



CHESTNUT MILLE-FEUILLE



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PUFF PASTRY

- 500 g flour
- 10 g salt
- 250 g water approx
- 400 g fresh butter

Knead the dough and give it 6 single turns, resting every other turn, placing the dough in the refrigerator. Leave to rest for a few hours before rolling out the dough to 3 or 4 mm. Prick and cut to size 60x40. Leave to rest in the fridge, then bake at 210°C, depending on your oven. Before the end of baking, sprinkle the mille-feuille generously with powdered sugar and caramelize. Leave to cool and cut into three equal parts.

CREAMY CHESTNUTS INGREDIENTS

- 1000 g Pellorce & Jullien chestnut cream
- 100 g cream 35% fat
- 15 g gelatine powder 150 bloom
- 75 g water
- 400 g cream 35% fat whipped

MANUFACTURING PROCESS

Rehydrate gelatin with 75 g cold water.

Slowly whip up the 400 g cold cream, bird's beak texture. Bring the 100 g cream to the boil and add the gelatine. Pour over the chestnut cream. Carefully add the 400 g of whipped cream and pour into a flexipan or 60x40 frame. Freeze the mixture, then cut into three equal parts.

Assemble the Mille-feuille, interspersing the chestnut cream with layers of puff pastry. Leave to brown for a few minutes at room temperature, then quickly cut the mille-feuille into slices. Decorate with a rosette of Marron Intense and pieces of chestnuts in syrup.



CHESTNUTS
CREAM
4/4 = 1 KG
CARTON OF 12
RÉF : 1392



MARRON INTENSE
4/4 = 950 GR
CARTON OF 6
RÉF : 1702



BROKEN CANDIED
CHESTNUT
CARTON OF 6
RÉF : 063