



MAKES: 12

PREP: 60 minutes

COOK: 45 minutes

rhubarb mille-feuille

with Mascarpone
Cream and Hazelnut
Praline

This delicate classic French pastry always draws a crowd, and this sophisticated version is no exception. Queen vanilla adds depth to the mascarpone cream, while Queen orange extract balances the wonderfully tart roast rhubarb.

Ingredients

Mascarpone Cream

500mL milk
2 tsp Queen Natural Organic Vanilla Extract
120g caster sugar
6 egg yolks
40g flour
7.5g titanium gelatine leaves, softened in cold water
250g mascarpone
120g pouring cream

Pastry

1.2kg puff pastry

Hazelnut Praline

130g caster sugar
110g roasted hazelnuts
pinch of salt

Roast Rhubarb

24 thin stalks rhubarb, cut into 15cm lengths
220g caster sugar
Thinly peeled rind and juice of 2 oranges
1 tsp Queen Natural Orange Extract

To Serve

Icing sugar, to dust
Extra hazelnut praline

Method

RECIPE BY: Max Adey

STEP 1

For mascarpone cream, heat milk, vanilla extract and 60g sugar in a medium saucepan over medium-high heat. Whisk remaining 60g sugar and egg yolks in a bowl until pale and thick. Sieve over flour and whisk until smooth. Add milk mixture to yolk mixture, whisking to combine. Return to the saucepan over medium heat and simmer, stirring occasionally, for 3 minutes until thickened.

Add gelatine and whisk to combine. Pass through a fine sieve into a bowl, cover directly with plastic wrap to prevent a skin forming and refrigerate for 3 hours until chilled and firm.

Whisk mascarpone and cream until soft peaks form. Whisk chilled custard to loosen then fold through mascarpone mixture. Transfer to a piping bag fitted with a 1cm round piping nozzle and refrigerate for 45 minutes until chilled.

STEP 2

Cut pastry into 400g portions. Roll out each portion on a lightly floured surface to a 40cm x 30cm rectangle. Refrigerate to rest for 30 minutes. Cut each piece of pastry in 4 equal rectangles.

STEP 3

Preheat oven to 190°C, fan-forced. Line six oven trays with baking paper. Place pastry, in a single layer, on prepared trays. Cover with extra sheets of baking paper and weigh down with heavy baking trays. Bake for 20-25 minutes until pastry is golden. Let cool completely. Cut each rectangle of pastry into thirds.

STEP 4

For hazelnut praline, line an oven tray with baking paper. Cook sugar in a large saucepan over medium-high heat for 5 minutes until caramelised; add hazelnuts and salt, and swirl to coat. Tip onto prepared tray and stand for 40 minutes until set. Pulse praline in a food processor until lightly crushed, then transfer to an air-tight container until ready to serve.

See over for remaining method



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Method *(Continued)*

STEP 5

For roast rhubarb, combine rhubarb, sugar, orange zest, juice and extract in a large bowl and toss to coat. Set aside for 30 minutes for flavours to infuse. Reduce oven to 180°C, fan-forced. Line two large oven trays with baking paper. Divide rhubarb mixture among trays and roast for 12-15 minutes until tender but still holds its shape. Cool on trays. Reserve syrup.

STEP 6

To assemble, place a pastry rectangle on each serving plate. Spread a thin layer of custard over pastry and place 3 pieces roast rhubarb on top. Scatter with some hazelnut praline. Top with another pastry rectangle, then pipe over mascarpone cream and drizzle with rhubarb syrup. Top with the remaining pastry rectangle. Dust with icing sugar and scatter with extra hazelnut praline to serve.