

Sous vide apple millefeuille with berry sauce

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Cooking time: 3 hours 5 minutes



Ingredients

For 6 servings

300 g puff pastry
300 g berries
60 g cane sugar
Mint, 1 small bunch
50 ml rum
500 g Golden Delicious apples
70 g granulated sugar
50 g pine nuts
50 g sultanas
1 vanilla pod
50 g icing sugar

Preparation

Fill and preheat your **fusionchef** water bath to 65 °C.

Mix $\frac{3}{4}$ of the berries with the cane sugar, add half the mint and the rum, place them in a vacuum bag, seal and cook at 65 °C for 15 minutes, allow to cool, blend and sieve.

Fill and preheat your **fusionchef** water bath to 60 °C.

Peel and core the apples, cut into wedges, place them in a vacuum bag with the granulated sugar, pine nuts, sultanas and vanilla. Seal and submerge completely into the sous vide water bath to cook at 60°C for 12 minutes and allow to cool.

Roll out the puff pastry, cut into 10 cm disks, arrange them on a baking sheet and cook them in the oven for 6 minutes at 180°C, dust with icing sugar and continue cooking for a further 6 minutes.

Cut the puff pastry disks in half, fill them with the apple, arrange them on the serving dishes and finish with the berry sauce and remaining mint.