

# Mille-Feuille



Pair with  
Sauvignon  
blanc

**Serves 6**

*Recipe provided by Blakes Hotel*

## INGREDIENTS:

### Vanilla Cream

- ½ L Whipping cream
- 1 Vanilla pod
- 50 g Egg yolk
- 30 g Sugar
- 2 Gelatin leaves, softened

### Green Tea Cream

- 300 g Whole milk
- 90 g Whipping cream
- 60 g Egg yolk
- 30 g Sugar
- 5 g Matcha green tea powder
- 240 g Puff pastry

## DIRECTIONS:

1. For the vanilla cream, simmer whipping cream and vanilla pod. In a separate bowl, whisk egg yolk and sugar then add to whipping cream. Stir in gelatin until dissolved. Chill.
2. For the green tea cream, simmer milk and whipping cream. In a separate bowl, whisk egg yolk and sugar then add to milk mixture. Stir in green tea powder. Chill.
3. Roll a very thin puff pastry layer. Bake in the oven at 180° C for 11 minutes. Remove and shape with a baking stencil.
4. Assemble layers: puff pastry, matcha green tea cream, puff pastry, vanilla cream, puff pastry.
5. Finish the dessert with some icing sugar on the top.

Blakes Restaurant at  
Blakes Hotel in London

