

Millefeuille with Chantilly mousse and Nutella®

Medium

40 Portions

1 h 0 min



INGREDIENTS

FOR 40 PORTIONS

For the millefeuille:

200g Nutella®

1 puff pastry roll

50g powdered sugar

For the Chantilly mousse:

500g fresh cream

60g powdered sugar

1 heaped tsp Nutella® (15g) per portion

METHOD



1

Preheat the oven to 180°C (355°F)

Lay the puff pastry on a baking tray lined with parchment paper

Use a fork to make some small superficial holes into the dough



2

Sprinkle with 50g of powdered sugar

Place another sheet of parchment paper on top and finish off by placing another baking tray on top of the whole thing

Place into the oven for 20 minutes on the middle rack



3

Remove the baking tray from the top and continue cooking for another 5 minutes

Remove from the oven and let cool down.

Slice the puff pastry in 2.5cmx2.5cm squares then cut each individual square in half of its thickness.

**4**

Whip the fresh cream with 60g of powdered sugar to obtain a chantilly.

In order to create a chessboard, you will need to use half of all your squares forming a sandwich with 5g of Nutella® in between and Chantilly on the top....

**5**

....and the other half with Chantilly in between and 5g of Nutella® on the top.

Serve immediately.