



# Peanut butter Napoleon/Mille Feuille

**30'**  
Hands on

**30'**  
Cook Time

**Family**  
Portion(s)

**1**  
Difficulty



## Ingredients

- 1 puff pastry sheet
- 50 g icing sugar

For the peanut butter cream

- 500 g milk
- 120 g granulated sugar
- 1 [vanilla extract](#)
- 1 egg
- 2 egg yolks
- 50 g corn starch
- 2 tablespoon(s) butter
- 4 tablespoon(s) [homemade peanut butter](#)
- icing sugar, for dusting

## Method

- Preheat the oven to 190\* C (374\* F) Fan.
- Cut the puff pastry sheet into small rectangular pieces or whatever shape you like. Try to make all of the pieces as identical as possible.
- Dust a baking pan with icing sugar. Place the pieces of puff pastry over it and dust with some more icing sugar.
- Bake for 15-20 minutes.

For the peanut butter cream

- In a saucepan add the milk, ½ the sugar and the vanilla. Place over medium heat and bring to a boil.
- In the meantime, in a bowl, add the whole egg, egg yolks and the remaining sugar. Whisk until the mixture becomes fluffy.
- Add the corn starch and continue whisking.
- When the milk mixture comes to a boil, add a small amount of it to the bowl. Stir to combine and to warm up the yolks. Continue adding the milk in small batches and stir.
- Transfer mixture back into saucepan over heat and whisk continuously until the cream thickens.
- Add the peanut butter last and stir until completely incorporated.
- Transfer to a pastry bag and pipe peanut butter cream over puff pastry pieces.
- Cover with a second layer of puff pastry and pipe with more cream. Cover with a third piece of puff pastry and dust with icing sugar to complete.
- You can serve with melted chocolate or chopped peanuts.