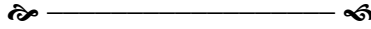


LA VIGNE ENTERPRISES, INC.

Distinctive Natural Gourmet Foods



La Vigne Kumquat Napoleon

1 Sheet (about 1/2 lb.) frozen puff pastry, thawed but kept chilled

Filling:

1 regular (8oz.) Cool Whip

2/3-cup **La Vigne Kumquat Puree or Conserve**

1 can condensed milk

1/2-cup lime juice

Confectioners' sugar, for dusting

To prepare pastry:

Roll out the pastry on a lightly floured surface to form a 12-inch square about 1/16 inch thick.

Using a fork, prick the pastry all over, including the edges.

Cut the square into twelve 3 X 4-inch rectangles.

Transfer the pastries to a baking sheet covered with parchment paper.

Chill in the freezer until firm, about 20 minutes.

Transfer the sheet of pastries to the oven.

Bake until the pastries are slightly puffed and browned, about 20 minutes.

Cool on the baking sheet on a rack.

Prepare filling as follows:

Fold together condensed milk and whipped topping.

Add lime juice and beat until thickened.

Run **La Vigne Kumquat Puree or Conserve** through a blender or Cuisineart and mix with filling. Reserve remainder of the conserve for garnish.

Assemble as follows:

Place a pastry rectangle, shiny side up, on a dessert plate.

Top with a spoonful of kumquat filling.

Layer with another pastry rectangle and repeat the layers, ending with a pastry rectangle. (You should have 3 layers of pastry and 2 of filling.)

Prepare 3 more Napoleons with the remaining pastries and filling.

Dust the pastries with confectioners' sugar.

Garnish with mint leaves and remainder of the **La Vigne Kumquat Conserve.**

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