



## Millefeuilles passion fruit

Cakes / Mini Cakes | Vegetarian | Mid-afternoon | Summer

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### For 10 servings

3 puff pastries  
whipping cream  
Mascarpone 250g  
50g icing sugar  
1 lime  
Exotic fruits: kiwi, mango, passion fruit...  
120 g Nutella

### PREPARATION

Preheat the oven to 200°C. Roll out the puff pastry and cut into three rectangles of the same size. Sprinkle with icing sugar, then place parchment paper on the rectangles of dough, before placing a baking sheet on top to prevent the dough from swelling.

Bake for around twenty minutes.

Meanwhile, whisk together the mascarpone, icing sugar, whipping cream and the previously zested lime until you obtain a firm whipped cream. Reserve in a bag fitted with a smooth nozzle.

When the puff pastry has cooled down, pipe dots of whipped cream onto the first

rectangle of puff pastry. Place a second rectangle, and repeat the operation twice.

Then place dots of Nutella between the dots of whipped cream.

Finally, cut the fruits to your liking and arrange them on the surface of the mille-feuille. Enjoy immediately!