

Chantilly and Strawberry Vol-au-vents Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 25 minutes

Cook time : 15 minutes

Ready in 35 minutes

Level : Advanced

Ingredients:

- Puff pastry 500g (1.1lbs)
- Whipping cream 300g (10.6oz)
- Powdered sugar 30g (1oz)
- Vanilla powder to taste
- Strawberries 300g (10.6oz)

Directions

1. Roll out your puff pastry to the thickness of 6mm (1/4"). Carefully cut out circles 7.5cm (3") in diameter, and make a hole in each one of them with a smaller cutter of 4cm (1.5") in diameter.
2. Stack the scraps of your puff pastry, and roll it to 2mm (1/16") thickness. Cut out the same number of circles 7.5cm (3") in diameter. Dock the circles with a fork, brush the edges with egg wash, and stack the ring-shaped thicker piece on the top.
3. Bake your vol-au-vents at 200°C (400°F) until they rise and get nice golden color. Leave them to cool down.
4. Whisk whipping cream with powdered sugar and vanilla in your stand mixer fitted with whisk attachment until you get soft peaks.
5. Fill cooled vol-au-vents with Chantilly cream, and top them with fresh strawberries.
6. Chill them in the refrigerator before serving.