



# Eat Seasonably Strawberry Millefeuille

*This filled and layered puff pastry is garnished with fresh sliced strawberries, double cream and powdered sugar for maximum summer yum.*



## What you need

Serves 6

- 1 Packet Puff Pastry
- Icing Sugar for dusting
- 1 Egg, beaten
- 150ml Double Cream
- 100g Ready made Custard
- 200g Strawberries, hulled & cut in half

## Directions

- Preheat the oven to 220 C/ 425F/ Gas 7
- Roll out the pastry on a lightly floured surface to 30cm x 30cm
- Put the pastry on a baking sheet, brush with the egg & dust with icing sugar
- Bake for 15-20 minutes until the pastry is golden brown
- Remove from the oven, trim the edges & cut into 3 pieces and leave to cool
- Beat the cream until firm & stir in the custard
- Place one of the pastry rectangles on to a serving plate; layer half of the cream mixture onto the pastry, top with the strawberries
- Repeat for the next layer, finishing with a puff pastry sheets & dust with icing sugar



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