

# KREMOWKA

(KREH-MOOV-KAH)

## Ingredients

- 1 pound puff pastry (thawed if frozen)
- 3/4 cup granulated sugar, plus more for rolling
- 6 Tbsp cornstarch
- Pinch of salt
- 3 cups whole milk
- 6 large egg yolks
- 3 sticks (1 1/2 cups) butter, plus 3 Tbsp, room temperature
- 1 vanilla bean, split and seeds scraped
- Confectioners' sugar, sifted, for dusting

## Directions

1. Preheat oven to 400 with racks in upper and lower thirds. Line 2 baking sheets with nonstick baking mats or parchment. Divide puff pastry into 2 equal pieces. Sprinkle work surface with granulated sugar and roll out each piece of pastry to a 9x13-inch rectangle. Transfer to prepared baking sheets, sugar-side up, and bake, rotating sheets halfway through, until puffed and deep golden brown, about 35 minutes. Transfer sheets to a wire rack to cool completely.
2. In a medium saucepan, whisk together granulated sugar, cornstarch, and salt. In a medium bowl, whisk together milk and egg yolks. Add milk mixture to saucepan, along with 3 Tbsp butter. Cook, stirring, over medium heat until mixture comes to a boil; let boil 1 minute. Strain pastry cream through a fine-mesh sieve into a medium bowl. Cover with plastic wrap, pressing it directly onto the surface. Refrigerate until chilled, at least 2 hours and up to 2 days.

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## Directions, cont.

3. With an electric mixer, beat remaining 3 sticks of butter on medium speed until smooth. Reduce speed to low and add vanilla seeds and cooled pastry cream, 1/2 cup at a time. Increase speed to medium-high, and beat until light and fluffy, about 2 minutes.
4. Place a rectangle of puff pastry on a cutting board and spread with pastry cream mixture. Top with second puff pastry rectangle and press gently to adhere. Loosely cover and refrigerate until set, at least 1 hour and up to 8 hours. Dust confectioners' sugar on top in desired design. To serve, slice with a serrated knife into 3-inch squares.

Serves 12