

# Classic Vanilla Slice with Passionfruit Icing



Preparation time: 45 mins

Serves: 12 people

User Rating: ★★★★★

Publication: 30 March 2020

Categories: Desserts, Vegetarian



## Ingredients

- 2 sheets frozen butter puff pastry, thawed
- 1½ cups milk
- 1½ cups pure cream
- 60g unsalted butter, chopped
- 2 teaspoons vanilla bean paste
- ⅔ cup caster sugar
- ⅓ cup cornflour
- 6 egg yolks

PASSIONFRUIT ICING

- 1 ½ cups icing sugar
- 20g butter, melted
- 2 ½ tablespoons passionfruit pulp (about 2-3 passionfruit)

Method

1. Preheat oven to 180°C/160°C fan forced. Place each pastry sheet on a large oven tray lined with baking paper. Cover with baking paper and weigh down with another tray. Bake for 20 minutes or until crisp and golden. Cool on a rack.
2. Meanwhile, place the milk, cream, butter, vanilla and sugar in a medium saucepan. Stir over medium heat to until sugar dissolves, then bring to just below boiling point. Remove from heat.
3. Whisk cornflour and yolks together in a large bowl. Gradually whisk in hot milk mixture to combine. Return to saucepan and cook on medium high heat, stirring constantly, until mixture boils and thickens. Boil for 2 minutes, stirring.
4. Line a 22cm square cake pan with 2 long strips of baking paper, allowing 2cm overhang on all sides. Trim pastry sheets to fit snugly in pan. Place 1 sheet in the base. Pour in warm custard mixture. Top with pastry sheet and press down gently. Chill for 4 hours, or until set firm.
5. Meanwhile, to make the passionfruit icing, place icing sugar and butter in a bowl. Stir in passionfruit pulp until smooth. Spread icing over slice. Chill for 30 minutes or until set. Lift slice from pan. Cut into squares or rectangles.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
123g	1550kj 370kcal	4.7g	25.6g	15.8g	29.2g	17.9g	74mg	1.3g

All nutrition values are per serve.