

Virtual Family Day

CELEBRATE NATURE

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.



Crystal Bridges
Museum of American Art