

Limoncello Millefoglie: The Ultimate Lemon Custard Pastry

Limoncello Custard Millefoglie



OVEN
400°F

TIME
15 min

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INGREDIENTS

For the Puff Pastry Layers:

- 1 sheet store-bought puff pastry
- 1 tbsp powdered sugar, for dusting

For the Limoncello Custard:

- 1 cup whole milk
- 1 cup heavy cream
- 4 egg yolks
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup limoncello liqueur
- Zest of 1 lemon
- 3 tbsp cornstarch
- 1 tsp vanilla extract

For the Whipped Cream Topping:

- 2 tbsp powdered sugar
- 1 tbsp limoncello (optional)

For Garnish:

- Fresh berries (raspberries or blueberries)
- Lemon zest
- Mint leaves

Instructions:

1. Prepare the Puff Pastry:

Preheat oven to 400°F (200°C).

Roll out the pastry and cut into 3 equal rectangles.

Place on parchment-lined baking sheet and prick all over with a fork.

Bake for 12-15 minutes until golden and crisp. Let cool completely.

Dust with powdered sugar.

2. Make the Limoncello Custard:

Heat milk and cream in a saucepan over medium heat until it just simmers. Remove from heat.

In a bowl, whisk together egg yolks, sugar, limoncello, zest, and cornstarch.

Slowly pour the hot milk mixture into the egg mixture, whisking constantly.

Return to saucepan and cook, stirring, until it thickens (5-7 minutes).

Remove from heat, stir in vanilla, and let cool.

Cover with plastic wrap pressed directly onto the surface and refrigerate for at least 1 hour.

3. Whip the Cream:

4. Assemble the Millefoglie:

Cut baked pastry into 6 total pieces (halving each rectangle).

DIRECTIONS

1. Prepare the Puff Pastry: Preheat oven to 400°F (200°C).
2. Roll out the pastry and cut into 3 equal rectangles.
3. Place on parchment-lined baking sheet and prick all over with a fork.
4. Bake for 12-15 minutes until golden and crisp. Let cool completely.
5. Dust with powdered sugar.
6. Make the Limoncello Custard: Heat milk and cream in a saucepan over medium heat until it just simmers. Remove from heat.
7. In a bowl, whisk together egg yolks, sugar, limoncello, zest, and cornstarch.
8. Slowly pour the hot milk mixture into the egg mixture, whisking constantly.
9. Return to saucepan and cook, stirring, until it thickens (5-7 minutes).
10. Remove from heat, stir in vanilla, and let cool. Cover with plastic wrap pressed directly onto the surface and refrigerate for at least 1 hour.
11. Whip the Cream: In a large bowl, beat together heavy cream, powdered sugar, and limoncello (if using) until stiff peaks form. Set aside.
12. Assemble the Millefoglie: Cut baked pastry into 6 total pieces (halving each rectangle).
13. Spoon or pipe custard onto one layer.
14. Top with a second pastry piece.
15. Dust with powdered sugar and garnish with whipped cream, lemon zest, berries, and mint leaves.

16. Serve immediately or refrigerate for a few hours for easier slicing.
17. Tips for Success: Don't skip the fork-pricking step on the puff pastry-this keeps it flat and layered.
18. For a lighter custard, substitute half the cream with milk.
19. Use a piping bag for a cleaner, more elegant custard layer.
20. Add extra lemon zest if you want a brighter citrus punch.
21. Serving Suggestions & Pairings: Serve your millefoglie with:
22. A glass of chilled limoncello or : Prosecco
23. A cup of strong espresso or : Baked Brie Appetizer beforehand
24. Or alongside other party favorites like : Easter Cookies or Coconut Macaroons
25. Storage Tips: Chill before serving for cleaner layers.

TIPS FOR SUCCESS

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Add extra lemon zest if you want a brighter citrus punch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/limoncello-millefoglie-the-ultimate-lemon-custard-pastry/>