

Russian Napoleon with Pastry Cream

Yield: 12 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-napoleon-pastry-recipe>

Ingredients:

- 6 puff pastry sheets 12 inches x 12 inches
- 2 cups whole milk
- 2 vanilla beans
- 140 grams corn starch
- 455 grams sugar
- 1 teaspoon salt
- 6 eggs
- 170 grams unsalted butter room temperature
- 1 teaspoon unflavored gelatin
- 1/2 cup water
- 1/2 cup simple syrup
- 1/4 sugar

Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 106 grams
3. Cholesterol: 140 milligrams
4. Fat: 62 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 21 grams
8. Sodium: 560 milligrams
9. Sugar: 41 grams

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