



## MILLE FEUILLE WITH WHITE CHOCOLATE MOUSSE AND WILD STRAWBERRIES

*A dessert suitable for all occasions, all seasons and customizable according to everyone's tastes. The mille-feuille is a great classic of pastry, in this recipe we offer it in a very simple version, stuffed with a delicious white chocolate mousse.*



### INGREDIENTS:

#### **for the white chocolate mousse:**

**200 g** of Emilia white chocolate

**200 g** of fresh liquid cream

**100 g** of fresh milk

**1** lemon for the zest

**1** vanilla bean

**2 g** of gelatin in sheets

**5 g** of glucose syrup.

**1** pack of white chocolate chips

Emilia Zaini

**1** roll of ready-made puff pastry

**50 g** of powdered sugar

**q.s** water

**200 g** of wild strawberries



Difficulty  
**EASY**



Preparation  
50 min + 8  
hours



Portions  
4

**1**

Start by preparing the white chocolate mousse which will need a long rest in the fridge for crystallization: place the gelatin sheet in cold water, bring the milk to the boil together with the lemon zest, the vanilla pod and the glucose. Mix, turn off, cover and leave the aromas to infuse for 10 minutes.

### TIP

The same Mousse can also be prepared with dark chocolate: for that replace the same amount of white chocolate with dark chocolate.

Heat the milk again, add the squeezed gelatin and pour the filtered mixture over the melted white chocolate, emulsify with a spatula and stir occasionally until it reaches room temperature. Whip the very cold cream and gently incorporate it into the white chocolate emulsion, cover the container with cling film and keep in the fridge for 8 hours



- 2 With a pastry cutter, form many small discs of puff pastry or rectangles, arrange them on a baking sheet lined with parchment paper, moisten them by spraying a little water and sprinkle them with sifted icing sugar. Turn them over and repeat the operation. Cook in static mode in a preheated oven at 170 ° C. After about 15 minutes the “sfogline” will appear swollen, shiny and caramelized, taken out of the oven and let cool.
- 3 Set aside 4 “sfogline” for decoration, crumble the rest of the caramelized pastry dividing it into four glasses, distribute the drops of white chocolate and half of the strawberries. Using a sac à poche with a St Honoré nozzle, fill the glasses with mousse, decorate with the remaining strawberries and sfogline, complete with Emilia white chocolate chips and serve.