Let's Create Millefeuille!

**Ingredients**
- 1 Thawed Package of Puff Pastry
- 1 Bunch of Green Grapes
- 2 Fresh Peaches
- 1 Red Onion
- 1 Bunch of Chopped Chives
- 8 Oz of Cream Cheese
- 1 Tablespoon Ground Black Pepper
- Salt

**Baking Tools**
- 2 Baking Sheets
- 1 Mixing Bowl
- 1 Mechanical Mixer or Whisk
- 1 Plastic Piping Bag or Plastic Storage Bag
- 1 Chef Knife

**Optional:**
- 1 Frying Pan
- 1 Blender
- 1 Fine Mesh Sieve

**Instructions**

01 **Preheat the oven to 350 degrees Fahrenheit.**

02 **While the oven is preheating, unwrap the thawed puff pastry package. Cut the puff pastry into 3” x 2” strips. Place these strips onto a baking sheet. Cover with another baking sheet to keep the pastry from rising. Bake 12-16 minutes until crispy.**

03 **While the puff pastry is in the oven, let’s create our filling! In a mechanical stand mixer, or by hand, whip 8 oz of cream cheese until it is smooth.**

04 **While you are whipping the cream cheese, gradually add freshly toasted or pre-ground black pepper.**

**Optional:** To make freshly toasted ground pepper, shake some whole black pepper in a frying pan on a stove over medium heat. Toast the whole black pepper for 3-5 minutes. Transfer the toasted whole pepper to a blender. Pulse the blender until the pepper reaches a fine grind. Sift the ground black pepper through a fine-mesh sieve. This is to remove the gritty, sandy bits from the black seeds and the yellow inner parts of the husks.

05 **Gradually add salt and chives to the whipped cream cheese. Transfer this mixture into a plastic piping bag or storage bag.**

06 **Thinly slice 1 red onion, 2 fresh peaches, and 1 bunch of grapes. Set aside.**

07 **After the pastry has baked and cooled down, slice each pastry puff horizontally into 3 separate layers.**

08 **Slowly squeeze the piping bag to create multiple dollops of cream cheese onto each layer of pastry and then stack together. While piping the cream cheese mixture, create a grid pattern similar to the artwork *Mille-fleur* by Kim Dickey.**

09 **Artfully arrange the sliced grapes, peaches, and onions on top of the pastry.**

10 **Garnish the remaining grapes, peaches, and onions around the plate.**