

# CHOCOLATE NAPOLEON

Recipe by chef Marios Hadjiosif



**ACTIVE TIME**  
20 min



**TOTAL TIME**  
1h 10 min



**DIFFICULTY**  
medium



**SERVINGS**  
22 pieces

## INGREDIENTS

- 2 puff pastry sheets, cut into 48 pieces (5 x 9 cm)
- 300 g fresh cream
- 150 g icing sugar (see tip 1)
- 1 tsp homemade vanilla sugar
- 300 g cream cheese or mascarpone cheese
- 300 g dark chocolate, cut in pieces
- 10 g unsalted butter, cut into pieces

## PREPARATION

- 1 Preheat oven at 200°C. Line two baking trays with baking paper and set aside.
- 2 Spread the puff pastry pieces onto baking trays. Prick with a fork and bake in preheated oven (200°C) for 5 minutes. Turn over and bake 5 minutes more or until golden brown. Remove carefully on a rack and allow to cool thoroughly.
- 3 **Insert butterfly whisk**, add fresh cream, icing sugar and vanilla sugar and whip on **speed 3**, without setting a time, until it thickens to yoghurt consistency, watching carefully to avoid over-whipping. **Remove butterfly whisk**, transfer into a bowl and refrigerate for further use.
- 4 **Insert butterfly whisk**, add cream cheese and whip **2 min/speed 4**. **Remove butterfly whisk**, transfer into a bowl and refrigerate for further use.
- 5 Place dark chocolate into mixing bowl and grind **10 sec/speed 4**.
- 6 Add butter and melt **4 min/50°C /speed 3**. Allow mixing bowl to cool down for 5 minutes.
- 7 **Insert butterfly whisk**, add whipped cream cheese and mix **5 sec/speed 3**.
- 8 Add whipped cream and mix **5 sec/speed 3**. Pour into a piping bag and refrigerate for about 30 minutes. Meanwhile, with a sharp knife slice the puffed pastry pieces in half crosswise (so the length remains the same) and set aside (see tip 2).
- 9 Remove the piping bag from the refrigerator, cut the tip so you have a round 2 cm diameter opening and layer chocolate custard on a piece of puff pastry. Cover the chocolate custard with a 2nd piece of puff pastry, apply a second layer of chocolate custard, finish with a 3rd piece of puff pastry and place on a serving platter. Repeat until all puff pastry pieces and chocolate custard are used.
- 10 Garnish with icing sugar and serve.

## TIPS

- 1 **Icing sugar:** Add sugar into mixing bowl and grind **15 sec/speed 10**.
- 2 Select the best pieces and sort them in sets of 3 of approximately equal size. Left-over pieces can be crushed and stored for further use, for example in a millefeuille.

