

# Vanilla Slice Competition



## THE GREAT AUSTRALIAN VANILLA SLICE TRIUMPH

After former Premier Jeff Kennett publicly confessed to his personal quest for the perfect Vanilla Slice, he sparked national interest in the conducting of the Great Australian Vanilla Slice triumph. A brief coffee stop in Ouyen during 1997 uncovered a contender for the crown of the Best Vanilla Slice and the Premier saw an opportunity for Ouyen to conduct a major Victorian event. The challenge was put by the Premier to discover the best vanilla slice in the country and the baker who produced it.

**“The pursuit of the best vanilla slice baker in Australia should be of great national interest. I encourage bakers throughout Australia to rise up and pit their skills against their peers...”**

The challenge has been met since 1998 where the event provided an avenue for the Vanilla Slice Bakers in the land to put their skills to the test.

The event is an opportunity for the local community, local business houses and local primary producers to involve themselves in a high profile event and to display the local expertise and ingenuity of the community. Staging the event requires for the main street of Ouyen to be closed to traffic on the day, giving ample room for the many displays to be erected. A country carnival atmosphere is created by the friendliness of the locals who participate by their attendance, observing the various displays, sampling the fine local produce of 'Prime Mallee Lamb'. The main feature of the day involves entries into the 'Vanilla Slice Competition', comprising professional, amateur and school categories.

There is entertainment in the street by local performers, street characters and musicians.

**All entertainment, Rides, face painting, jumping castle, music etc., is FREE!**

The inclusion of the Ouyen criterium of the Tour of The Murray River will attract riders and visitors from across Australia, New Zealand and some international riders giving strong support to the tour.

It is also an opportunity to promote other key events that occur in the region such as, The Mallee Art Show, and Patchwork quilt display.

It is anticipated that visitor numbers to the region will be approx 3000 people while approx 1000 people locally will be involved.

Last year's winner was Tatura Hot Bread, Jeff Alexander.

### THREE GRADES OF COMPETITION

1. (2 categories) Professional & Professional Novelty
2. Amateur
3. Student

### PRIZES FOR PROFESSIONAL INCLUDE:

- Trophy and products provided by EOI, BIAV, Weston Milling, Laucke, Bakels, General Mills - Pillsbury.
- Cash prizes for Amateur & Student winners

Entries received until 12 noon on the day - 5th September 2008

### ENTRY CRITERIA

#### Profession:

Six vanilla slices must be presented with a square or rectangle shape and when tasted it should reveal a custard with a creamy smooth texture and a balance of vanilla taste with a crisp, crunchy pastry topped with a smooth and shiny glaze/fondant.

#### Professional Novelty:

No rules for this category, enter your favorite vanilla slice whether it is french vanilla, passionfruit or chocolate icing, the sky is the limit.

One entry per bakery will be accepted in each of the professional sections.

The amateur section must have no professional guidance.

#### Student section excludes industry apprentices.

Please contact us if you require assistance getting your entry to Ouyen



## The Great Australian Vanilla Slice Triumph Official Vanilla Slice Entry Form 5th September 2008 - OUYEN

Name / Business: .....

Address: .....

..... Telephone: .....

Professional \$40 Amateur \$5

Prof. Novelty \$20 Student (No fee)

I/We understand the criteria set out above and also understand the judges decisions are final and no correspondence will be entered into.

Signed: .....

RETURN ENTRY FORMS WITH CHEQUE MADE PAYABLE TO:

Ouyen Incorporated and post to:

**The Great Australian Vanilla Slice Triumph**

PO Box 168  
OUYEN 3490

**Contact Details:**  
Phone 03-50188600  
Email: vanilla.slice@bigpond.com  
Web: www.ouyenvanillaslice.com.au



# To achieve the Perfect Vanilla Slice...



## Use the Perfect Ingredient...

Group	Grams	Ingredients	Method
1	1250 500	Water - Cold EOI Custilla Powder	Place the water in the bowl followed by the EOI Custilla Powder. Blend together on top speed, scrape down and whisk for 4 minutes on top speed
2	200	Cream - Dairy or Imitation	In a separate bowl whip to half volume and then carefully fold through group 1
	1950	Total Weight	

### Makeup Procedure

To assemble slice simply spread a portion of filling onto a EOI Puff pastry sheet, cover with another sheet of EOI Puff pastry, another layer of custard and another sheet of EOI Puff pastry etc. (EOI Puff pastry sheet recipe is available on request)

### Finishing Instructions

Either dust with icing sugar or finish with white fondant and chocolate fondant feathered through. Continental vanilla slice is traditionally 3 layers although this is up to the individual



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