

Strawberry and vanilla cream puff pastry

COOKING
LOVERS TESA



Consejo del chef

You can add a teaspoon of brown sugar if you want it really sweet.

Raciones para 1

1 Puff pastry sheet
200 gr Strawberries
1 Lemon
600 ml Vegetal milk
60 gr Corn starch
80 gr Agave syrup
2 gr Salt
1 Vanilla bean
A pinch of turmeric
20 gr Margarine (optional)

- 1 To make vanilla cream, split the bean lengthwise, extract the seeds and put all together in a pot with milk, low heat, for a few minutes.
- 2 Remove the bean and pour part of the milk over the corn starch and stir, until all the lumps are dissolved.
- 3 Add this mixture and the agave syrup to the pot. Gently, add the turmeric until you create a light yellow colour. Stir until the mixture gets thicker. Add the margarine while still hot and stir again to combine.
- 4 Remove from heat. Spread the puff pastry sheet on a round mould. Bend the borders to make them thicker and poke the base with a fork to minimize rise. Bake at 220°C in the oven, heat up and down, until it is golden brown.
- 5 When the puff pastry is cold, fill it with the cream and cover all the surface with diced strawberries, previously mixed with the lemon zest and a lemon juice.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/tarta-de-hojaldre-con-fresas-y-crema-de-vainilla/>

