



Mango and Vanilla Slice



DIFFICULTY: EASY



PREPARATION TIME: 20
MINS PLUS CHILLING TIME



COOKING TIME: 15 MINS



SERVES: 9

Ingredients

- 2 sheets frozen puff pastry
- 1 cup custard powder
- 1 ½ cups caster sugar
- 4 cups milk
- 60g butter, softened
- 300ml cream
- 1 tbsp vanilla paste
- 4 calypso mangoes, peeled and pureed
- 1/3 cup warm water
- 1 tbsp gelatine powder
- 1 tbsp icing sugar

Method

Preheat oven on CircoTherm to 190°C. Line 2 baking trays with baking paper and place one sheet of pastry on each tray and dock the pastry with a fork.

Bake on shelf position 2 and 4 for 15 minutes or until the pastry is golden and flaky. Allow to cool on wire racks.

Combine the custard powder and sugar in a large saucepan. Gradually stir with some of the milk to form a smooth paste. Stir in remaining milk.

Place the saucepan over a medium heat, induction level 5. Stir constantly until the mixture boils and thickens. Remove from heat and add butter, stirring until the butter melts through the mixture. Add cream and vanilla and mix well.

Place one sheet of pastry in the base of a lined 23cm square pan. Pour the slightly cooled custard over the pastry, spread the custard evenly and allow to cool in the fridge.

Meanwhile, make the mango jelly by stirring together the 1/3 cup warm water and gelatine powder in a small bowl and set aside. In a medium saucepan heat the mango puree until it begins to bubble. Stir in the gelatine mixture and take off of the heat to cool slightly. Poor the mango puree over the top of the custard and place the puff pastry on top. Allow to fully cool before placing into the fridge.

When cold, remove from the tray and cut into serving pieces.

Notes
