

# Napoleon puff pastry, lemon cream, vanilla whipped cream, lime zests

## Recipe for 4

### Description

A classic French lemon pastry, traditionally presented with a pastry cream

### Note

Be careful not to cook the lemon cream once the butter has been added, it could separate the cream.

### Ingredients

#### Leafing

- 0.50 Unit(s) Sheet of puff pastry
- 2 Tbsp Icing sugar

#### Lemon cream

- 250 Ml Lemon juice
- 3 Unit(s) Egg yolk
- 85 Gr Sugar
- 35 Gr Cornstarch
- 30 Gr Butter

#### Chantilly and Assembly

- 250 Ml 35% whipping cream
- 35 Gr Sugar
- 0.50 Unit(s) Lime zest(s)

### Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **420 F°**
- Resting time **20 mins**

#### Feuilletage

Make sure your puff pastry is no thicker than 2 to 3 mm.

Prick the entire surface with a fork or a rolling pin.

Place the puff pastry between two sheets of baking paper, and then between two baking sheets (ideally perforated).

Place the whole thing in the hot oven for about 20 to 25 minutes, remove the baking sheet and the paper from the top, make sure to bring a nice color to the puff pastry.

Then sprinkle the powdered sugar over the entire surface of the puff pastry, place back in the oven to caramelize the pastry. Keep an eye on the coloring, it can go very fast depending on the strength of your oven.

Once cooled, cut with a saw knife rectangles of the length you want.

#### Lemon cream

In a saucepan, heat the lemon juice. In a bowl, whiten the yolks with the sugar. Add the cornstarch. Pour the hot lemon juice into the bowl, whisking quickly, then return the mixture to the saucepan and thicken, whisking continuously. Remove from heat and add butter. Place the lemon cream on a plate with a saran wrap and keep in the refrigerator until cool.

### Chantilly and assembly

**Chantilly** In a bowl pour the cream and sugar, make sure your cream is cold, whip it until you get peaks or bird's beak. Reserve it in the refrigerator.

**Assembly** Place your rectangle of caramelized puff pastry in your plate, make beautiful balls of whipped cream here and there, do the same with the lemon cream.

Finish with the lime zest on the whole.

**Bon appétit!**