

Cake Napoleon



Ingredients

Dough:

300g of butter
2 eggs
150 ml of water
1 table spoon of vinegar 6% or 2
table spoons of lemon juice
1/8 tea-spoon of salt
600-650g of flour

Cream:

1 l of milk
400g of sugar
2 tea-spoons of vanilla sugar
8 yolks
100g of flour



Cooking

STEP 1

Add vinegar in cold water, stir it.



STEP 2

Scramble eggs.



STEP 3

Add water with vinegar, salt. Stir it.



STEP 4

Cold butter grate on the grater or cut it in cubes.



STEP 5

Fall out flour on the chopping board.



STEP 6

Add butter.



STEP 7

Butter and flour cut with the kitchen knife.



STEP 8

In a given mass make a hollow and pour out eggs with vinegar.



STEP 9

Knead a dough.



STEP 10

Separate dough on 10-12 parts, make balls.



STEP 11

Cover them with a food pellicle and put into the fridge for an hour.



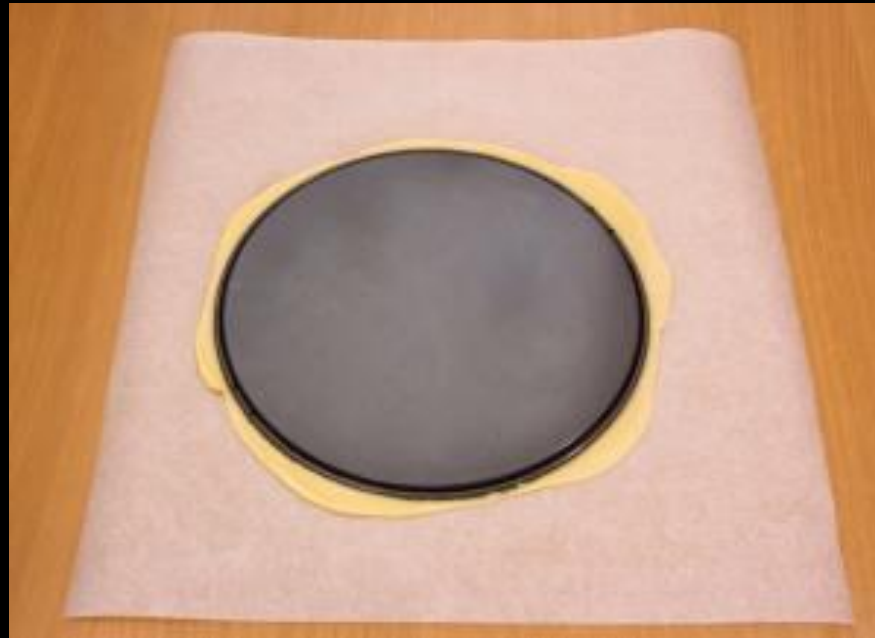
STEP 12

**Then roll thinly every ball on the
baking paper.**



STEP 13

Then cut out a circle, diameter of which is 24-26 cm.



STEP 14

The circle perforate with the fork. Then transfer the paper on the dripping pan (don't throw away the clippings), put into rechauffe to 180 degrees oven. Bake for 7-10 minutes.



STEP 15

Cook cream.

Boil milk.



STEP 16

Spread yolks with sugar and vanilla sugar.



STEP 17

Add flour, stir it.



STEP 18

Add hot milk, stir.



STEP 19

Put the mass on the small fire. Boil it until thicken, stir slowly all the time.



STEP 20

**Then baked cooled shortcake put
into a form.**



STEP 21

Smear a shortcake with cooled cream.



STEP 22

Cover it with the second shortcake and smear with cream too. In such way assemble all cake. The sides and top smear with cream.



STEP 23

**The clippings crumble up in blender.
Sprinkle the sides and top with them.**



STEP 24

Put the cake into the fridge for 6-8 hours.

Bon appetite!

