



Strawberry Mille-feuille



20 min
Easy

For 4 Persons

Chantilly-Mascarpone ⁽¹⁾

- 200mL of Whipping cream
- 200g of Mascarpone
- 40g of Icing sugar

Strawberry ⁽²⁾

- 300g of Strawberries

Assembly ⁽³⁾

- 4 Sweet butter crepes (7397)
- 10g of Icing sugar

⁽¹⁾ Chantilly-Mascarpone

- In a bowl, weigh the whipping cream, mascarpone and icing sugar.
- Whip all of it into a strong Chantilly cream.
- Fill it in a pipping bag and set aside.

⁽²⁾ Strawberry

- Rinse, dry and remove the green part of strawberries.
- Cut the strawberries into quarters.
- Set aside in a cool place.

⁽³⁾ Assembly

- Bake the crepes, flat and already thawed for 12 minutes at 160°. Cool.
- Break roughly the crepes to obtain fine crispy tiles.
- Now assembly by alternating cream, crepe tiles and strawberry quarters.
- Sprinkle with icing sugar for decoration.



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