





Kafo millefeuille

Recipe for 1 strip of 55 cm

- Coffee puff pastry
- Perou and caramel chocolate mousse
- Coffee Chantilly
- Coffee and Nevado white chocolate Namelaka cream

Coffee puff pastry Feuilletage

640 g flour

12 g salt

60 g of melted butter

280 g water

50 gr coffee extract

540 g butter

Few hour before making the puff pastry , heat a part of the water and there diluting the soluble coffee , then let cool .

In a mixer, place the flour, salt, melted butter and almost all water.

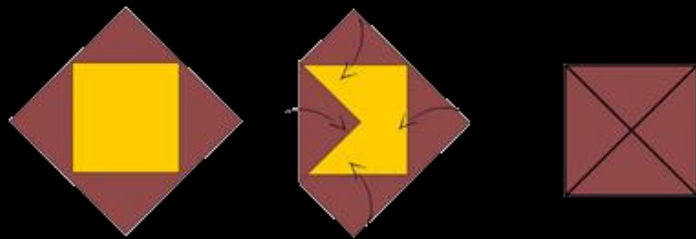
Knead until dough is a homogeneous, adding the remaining water if necessary.

Put the dough into a ball, cover and let stand for 3/4 hour

With a rolling pin, between two sheets of waxed paper, spread butter measuring the half of the surface of the dough.

Roll out the dough on one square 1 cm thick

Put the butter in the middle, then fold the sides of the dough on top.



Roll out the dough about 50 cm long (1 to 1.5 cm thick)

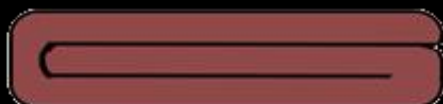
Fold Folio, 3 equal parts, it is called "giving un tour"

Turn the dough a quarter turn, and repeat the operation (the 2nd round)

Tour simple



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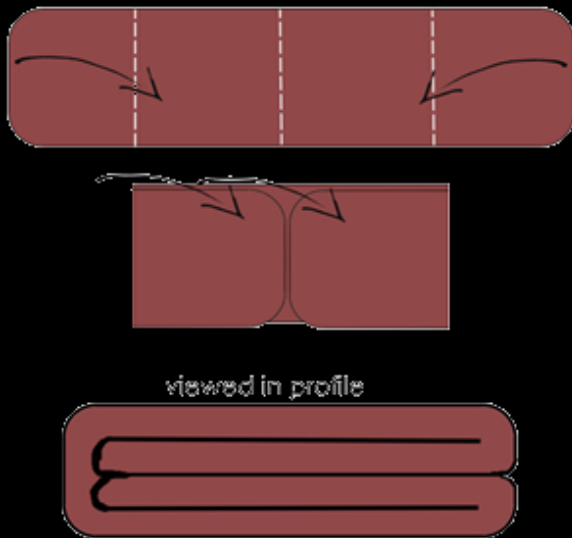


Let stand 30 minutes in the fridge and give a 3rd and a 4th Tour in the same way.

Let stand 30 minutes in the fridge

For the 5 th Tour, give a double

Tour Double



Let cool in the fridge .

Spread the paste over the entire surface of your baking tray (60 cm x 40 cm) , thickness of 3 or 4 cm, and prick all over with a fork.

Bake about 30 minutes at 180 °

Caramel and Perou chocolate mousse

150 gr fresh cream

150 gr dark chocolate Perou

60 gr sugar

300 gr whipping cream

Make a dry caramel in sauce pan with the sugar , deglaze with the previously hot cream . Wait to cool to 80 ° and pour in 3 times to the melted dark chocolate . Cool to 40 ° and add the whipping cream.

Coffee Chantilly

400 gr whipping cream

35 gr sugar

15 gr coffee extract

Whip the cream with the sugar until obtaining a Chantilly cream, add some coffee extract Reserve .

Coffee white chocolate Namelaka cream

150 gr Whole milk

7.5 gr glucose

3 gr gelatin leaf

260 gr white chocolate Nevado

2 gr Soluble coffee

300 gr fresh cream 35 %

Boil the milk with soluble coffee; add the soaked and drained gelatin.. Pour gently the melted chocolate to 45 ° beforehand mixed up glucose, so as to obtain an elastic and shiny texture. Add the cream liquid and cold. Mixer seconds time. Let crystallize in refrigerator

Proceed

Cut the millefeuille to obtain a perfect rectangle, put aside the falls remains puff pastry . Place the millefeuille lengthwise, cut 3 strips about 10/12 cm wide.

On the first millefeuille layer, using a piping bag with plain nozzle, depositing a layer of caramel/ chocolate mousse. Top with the second band of millefeuille and always with a plain nozzle piping bag, put coffee Chantilly cream. Finish by placing the last strip of millefeuille, give a good pressure to equalize. Trim the edges and cut the middle to obtain two millefeuille about 25 cm long.

crumble the the falls remains feuilletage previously reserved , then cover the edges of millefeuille.

place standing the millefeuille . Using a spoon tablespoon dipped in hot water, make some dumplings (quenelles) from the Coffee Namelaka cream . Finish by placing pieces of chocolate puff and decoration.