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Vanilla Slices

INGREDIENTS

225g puff pastry

300ml milk

Mark of 1 vanilla bean alternatively 30 g vanilla sugar

70g caster sugar (respectively 40 g if vanilla sugar is used instead of the vanilla bean)

3 egg yolks

20g corn starch

60 - 100 ml cream for whipping

100g icing sugar

10ml milk (for the icing)

Grated orange rind (optional)

Preheat the oven to 200°C fan-forced and line a baking tray with baking paper. Place the sheet of puff pastry on your baking tray then lay another sheet of baking paper on top, followed by a second baking tray. Bake in the oven for 15 minutes, then reduce the temperature to 180°C fan-forced and continue to bake for a further 10 minutes, or until the pastry is golden brown. Remove the pastry from the oven and set to one side.

Heat 240 ml of the milk in a saucepan over medium heat until it boils. Meanwhile, in a heat-resistant bowl, whisk the eggs, sugar and vanilla until creamy and pale. Add the corn starch and the remaining cold milk (60 ml) and stir. Whisk the hot milk into the egg mixture, whisking constantly, then warm the mixture in a clean saucepan over medium heat and bring to a boil. After about 3 - 4 minutes, the custard should start to thicken.

Put the custard in a clean bowl and cover with cling wrap. Ensure that wrap comes into contact with the surface of the custard to avoid custard skin, then refrigerate for 30 minutes to cool. Halve the cooled dough lengthwise so that you have two long rectangles, then place the pastry on a chopping board.

Just before serving, mix powdered sugar, milk and optional the grated orange peel. Whip the cream and mix it with the cooled custard.

Spread the custard cream mixture on a puff pastry rectangle and then place the other half over it. Cut into six portions and drizzle each portion with the icing.

Wine recommendation

FSW8B Viognier Botrytis, Yalumba

adapted from <https://www.yalumba.com/blog/entries/get-sticky-with-the-ultimate-vanilla-slice-and-botrytis-viognier>