

## MILLEFEUILLE WITH LEMON CURD



**Chef:** Leonardo Pellacani

### Method

#### FOR 1 SERVING

Roll the puff pastry out onto a dish. Spread with lemon curd and repeat with a second layer of pastry.

Add the last layer of pastry, then decorate with whipped cream and hazelnut sablage. Sprinkle with icing sugar and serve.

### Menù Ingredients

80 g Lemon Curd - L20X

q.b. Sablage nocciola - Hazelnut sablage - 7086

### Ingredients

35 g (3 pieces) Ready-to-serve puffy pastry

20 g Whipped cream to garnish

Icing sugar