

Simple Raspberry Napoleon

AF DuPage Cooking Demonstration

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Presented by Chef Chris Thielman & Karen Thielman

Servings: 4

Special Equipment needed: 14- or 16-inch pastry bag, Number 803 plain small round piping tip, serrated knife, 18- x 13-inch baking sheet pan, 3 silicone baking sheets, sifter

Ingredients:

½ box (1 sheet) of prepared frozen puff pastry sheets (defrosted)

Flour for dusting and rolling

½ teaspoon gelatin powder

2 Tablespoons cold water (for blooming the gelatin)

1 ½ cups heavy whipping cream NOT UHT TYPE (Ultra High Temperature)

2 Tablespoons granulated sugar

1 teaspoon vanilla extract

1 ½ pints fresh raspberries

¼ cup powdered sugar (for dusting)

Method:

Pre-heat your oven to 375°.

Take one sheet of defrosted puff pastry dough and roll out to 1/8 inch thick by 18- x 13-inches (the size of the baking pan), using a little dusting flour. Prick it thoroughly with a fork.

Place a silicone baking sheet on the 18- by 13-inch pan. Place the dough on the silicone baking sheet. Cover the dough with two additional silicone baking sheets.

Allow to rest for 10 minutes before baking.

Place in the oven, directly on the rack in the center of the oven and bake for about 23-25 minutes or until a deep golden-brown color. Check the color and adjust the time as needed.

Remove the top 2 silicone sheets and cool.

Gently cut the cooked sheets with a serrated knife into 4-inch by 2-inch perfect rectangles, **do not press down** at all or you will snap the sheets. Allow the knife to do the work.

You will need 3 rectangles per dessert. Set aside.

Crème Chantilly:

Sprinkle (SLOWLY) 1/2 teaspoon of unflavored powdered gelatin over 2 Tablespoons of cold water in a very small microwave-safe container and let it stand for 10-15 minutes.

Microwave the mixture in 5-second increments until the gelatin is dissolved and liquefied. **Do Not Overheat** this mixture!

Whip 1 1/2 cups of chilled heavy cream with 2 Tablespoons granulated sugar and 1 teaspoon vanilla extract in a stand mixer or hand mixer, staying on low speed until small bubbles form and then increasing the speed to medium.

When the crème begins to thicken, slowly pour in the gelatin mixture as you are whipping, and then increase the speed to high and continue to beat until stiff peaks form.

Insert the piping tip in the pastry bag, then add the crème Chantilly and place the filled pastry bag in the fridge for later use.

When ready to assemble, take one puff pastry rectangle and place a raspberry on each corner and one more in the center of the longer outside edges.

Using the pastry bag, gently and slowly fill between the raspberries with the crème Chantilly in equally-sized dollops, being careful not to squeeze out past the edge of the rectangle. Pull up as you gently squeeze to fill in the spaces. Make sure the crème Chantilly is slightly higher than the raspberries or the next sheet won't stick to the underside.

When you have finished the dollops between the raspberries, fill in the space in the interior of the Napoleon with crème Chantilly.

Place another puff pastry rectangle on top and repeat the process of placing the raspberries and adding the dollops of crème Chantilly. Place the third puff pastry rectangle on top.

Sift a very light coating of powdered sugar on top and finish with a raspberry as a garnish.

Chefs notes:

Baking the dough to a deep color ensures crispness and the ability to crack it easily with a fork. Underbaking will result in a texture that is too soft.

The gelatin will keep the crème Chantilly from “weeping” and if well covered, the crème Chantilly will retain its moisture and airiness for up to 24 hours.

The addition of gelatin will also allow the crème Chantilly to be frozen and then defrosted for use in other desserts. For example, you could use the mixture as a mousse in a variety of desserts.