

PREP: 20 min
COOK: 30 min
SERVES: 4

Easy vanilla slice

This is a simple, vegetarian take on the classic vanilla slice using our Jel-it-In powder, you'll never notice the difference plus it's quick to prepare.

Ingredients

2 sheets frozen puff pastry

7 grams Queen Jel-It-In (vegetarian alternative)

1 cup + 2 tbsp (250g) caster sugar

2/3 cup (100g) corn flour

1/2 cup + 1 tbsp (70g) custard powder

3 cups (750ml) milk

1 cup (250ml) cream

60g butter

2 tsps Queen Organic Vanilla Bean Paste

3 large egg yolks

Method

STEP 1

Preheat oven to 200°C (fan forced) and defrost puff pastry sheets.

STEP 2

Lay the pastry sheets on a tray; prick all over with a fork and cover with another tray and bake for approximately 20 minutes, or until the pastry is golden.

STEP 3

Remove the top tray and return pastry to the oven and bake until golden.

STEP 4

Combine the sugar, corn flour and custard powder in a saucepan, then gradually add 550ml of the milk and whisk until smooth. Add the cream and stir over medium heat until the mixture boils and thickens.

STEP 5

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Method

Dissolve Jel-It-In in the remainder of the milk, then add to the saucepan. Remove pan from the heat, add butter and vanilla, and whisk until the mixture is smooth. Whisk in the egg yolks, until combined. Cool completely.

STEP 6

Cut the pastry into four rectangles using a serrated knife. Spread vanilla custard into a piping bag, dollop on one rectangle of pastry, sandwich with another. Before serving, sprinkle with icing sugar!

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