

Napoleons

Ingredients	About 4-5 Napoleons	About 8-10 Napoleons	About 12-15 Napoleons
Puff Pastry Dough	1 Batch	2 Batch	3 Batch
Poured Fondant	8 ounces	1#	1# 8 ounces
Apricot Glaze	½ cup (6 ounces)	1 cup (12 ounces)	1 ½ cups (1# 2 ounces)
Diplomat Cream	1# 8 ounces	3#	4# 8 ounces
Sliced Almonds (Toasted)	12 ounces	1# 8 ounces	2# 4 ounces
Coating Chocolate	1 ounce	2 ounces	3 ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Take the puff pastry dough and roll it out 1/8" and it measures 11" x 18" (or 3 sheets of 6" x 11"). Dock the dough with holes. Gently coat with granulated sugar if desired. Bake at 400-425 degrees F for about 20-25 minutes.
4. Remove from the oven. While still hot, place a parchment paper on top of the dough and another sheetpan and press down to flatten the dough. Bake just like that in the oven until it is crisp and browned (about another 8-10 minutes).
5. Remove from the oven and allow to cool completely.
6. Trim the edges of the puff pastry dough to create clean edges. If you made a large sheet (11"x18") cut into 3 equal sheets. Cut all the pieces to the same size by using one piece as a template.
7. Place one layer of the puff pastry on a cutting board and fill with diplomat cream to about ½" in height. Layer with another piece of puff pastry and fill with another layer of diplomat cream. Top with the final layer of puff pastry.
8. Lightly coat the entire product with apricot glaze. Pour a layer of the prepared pouring fondant on top and gently smooth with a small offset spatula.
9. While the fondant is still warm, quickly pipe lines of coating chocolate across the length of the pastry on top of the fondant about ¼" apart. Using a knife or toothpick, drag through the lines and the fondant across the width of the pastry about ¼" apart switching the direction for every other line. This will create the trademark design. Allow to cool.
10. On the sides, press the toasted sliced almonds all along the edges. This will cover up any mistakes you made.
11. Using a gentle sawing motion with a sharp serrated knife, cut the pastry into about 2" rectangles. Chilling your product before slicing can help. Serve immediately.

Napoleons will keep refrigerated for about 2 days, but are best when eaten immediately.