

## Strawberry Napoleons

Makes 8 large serves

- 8 sheets filo pastry, thawed according to the package instructions
- 3 cups custard cream, at room temperature (purchase from store)
- 2 x 250g punnets Victorian strawberries, hulled and sliced
- Icing sugar for dusting

1. Preheat oven to 150C. Cover baking sheet in baking paper. Spray a sheet of filo pastry with non-stick cooking oil spray, fold in half and spray again, then fold again and spray again.
2. Cut folded filo in quarters to make four even squares or cut each square in half for smaller servings.
3. Repeat this process with the remaining sheets of filo.
4. Place the squares on the baking sheet and bake until lightly browned, 3 to 4 minutes. Watch carefully as they burn easily.
5. For each napoleon, spread three of the squares with 1 tablespoon of the custard, then 1 tablespoon of strawberries. Stack the three layers, then top with strawberries and lightly dust in icing sugar. Repeat until all pastry sheets have been used.

