

# 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
	<b>1950</b>	<b>Total Weight</b>	

### 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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