.

If you turn them too early they bend (which causes problems later on). If you turn them too late ... the reserve pastry is ready and waiting.

Lay them on a rack to cool.

Assembling Fill the cream into a piping bag. Put a dab of cream on the plate so that the first biscuit does not slide away. Top the biscuit with dabs of cream and fruit, lay the second biscuit on it, then again dabs of cream and fruit, the third biscuit and cream.
Fruit as decoration and a little coffee powder scattered around as a contrast to the sweetness of the pastry.

Or you choose another shape: heart, circle and so on, which produces extra «waste» that the sweet-toothed will happily take over the next day ...