

HOMEMADE PAILLETÉ FEUILLETINE

The Recipe

<https://cuisinedaubery.com/recipe/homemade-paillete-feuilletine/>

Pailleté Feuilletine is used in professional and high-end pastry for its unique crispy texture that doesn't go soggy easily

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Feuilletine Wafer Crunch,

Ingredients

For 140 g (5 oz) of Pailleté (Actual Weight)

1/4 Cup Butter (60 grams)

1/3 Cup Icing Sugar (60 grams)

4 Tablespoons Egg Whites (60 grams)

1 Vanilla Bean

1/2 Cup Flour (60 grams)

For 100 g (1/4 lbs) of Pailleté (Actual Weight)

3 Tablespoons Butter (42.8 grams)

3 Tablespoons Icing Sugar (42.8 grams)

3 Tablespoons Egg Whites (42.8 grams)

1 Vanilla Bean

1/3 Cup Flour (42.8 grams)

For 70 g (3 oz) of Pailleté (Actual Weight)

2 Tablespoons Butter (30 grams)

2 Tablespoons Icing Sugar (30 grams)

2 Tablespoons Egg Whites (30 grams)

1 Vanilla Bean

3 Tablespoons Flour (30 grams)

Steps

1. Let the Butter (1/4 Cup or 60 g) soften at room temperature. Do not melt it in the microwave!!
2. Place in a large bowl, and cream, with a rubber spatula

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3. Pour in the Icing Sugar (1/3 Cup or 60 g), pour and mix
4. Pour in the Egg Whites (4 Tablespoons or 60 g) and mix, with a wire whip
5. You will see, the emulsion is difficult to form, but it will resolve itself with the following steps
6. Scrape the seeds from Vanilla Bean and mix
7. Pour in the Flour (1/2 Cup or 60 g) and mix, with a wire whip
8. The initial quantity is suitable for 4 standard sized silicone mats
9. Pour 1/4 of the batter onto each silicone mat
10. Using a large offset Icing Spatula, spread thinly. You should be able to see the mat through it.
11. Scrape the edges. Indeed, the edges tend to be too thin, and will cook and over-caramelize before the rest, at risk of burning.
12. Before baking, place on a baking sheet
13. Preheat oven Bake in preheated oven to 360 F / 180 C. Prefer a convection oven.
14. Baking takes approximately 5 minutes to 6 minutes. The best way is to judge by the color obtained.
15. You should get a nice caramelized color, but not too dark!
16. Remove the silicone mat or the parchment paper from the baking sheet to stop cooking, and let cool at room temperature
17. Then comes the fun part, breaking these tiles