

Napoleon Cake (Mille-Feuille)





Ingredients

For the Dough (8–10 thin layers):


- 145 g cold butter
- 30 g eggs
- 2.5 g vinegar
- 2 g salt
- 45 g ice-cold water
- 182 g flour

For the Cream (rich & slightly fluid for soaking):

- 200 g milk
- 25 g heavy cream (33–35%)
- 12 g cornstarch
- 12 g flour
- 45 g sugar
- 45 g egg yolks
- 80 g butter (soft)
- Vanilla
- 65 g banana

Napoleon Cake (Mille-Feuille)

 1 cake

 Preparation time: 30 minutes
Cooking time: 10 minutes

REALIZATION

1. For the dough grate the cold butter.
2. Mix quickly with flour, eggs, vinegar, salt, and ice water.
3. Knead briefly — keep it rough (don't overwork).
4. Freeze for 30 minutes.
5. Roll and perform: 1 double fold and 2 single folds.
6. Chill between folds if needed.
7. Rest in fridge for 1–2 hours.
8. Roll very thin (-2 mm).
9. Cut the edges (don't worry about perfect shape).
10. Bake at 200°C (400°F) for 4–7 minutes until golden.
11. Cut slightly uneven edges (important for rustic look).
12. Then cut into 4 pieces and leave it rest.
13. For the cream in a bowl, whisk together the egg yolks, sugar, cornstarch, and flour until smooth and lump-free.
14. In a saucepan, heat the milk, heavy cream, and vanilla over medium heat until just below boiling.
15. Gradually pour the hot liquid into the yolk mixture, whisking constantly to temper the eggs.
16. Return the mixture to the saucepan and cook over medium heat, stirring continuously, until the cream thickens and reaches a smooth, custard-like consistency.
17. Remove from heat and allow it to cool to approximately 40°C.
18. Add the butter and mix until fully incorporated and silky smooth.
19. Add the banana and blend using an immersion blender until the cream is completely smooth and homogeneous.
20. Place first layer.
21. Spread generous cream (more than you think).
22. Repeat layers.
23. Crush leftover pastry scraps.
24. Cover top and sides.
25. For a crisp texture, serve immediately. For a softer, fully set the cake, refrigerate for at least 6 hours, ideally 12–24 hours.
26. Enjoy!