

Vanilla Slice

Preparation – 6.5 hrs Cook – 40 min

Serves 8-10ppl

Ingredients

- 2 bought puff pastry sheets
- 1 cup milk
- 1 vanilla bean
- $\frac{3}{4}$ cups corn flour (must be corn/maize based)
- $\frac{1}{2}$ cup custard powder
- $\frac{3}{4}$ cups caster sugar
- 3 cups thickened cream
- 50g unsalted butter
- 3 egg yolks
- Icing sugar (to dust)

Steps

1. Preheat the oven to 220 degrees. Line a 23cm square cake pan with aluminium foil to make it easier to lift out the slice later. Let the foil hang over the sides.
2. Place the **2 puff pastry sheets** on a baking tray covered with baking paper. Bake for about 10 min until golden brown.
Allow them to cool down and then use a clean tea towel, to press down to remove any air pockets. Trim one of the sheets slightly to fit into the prepared pan, cooked side up.
3. Place **1 cup of milk** in a saucepan. Cut the **vanilla bean** lengthwise and scrape the seeds into the milk. Add the empty vanilla pod too, and gently warm the milk to just under boiling. Set aside to infuse for at least 10 minutes.
4. Remove the vanilla pod, Add **$\frac{3}{4}$ cup cornflour, $\frac{1}{2}$ cup custard powder** and **$\frac{3}{4}$ cup caster sugar** to the milk and whisk until smooth.
Add **3 cups of thickened cream**, then heat up the mixture over low heat whilst stirring – without letting it boil until the mixture thickens. This will take at least 20-30 minutes.
The custard should be thick enough for a spoon to be able to stand up.
5. Add **50g unsalted butter** and stir well to combine. Remove from heat.
Add **3 egg yolks** (one at a time) and whisk until smooth.

6. Pour the custard over the pastry lined pan and let it cool slightly.
Add the second puff pastry sheet on top, cooked side up.
Refrigerate over night.
7. Next day, remove the slice from the pan, cut into 12 squares with a sharp knife and dust with **icing sugar**.
8. Enjoy!

Notes

Best way to cut the slice is with a serrated knife and gently saw through the pastry. You could also dip your knife into boiling hot water, wipe dry and cut, repeat process with each cut.

Best eaten on the day it's made, but it can be stored for 3-4 days in an airtight container in the fridge.