

French Napoleons



Ingredients

For the Pastry Cream

- 2 cups whole milk
- $\frac{1}{2}$ cup sugar
- 2 teaspoons vanilla extract
- $\frac{1}{4}$ teaspoon salt
- 4 large egg yolks
- $\frac{1}{4}$ cup cornstarch
- 2 tablespoons butter, softened

Pastry

- 1 package (2 sheets) puff pastry
- 1 cup powdered sugar
- 2 teaspoons light corn syrup
- 2 tablespoons butter, melted
- 3-4 tablespoons milk
- 1 tablespoon cocoa powder

Instructions

1. In a small saucepan, combine milk, sugar, vanilla and salt. Cook over medium heat until it comes to a simmer. In a medium bowl, whisk together the egg yolks and cornstarch. Whisking constantly, slowly pour $\frac{1}{2}$ cup of milk mixture into the egg yolk mixture. Continue adding milk mixture until fully blended. Pour mixture back into saucepan and cook over medium-high heat, whisking constantly, until thickened, about 2-3 minutes longer.
2. Remove the saucepan from the heat and add butter. Continue to whisk vigorously until the butter has melted, and mixture has cooled slightly. Transfer the mixture to a medium bowl and cover it with plastic wrap, pressing the wrap directly onto pastry cream, so not to develop the skin. Refrigerated until chilled, 2 hours.
3. Stack the two separate sheets of thawed puff pastry, with rolling pin roll them out into one 12 x 12 square using parchment paper in order not to stick. Cut the square into three 12 x 4 inch strips and transfer to a large baking sheet lined with



parchment paper.

Prick the

dough all over with a fork . Chill for 15 minutes just to get a bit firm.

4. Preheat oven to 425F. Transfer baking sheet into preheated oven. Bake for 10 minutes, until golden around edges. Set another baking sheet directly on top of the pastry strips and continue baking for 6 minutes more. Carefully remove the top baking sheet and bake until pastry is baked through and golden brown, about 6 minutes more. Cool completely.
5. In medium bowl, whisk together powdered sugar, corn syrup, butter and enough milk to reach a consistency that is pourable, yet thick. Transfer a quarter of the glaze to a small bowl and whisk in cocoa. Transfer chocolate glaze to a small Ziploc bag and snip the bottom corner.
6. Pour white glaze onto one of the pastry strips, spreading it evenly. Then pipe lines of the chocolate glaze across the white glaze, $\frac{1}{2}$ inch apart. Next, drag tip of a toothpick down the length of the glazed strip in alternating directions creating pattern. Set aside to dry.
7. Fit a pastry bag with $\frac{1}{2}$ inch round tip and fill with pastry cream. Pipe an even layer of the pastry cream onto one of the remaining pastry strips. Top with the remaining pastry strip, pressing gently to adhere. Pipe remaining pastry cream evenly onto the strip. Finally place the white glazed pastry strip on top. Refrigerate 10 minutes just to firm up a bit. Once chilled, slice with a sharp knife and serve.

You may omit the glaze and just use sprinkled confectioners' sugar as topping.

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