



PREP: 10 mins  
COOK: 35 mins  
SERVES: 8

## Mother's Day Mille Feuille

With a drizzle of raspberry coulis, topped with fresh berries and pistachios, this very simple but ultra-impressive showstopper is the perfect centerpiece for your Mother's Day lunch, and easy to create with kids!

### Ingredients

#### Raspberry Coulis

200g raspberries (fresh or frozen)  
1 tbsp icing sugar

#### Vanilla Bean Custard

900g store-bought double thick custard  
3 tsp Vanilla Bean Paste  
1 tbsp cornflour

#### Assembly

1x375g sheet all butter puff pastry  
900g store-bought double thick custard  
1 tbsp cornflour

### Method - Raspberry Coulis

#### STEP 1

Place the raspberries in a small pan with icing sugar and heat for a few minutes until the raspberries juice and begin to simmer.

#### STEP 2

Transfer to a blender, or use a hand blender to blend until the raspberries are pureed. Set aside in the fridge to cool.

### Method - Vanilla Bean Custard

#### STEP 1

To thicken your custard, place your store-bought custard in a medium saucepan with the vanilla bean paste. In a separate bowl, combine cornflour with 1tbsp water, and mix until well-combined. Add to the custard, and simmer for a few minutes until thickened. The thicker the custard, the better it will hold its shape when piped.

#### STEP 2

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## Ingredients

40g pistachio kernels, roughly chopped

125g fresh raspberries

Icing sugar, to serve

## Method - Vanilla Bean Custard

Set aside in the fridge, covering the top of the custard with glad wrap, and cool completely (at least for hours).

## Method - Assembly

### STEP 1

Preheat oven to 200 degrees, fan-forced. Unroll your puff pastry and cut out three 12cm x 27cm rectangles. Place on baking trays lined with baking paper.

### STEP 2

Position cookie cutters on the corners of each tray, then top with another tray. If you don't have cookie cutters, add a second layer of baking paper on top of your pastry before topping with another tray.

### STEP 3

Bake for 8 minutes, then reduce the heat to 180 degrees, and cook for a further 8 minutes until the pastry is golden. Remove and leave to cool on a wire rack.

### STEP 4

Assemble the Mille Feuille just before serving. On a platter, place one layer of the pastry, Pipe on a layer of custard over the pastry, and top with raspberry coulis and pistachio. Top with another layer of pastry, and again pipe on custard, adding the coulis and pistachio. Top with the final layer of pastry, and pip the remaining custard on top. Drizzle on the remaining coulis, scatter of the remaining pistachios and top with fresh raspberries.

### STEP 5

Dust over sifted icing sugar and serve immediately.

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