

Russian Napoleon with Jam

INGREDIENTS

For the dough:

5½ cups (690g) Flour

1¾ cup (400g) Cold butter, cubed

2 Eggs

200 ml ice water

1 tablespoon white vinegar

1/2 teaspoon Salt

For the cream:

6 Egg yolks

1/3 cup (43g) cornstarch

3 cups (720ml) Milk

1 cup (230g) butter

¾ cup + 2 tbsp (175g) Sugar

2 teaspoons Vanilla extract

- To make the dough, whisk eggs, water, vinegar and salt in a small bowl. Then, set aside.
- Place the flour, salt, and butter into a food processor and pulse until crumbs are formed.
- Transfer to a large bowl and add wet ingredients. Mix everything together until dough forms.
- Transfer to a lightly floured surface, knead with your hands until smooth.
- Divide into 10-12 equal parts, shape into balls, cover with plastic wrap and refrigerate for 1 hour.
- To make the cream, whisk egg yolks, sugar and cornstarch in a large bowl.

- Whisk until smooth and set aside. In a medium saucepan heat up milk while stirring occasionally, until hot but not boiling. Turn the heat off.
- Temper the eggs: gradually add the hot milk into the egg yolk mixture, whisking constantly. When combined, pour the mixture back to the saucepan, heat over medium-low heat, stirring frequently, until the cream thickens. This will take about 7-8 minutes.
- Remove from heat, add butter and vanilla extract, stir until smooth. Cover with plastic wrap and let cool completely.
- Preheat the oven to 375F (190C).
- On a parchment paper, roll each ball (or however many layers you wish to make) into a very thin layer, trim the rolled dough using a 8-Inch (20 cm) cake ring/cake pan. Pierce each layer with a fork. Leave the leftovers on the tray.
- Bake for 10-12 minutes, until slightly golden. Repeat with the remaining dough. You can bake 2 layers at the time (on one tray only). Let cool to room temperature. Keep the leftover dough for later.
- Once the cake layers are cooled you can assemble the cake. Spread about 3 tablespoons of cream on one layer
- Stack the second layer on top and spread your favorite Drunk on Jam flavor (3-4 tablespoons). Repeat until you have 12 layers. Spread extra cream on top and sides.
- Place the leftover dough into a food processor and pulse into fine crumbs.
- Spread cake crumbs on top and sides of the cake.
- Refrigerate the cake overnight.