

# THE LOVE NAPOLEON CAKE (MILLEFEUILLE)

## The Recipe

<https://www.cuisinedaubery.com/recipe/love-napoleon/>

French call it Millefeuille, Americans call it Napoleon, I personally call it, friggin' delicious. Because that is what it truly is.

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Layer Cake, Napoleon Cake,

## Ingredients

### **For a 7.08" (or 7 3/32" or 18 cm) x 6.69" (or 6 11/16" or 17 cm) heart**

2 Puff Pastry Doughs For the recipe, see [HERE](#)

\*First layer

13 Raspberries

2/3 Cup Mousseline Cream (200 grams) For the recipe, see [HERE](#)

0.8 Gelatin Sheet

\*Second layer

20 Raspberries

\*Whipped Cream

1/4 Cup Mousseline Cream (80 grams) For the recipe, see [HERE](#)

some Food Coloring Red Color

2/3 Cup Whipping Cream (150 grams)

1 Tablespoon Vanilla Sugar (16 grams) For the recipe, see [HERE](#)

### **For a 6.29" (or 6 19/64" or 16 cm) x 5.9" (or 5 29/32" or 15 cm) heart**

2 Puff Pastry Doughs For the recipe, see [HERE](#)

\*First layer

10.1 Raspberries

1/2 Cup Mousseline Cream (156.8 grams) For the recipe, see [HERE](#)

0.6 Gelatin Sheet

\*Second layer

15.6 Raspberries

\*Whipped Cream

3 Tablespoons Mousseline Cream (62.7 grams) For the recipe, see [HERE](#)

some Food Coloring Red Color

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1/2 Cup Whipping Cream (117.6 grams)

2 teaspoons Vanilla Sugar (12.5 grams) For the recipe, see [HERE](#)

**For a 7.87" (or 7 7/8" or 20 cm) x 7.48" (or 7 31/64" or 19 cm) heart**

2 Puff Pastry Doughs For the recipe, see [HERE](#)

\*First layer

16.1 Raspberries

3/4 Cup Mousseline Cream (248.3 grams) For the recipe, see [HERE](#)

0.9 Gelatin Sheet

\*Second layer

24.8 Raspberries

\*Whipped Cream

1/3 Cup Mousseline Cream (99.3 grams) For the recipe, see [HERE](#)

some Food Coloring Red Color

3/4 Cup Whipping Cream (186.2 grams)

2 Tablespoons Vanilla Sugar (19.8 grams) For the recipe, see [HERE](#)

**For a 9.44" (or 9 29/64" or 24 cm) x 9.05" (or 9 1/16" or 23 cm) heart**

2 Puff Pastry Doughs For the recipe, see [HERE](#)

\*First layer

26.5 Raspberries

1 1/3 Cup Mousseline Cream (407.8 grams) For the recipe, see [HERE](#)

1.6 Gelatin Sheets

\*Second layer

40.7 Raspberries

\*Whipped Cream

1/2 Cup Mousseline Cream (163.1 grams) For the recipe, see [HERE](#)

some Food Coloring Red Color

1 1/3 Cup Whipping Cream (305.8 grams)

2 Tablespoons Vanilla Sugar (32.6 grams) For the recipe, see [HERE](#)

### Steps

#### The puff dough

For this recipe, no need to make your own Puff Pastry Doughs, you may purchase the puffs in your supermarket. (most often in the frozen section)

If you live in the States, try to purchase a quality puff pastry (most puff pastry are not very tasty). I purchase mine in the chain store "Smart & Final" (look in the frozen section for 'French Puff Pastry')

1. You will need a stencil in the shape of a heart
2. You may use my file, [HERE](#)

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3. Print my file and cut the heart with scissors
4. Using this stencil, cut two hearts
5. Use a sharp knife
6. Transfer the hearts onto a baking pan with a silicone mat
7. Lay another silicone mat on top
8. And then lay a baking tray, which will avoid the puff pastry to rise too much
9. Bake at 360 F / 180 C
10. I won't tell you how long to bake. It's really up to you to bake until you obtain the light golden color that you need
11. Sprinkle some icing sugar and bake a few minutes
12. This will caramelize and will avoid the puff dough to get soaked with the cream
13. You are done with 2 baked hearts, and these should be the same size

### The Mousseline Cream

14. You will need to make the Mousseline Cream : you need 2/3 Cup or 200 g for the first layer and 1/4 Cup or 80 g for the upper layer. Make sure to add Vanilla in the cream
15. The recipe is [HERE](#)
16. While you are making it, you may want to add the Gelatin (0.8 Gelatin Sheet) (to bloom in cold water and add in the cream when still hot). This will make the cream a bit firmer and allow it to hold better in this dessert
17. Transfer the cream in a Pastry Bag and place in the refrigerator for 2 hours
18. Use a Plain Pastry Tip with a large diameter (0.62" (or 5/8" or 1.6 cm))
19. Pipe little balls all around a first heart
20. Insert the Raspberries (13)
21. Finish the first layer by adding more Mousseline Cream

### The Whipped Cream

22. For the whipped cream : Pour into a bowl the Mousseline Cream (1/4 Cup or 80 g) and a few drops of Food Coloring (red), mix with a spatula
23. Whip the Whipping Cream (2/3 Cup or 150 g): You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
24. Add in the Vanilla Sugar (1 Tablespoon or 16 g) and whisk
25. You need to incorporate the two bowls, without whisking (which would destroy the airy texture)
26. Add in 1/3 of the whipped cream and fold carefully
27. Repeat with 1/3 of the cream, and repeat with the last 1/3
28. Transfer into a Pastry Bag and a Saint-Honore Piping Tip
29. Pipe on the second heart
30. For the Raspberries (20), try to pick them with the same size and caliber
31. Sprinkle some icing sugar
32. Place the Raspberries around the heart
33. All you need to do now is to place the upper layer on the first heart