COOKING PASSION SINCE 1877

Vanilla Slice with Passionfruit Icing

DIFFICULTY: EASY

PREPARATION TIME: 20 MINUTES

COOKING TIME: 20 MINUTES

SERVES: 16 PIECES

Ingredients

Pastry

2 sheets ready rolled puff pastry

Custard Filling

1 cup custard powder
1 ¼ cups sugar
5 cups milk
60g butter, softened
300ml cream
1 tbsp vanilla

Passionfruit Icing

2 cups icing sugar, sifted
2 tbsp passionfruit pulp
1 tbsp butter, softened
2 tbsp boiling water

Method

Preheat oven on CircoTherm 200˚c. Line 2 trays with baking paper and place one sheet of pastry on each tray. Pierce the pastry well with a fork.

Bake on shelf positions 1 and 3 with medium steam added for 13 to 15 minutes or until the pastry is golden. Gently flatten the pastry with the back of a spoon if it puffs during cooking.
Allow to cool on wire racks.

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

Place the saucepan over a medium heat or induction level 6. 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 custard over the pastry then top with remaining sheet of pastry, gently pushing it into the custard.

Place the icing sugar into a mixing bowl. Add the passionfruit pulp, butter & enough boiling water to mix to a smooth icing. Spread the icing over the pastry and allow the vanilla slice to cool before refrigerating. When cold, remove from the tray & cut into serving pieces

Notes

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