



Cream Slices



Rezept für 4

Ingredients

- 100 ml milk
- 100 ml cream
- 42 g sugar
- ½ vanilla pod
- 12 g cornflour
- 24 g egg yolk
- 2 gelatine sheets
- 250 ml cream, whipped
- 1 packet of puff pastry

To prepare

Bring the milk and cream to the boil, along with the sugar and the inside of the scraped out vanilla pod. Stir together the cornflour and egg yolk, and add to the mixture of milk, cream and sugar while this is lightly simmering. Soak the gelatine, add it to the mixture and allow it all to cool. Then beat the mixture again and fold in the whipped cream. Slice the puff pastry into three equally sized pieces and prick with a fork. Place one of the three pieces onto a baking tray covered in baking paper. Cover with another baking tray. Bake the three pieces one after another using the hot air setting at 175 °C for approx. 15 minutes until the pastry turns golden brown. Now form the layers as follows: puff pastry, cream, puff pastry, cream, puff pastry. Freeze before slicing, sprinkle with icing sugar and flambé before serving.



Anrichten

Cooking level

Preheated

15 minutes | Hot air setting at 175 °C