



## MILLEFOUILLE

### - PUFF PASTRY:

#### INGREDIENTS

GRANSFOGLIA	g 1.000
WATER	g 300
LIQUID CREAM 35% FAT	g 150
BUTTER-PLATTE	g 700

#### PREPARATION

Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours, and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on one half of the "dough" platte butter, flattened to 1 cm, cover the butter with the other half of the "dough" and seal the edges well. Roll-out the dough evenly returning to a rectangular shape and a thickness of about 1 cm., Give two folds by 4, cover with plastic wrap and refrigerate for at least 1 hour, roll-out and give the other two folds by 4. After a rest in refrigerator for at least 3-4 hours, roll-out the dough to the final thickness of about 2 mm, let rest at room temperature for about an hour, bake at 180°C until it reaches a nice golden colour.

### - PUFF PASTRY:

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 200
TOP CREAM	g 200
WATER	g 400

#### PREPARATION

Knead for 5 minutes GRANSFOGLIA with water and cream, to obtain a dough still rough (not smooth). Place in the refrigerator for at least 2-3 hours, and roll-out to a thickness of about 1 cm giving a rectangular shape. Put on one half of the "dough" platte butter, flattened to 1 cm, cover the butter with the other half of the "dough" and seal the edges well. Roll-out the dough evenly returning to a rectangular shape and a thickness of about 1 cm., Give two folds by 4, cover with plastic wrap and refrigerate for at least 1 hour, roll-out and give the other two folds by 4. After a rest in refrigerator for at least 3-4 hours, roll-out the dough to the final thickness of about 2 mm, let rest at room temperature for about an hour, bake at 180°C until it reaches a nice golden colour.

**STEP 3**

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**INGREDIENTS**

BIANCANEVE

To Taste