

French Pastry with Berries ??

Marcel · 04/03/2025



Prep Time

30 Min

Difficult

Easy

Servings

8

Description

This classic French pastry is made with buttery, flaky puff pastry and filled with a luscious vanilla custard. Topped with fresh raspberries and blackberries and finished with a dusting of powdered sugar, these pastries are perfect for breakfast, brunch, or a sweet treat with coffee.

Ingredients

- 1 sheet puff pastry (store-bought or homemade), thawed
- 1 egg (for egg wash)
- 1 tbsp milk
- 1 cup whole milk
- 1/4 cup granulated sugar
- 2 egg yolks
- 1 tbsp cornstarch
- 1/2 tsp vanilla extract
- 1/2 cup fresh raspberries
- 1/2 cup fresh blackberries
- 1 tbsp honey or apricot jam (for glaze)
- Powdered sugar (for dusting)

Instructions

1. Preheat oven to 200°C (400°F) and line a baking tray with parchment paper.
2. Roll out the puff pastry and cut it into 8 circles or squares. Place them on the tray.
3. Heat milk and half of the sugar in a saucepan over medium heat until it begins to simmer.
4. In a bowl, whisk egg yolks, remaining sugar, cornstarch, and vanilla extract until smooth.
5. Slowly pour the warm milk into the egg mixture while whisking constantly.
6. Return the mixture to the saucepan and cook over low heat, stirring, until thickened.
7. Transfer to a bowl, cover with plastic wrap (touching the custard), and let cool.
8. Spoon 1 teaspoon of custard into the center of each pastry.
9. Top with raspberries and blackberries.
10. Whisk the egg and milk together and brush the edges of the pastry.
11. Bake for 18-20 minutes until golden brown and crispy.
12. While still warm, brush with honey or apricot jam for shine.
13. Sprinkle with powdered sugar before serving.
14. Enjoy these French pastries with a cup of coffee or tea for a luxurious café-style treat!