



Chestnut Cream Millefoglie

This recipe is a variation of the one proposed by the magazine "La Cucina Italiana" many years ago. In an era in which is all about cake-design this type of dessert is very overlooked. In fact if you like puff pastry, this will give you great satisfaction with its soft contrast and crisp flavors that blend together in great harmony. The ingredients speak of winter and Christmas, so it is well suited to close the lunch that day.



CHESTNUT CREAM MILLEFOGLIE
Preparation time: 45 minutes Cooking time: 15 to 20 minutes for each sheet (For 12 people)

3 packs of rectangular puff pastry
1 jar of chestnut cream
8 marron glacé
4 oz. of candied orange peel
2 cups of fresh cream
2 cups of milk
2 egg yolks
2 tablespoons sugar
2 tablespoons of cornstarch
1 teaspoon of vanilla extract
1 teaspoon cocoa

1. Spread the pastry out with a rolling pin and cut 5 circles of 24 cm in diameter. With the dough that advances make many small sticks that will cook in the oven as circles.
2. Prick with a fork, and lightly moisten with a wet brush and water.
3. Bake at 350 F degrees (convection oven). In this type of oven if you have more plates to support the circle of dough and you can cook two or three at a time. After 15 minutes, if the surface should be golden brown the pastry.
4. Meanwhile, prepare the custard. Boil the milk with the vanilla and until it just bubbles then turn off the burner. Beat the egg yolks with the sugar until they become frothy. Add the cornstarch and milk gradually. Put the mixture back on the heat and allow to thicken, stirring constantly.
5. Turn off the heat. Pour the cream into a bowl, stir to cool, add the cream of chestnuts, the crumbled marron glacé (save one for garnish) and the orange peel into small pieces.
6. When the cream is well cooled, stir gently from the bottom upwards, keep a spoonful of the that will serve to decorate.
7. Just before serving the cake, put the layers together. Alternating a layer of pastry with one of cream. Keep aside 4 tbsp of cream. Finish with a sheet of pastry.
8. With a serrated knife even the edges and crumble the trimmings along with the puff pastry pieces that have already cooked. Even out the edge with a spatula and add the remaining cream on this to adhere the crumbs. Sprinkle the surface with sifted cocoa. Place a dollop of whipped cream and candied chestnuts. Serve immediately. Cut the cake using a serrated knife.