

Choco Fever Dream

Raspberry Cream Napoleons – Easy Fancy Dessert

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Pastry Layers

- [ ] 2 sheets frozen puff pastry, thawed
- [ ] 1 egg, lightly beaten (optional for glaze)

Raspberry Cream

- [ ] 1 cup heavy cream, chilled
- [ ] 3 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 cup fresh raspberries, pureed
- [ ] 2 tbsp powdered sugar (for raspberry glaze)

Assembly

- [ ] Fresh raspberries for garnish
- [ ] Powdered sugar for dusting

Instructions

1. Preheat oven to 200°C (400°F). Lay the puff pastry sheets on a parchment-lined tray, cut into equal rectangles (about 4×6 inches).
2. Brush each rectangle lightly with the beaten egg, if using, then bake for 12-15 minutes until golden and puffed. Let cool completely on a wire rack.
3. While the pastry cools, whip the chilled cream with powdered sugar, vanilla, and lemon zest until soft peaks form.
4. In a small saucepan, combine raspberry puree with 2 tbsp powdered sugar; heat gently for 2-3 minutes until glossy, then let it cool.
5. To assemble, spread a spoon-ful of whipped cream on a pastry rectangle, drizzle raspberry glaze, add a few whole raspberries, then top with another pastry layer. Repeat to build 3-4 layers, finishing with a pastry square, a dollop of cream, and a final raspberry crown.

Nutrition per serving

260 kcal Calories	**4 g** Protein	**22 g** Carbs	**18 g** Fat

Tips & notes

- If the pastry feels too soft, refrigerate for a few minutes before cutting.
- For extra shine, give the top layer a quick egg-wash before the final bake.
- You can prepare the raspberry glaze a day ahead; keep it refrigerated.