



Cheats Strawberry Mille Feuille



Ingredients

- 1 packet of ready rolled puff pastry (320g)
- 2 tbsp icing sugar
- 1 x 420g can Princes strawberries in light syrup
- 300ml double cream

 Serves
4

 Prep
12 mins

 Cooking
15 mins

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	369Kcals	7.5g	30g	17g	0.36g
RI%	37%	16%	88%	176%	12%

Method

1. Pre-heat the oven to 180 degrees
2. Cut the puff pastry into 8 rectangles about 10cm x 5cm
3. Dust with icing sugar and place on a baking tray lined with baking paper.
4. Place another sheet of baking paper on top and another baking tray to keep it gently squashed down while it cooks
5. Bake in a pre-heated oven at 180c for about 15 minutes then allow to cool
6. Meanwhile, whisk the cream by hand in a bowl for about 10 minutes until you create stiff peaks. Add 1 tbsp of icing sugar and whisk for another 30 seconds
7. Remove puff pastry from the oven
8. To create each mille feuille cake place one puff pastry rectangle on a plate, add a layer of cream, then strawberries, then top with puff pastry and a sprinkle of icing sugar.

