

Mixed Berry Napoleon

Servings: 4

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Total Time: 1 hour

Ingredients

1/2 490 g box frozen puff pastry (1 sheet), thawed and cut evenly in thirds

1 cup (100 g) strawberries, quartered

1 cup (100 g) raspberries, whole

1 cup (8 oz/240 ml) heavy cream, chilled

2 tablespoons confectioner's/ powdered sugar, plus more for garnishing

Try and make the whipped cream look as pretty as possible. I piped mine in with a pastry bag fitted with a simple round piping tip. I piped it into little rounds, probably 4 or 5 rounds per row. Since there are so few ingredients we might as well make it look like we worked really hard on it!

Directions

Preheat the oven to 425 F/218 C. Cover a sheet pan/cookie sheet with parchment paper and evenly space out the puff pastry. Prick the pastry with a fork to prevent it from puffing up too much.

Cover the pastry with another piece of parchment paper, and another sheet pan/cookie sheet. Bake until they just start to brown, about 10 minutes.

Reduce the heat to 375 F/190 C and continue baking until the pastries are dry, crisp, and deep golden-brown. This should take another 5 to 10 minutes. Cool completely.

In the bowl of a stand mixer fitted with a whisk attachment, whisk the heavy cream and 2 tablespoons confectioner's sugar. Whisk until medium peaks form.

Lay one of the pieces of pastry on a serving plate and place the raspberries on top in 4 or 5 rows, leaving room in between. In the spaces between the berries, pipe/spoon in the whipped up cream. Place another piece of pastry on top and repeat, but this time use your strawberries.

After you have 2 layers of berries and cream, top with the last remaining piece of pastry. Dust the top of the pastry with some confectioner's sugar and serve.