



INGREDIENTS

For the vanilla slices:

- 200g puff pastry
- Dusting of icing sugar
- 10g raspberry jam in a piping bag
- 50g fondant icing
- 270g vanilla custard (see recipe)
- 10ml stock syrup

For the vanilla custard - makes 270ml

- 120ml whole milk
- 100ml double cream
- 1 tsp vanilla extract
- 3 egg yolks (medium)
- 20g icing sugar
- 10g cornflour
- 10g butter
- 4g leaf gelatine

METHOD

For the vanilla slices:

1. Preheat the oven to 190°C fan assisted.
2. Generously dust the work surface with icing sugar; pin out the puff pastry to a large rectangle about the size of an A4 piece of paper.
3. Transfer the pastry rectangle to a baking sheet lined with baking parchment and lay another piece of parchment paper on top followed by another baking tray.
4. Place into the preheated oven for 15-20 minutes. Remove the top baking sheet and baking parchment and return to the oven for 5 minutes or until the pastry is golden brown.
5. Remove from the oven and place on a wire rack to cool.

For the vanilla custard:

1. Pre-line a rectangular mould with clingfilm and set aside. In a bowl whisk together the egg yolks, icing sugar, and cornflour to make a paste.
2. Scald the milk in a heavy based pan over a low heat. Gradually pour the milk into the egg mix, whisking constantly.
3. Soak the sheets of gelatine in a separate bowl of cold water.
4. Pour the milk back into a clean pan and cook gently over a medium heat, whisking constantly. The mixture will gradually begin to thicken. Remove from the heat, add the gelatine and butter, mix well.

5. In a metal bowl whip the cool cream and vanilla to soft peaks. Make a space for the custard at one side of the bowl then carefully fold into the cream. Pour into the lined mould and chill for 4 hours.

To assemble the vanilla slices:

1. Place a pan a quarter filled with water on to the hob and place a glass bowl onto the pan. Add the fondant in pieces and a few tbs of the stock syrup.
2. Trim the puff pastry into two rectangles the same size as the set custard. Make a template if this helps.
3. Cut a very fine hole in the jam piping bag then pipe about a third of the jam on one of the trimmed puff pastry bases, spread evenly with a knife.
4. Lay the second puff pastry base on to a cooling wire. Pour the fondant icing over working quickly to then spread a thin covering.
5. Pipe the jam in lines across the width of the pastry, and use a cocktail stick to make a feather pattern. Leave to set for a few moments.
6. Remove the custard from the fridge. Working quickly, place it on top of the jam layered puff pastry base. Using the last of the jam spread it over, the set custard.
7. With a sharp knife cut the fondant topped pastry base into four equal-sized pieces, and lay onto the top of the custard. Trim any excess custard if hanging over the base, then cut through the base.