



Shopping list

- 2 sheets of puff pastry dough
- 1 package of TAGO gingerbreads
- 500 ml of milk
- 2 tablespoons of vanilla
- 6 egg yolks
- 110 g of fine sugar
- 40 g of wheat flour
- 40 g of potato flour
- 200 g of powder sugar
- 1 lemon
- 1 teaspoon of cocoa powder
- a pinch of salt

A Thousand Leaves Pie

- Beat egg yolks and fine sugar in a mixing bowl.
- Heat milk in a pot and add vanilla seeds.
- Sieve two kinds of flour to the egg yolks while stirring all the time. Add about 100 ml of hot milk. This is to season your mix so there are no lumps.
- Add the egg yolks mix to the remaining part of milk and cook for about 5 minutes on a low heat until it thickens to custard. Cover the hot custard with plastic wrap and refrigerate.
- Bake puff pastry according to the instructions on the box. Remember to weigh down the pastry with dry peas of rice so it does not rise.
- Add a dash of water to the powder sugar and stir together. If you want to have two colours of icing, you can divide the icing into two parts and add cocoa powder to one of them.
- Cut the puff pastry into smaller parts. Layer your pie like this: puff pastry, whipped double cream, puff pastry, crumbled TAGO gingerbreads, Creme Patissiere and strawberries. Drizzle the top with icing.
- Bon appétit!

TAGO products used in the recipe



Duet Gingerbread
white



Duet Gingerbread
family