



Long Livo

Raspberry Cream Napoleons – Easy Fancy Dessert

20 min
Prep time

8
Servings

30 min
Cook time

Easy
Difficulty

50 min
Total time

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.