



KREMOWKA PAPIESKA

INGREDIENTS:

- 1 package frozen Puff Pastry (two sheets), thawed

CREAM FILLING:

- 1 ½ cups Sugar
- ¼ cup Cornstarch
- ¼ teaspoon Salt
- 3 cups Whole Milk
- 4 whole Egg Yolks
- 2 teaspoons Vanilla Extract
- 2 Tablespoons Butter

WHIPPED CREAM:

- 1 cup Heavy Cream, well chilled
- 2 Tablespoons Powdered Sugar
- 1 teaspoon Vanilla Extract
- ¼ cup Powdered Sugar, for dusting

PREPARATION INSTRUCTIONS:

1. To prepare the puff pastry, line two sheet pans with parchment paper. Place the pastry sheets on the parchment paper and with a fork, dock the pastry to prevent it from puffing up too much in the oven.
2. Bake according to package directions. Allow to cool on a cooling rack until ready to layer.

CREAM FILLING:

3. Combine the sugar, cornstarch, and salt in a medium saucepan. Mix to incorporate. Pour in milk and egg yolks, and whisk together.
4. Over medium heat, stir continuously until mixture barely comes to a boil and becomes thickened (approximately 6-8 minutes). As soon as it starts to bubble and thicken, remove it from the heat. Add the vanilla and butter, and stir until everything is combined. If necessary, strain to remove any lumps that may have developed. Allow to cool completely.

WHIPPED CREAM:

5. Combine the heavy cream, powdered sugar, and vanilla extract in a medium bowl. Use a hand mixer to whip on high until stiff peaks form.

TO ASSEMBLE:

6. Line an 8×8 inch pan with parchment paper, with overhang on all sides (this is important for lifting it out more easily after it has chilled).
7. Layer a sheet of puff pastry- If necessary, trim the puff pastry slightly to fit into the pan.

PREPARATION INSTRUCTIONS CONTINUED:

8. Next, add the cooled cream mixture over the top of the pastry and smooth evenly.
9. Then add the whipped cream and smooth.
10. Top with the other sheet of pastry.
11. Cover with saran wrap and chill for approximately 2 hours— to allow it to set.
12. When ready to serve, carefully lift out of the pan by the parchment paper. Place on a serving plate and dust with powdered sugar.