



*Recipe from the 2009 Fall Bus Tour*

## **Fresh Fruit Napoleons**

*From Sandhill Crane Vineyards*

### **Directions & Ingredients:**

#### **Puff Pastry (1 package)**

Following the directions on the package, thaw the frozen puff pastry. Cut into desired sized/ shaped pieces (we used 2.5 x 3" for our small-ish serving). Place on parchment covered baking sheets and bake at 400 F until golden brown and puffed. Cool.

#### **Lemon Pastry Cream**

2 1/4 cups whole milk  
6 large egg yolks  
2/3 cup sugar  
1/3 cup cornstarch  
zest & juice from 1/2 lemon  
1 pint heavy (whipping) cream

In medium bowl, whisk together 1/2 cup milk, egg yolks, 1/3 cup sugar, and cornstarch. Transfer remaining 1 3/4 cups milk to heavy medium saucepan. Sprinkle remaining 1/3 cup sugar over, letting sugar sink undisturbed to bottom. Set pan over moderate heat and bring to simmer without stirring. Whisk hot milk mixture, then gradually whisk into egg yolk mixture. Return to saucepan over moderate heat and cook, whisking constantly, until pastry cream simmers and thickens, about 1 minute. Remove from heat and whisk cream until smooth. Stir in lemon zest and juice. Transfer to bowl and press plastic wrap directly onto surface. Chill until cold, about 4 hours. (Pastry cream can be made ahead and refrigerated, wrapped well with plastic wrap on surface, up to 3 days.) Just before serving, whip cream and fold into the Lemon Pastry Cream.

#### **Caramel Sauce**

2 cups whipping cream  
1 cup dark brown sugar  
1/4 cup (1/2 stick) butter  
1/4 cup Late Harvest Riesling

Bring cream, brown sugar and butter to boil in heavy medium saucepan over medium-high heat, stirring frequently. Reduce heat and simmer sauce until reduced to 3 1/2 cups, stirring occasionally, about 6 minutes. Once cooled, stir in Late Harvest Riesling. Set aside. (Can be prepared 1 day ahead. Cover and refrigerate.)

#### **Fresh Fruit**

Your choice of raspberries, blackberries, kiwi, banana, blueberries, strawberries, and/or Mandarin oranges.

#### **Confectioner's sugar**

To assemble, separate the puff pastry shapes into two pieces. Spoon a very small amount of caramel sauce on the plate. Place the bottom of the puff pastry on the plate. Spoon in several tablespoons of Lemon Pastry Cream. Place several pieces of fruit on top of the pastry cream. Top with the puff pastry and a bit of confectioner's sugar (through a sieve).

Serve with Sandhill Crane Vineyards Late Harvest Riesling and enjoy!