

PREP: 15 min
COOK: 20 min + chilling
SERVES: 12

# Tropical Vanilla Slice

A decadent Australian classic with a tropical twist! We've sandwiched rich custard with a burst of passionfruit between layers of buttery puff pastry, topped with coconut icing - an absolute must-bake for your next afternoon tea.

## Ingredients

**Slice**

2 sheets butter puff pastry, partially thawed

3 egg yolks

1/4 cup (60ml) passion fruit pulp

1 cup + 2 tbsp (250g) caster sugar

120g corn flour

2/3 cup (80g) custard powder

3 cups (750ml) milk

1 cup (250ml) cream

60g butter

½ tsp Queen Celebrating 120 Years Pure Vanilla Extract

## Method - Base

**STEP 1**

Preheat oven to 180°C (fan forced) and defrost puff pastry sheets. Line two baking trays with baking paper and lay the pastry sheets on top, then place another baking tray on top to prevent pastry rising too much during baking. Bake for approximately 20 minutes, or until the pastry is golden. Remove from oven and allow to cool completely.

**STEP 2**

Line a 23cm square tin with aluminum foil, extending it over the sides so you can use it as handles to remove the slice when cool. Trim pastry to size and place one sheet of pastry in base of tin, topside down.

## Method - Custard

**STEP 1**

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

## Ingredients

1 tsp Queen Vanilla Bean Paste

**Icing**

1 1/2 cups (225g) pure icing sugar, sifted

3 tbsp (40ml) coconut milk

Desiccated coconut, to decorate

## Method - Custard

Mix together egg yolks and passion fruit pulp in a bowl, set aside. Combine sugar, corn flour and custard powder in a saucepan, then gradually add half of the milk and whisk until smooth. Add the rest of the milk, and the cream and stir over medium heat until the mixture boils and thickens. Stirring constantly, allow mixture to boil for 1 minute to ensure the corn flour is cooked. Reduce heat to low, add butter, Vanilla and whisking until butter is melted and mixture is smooth. Remove pan from heat, and whisk in the egg yolk mixture, return to heat and boil for another minute.

**STEP 2**

Spread custard over the pastry in the tin and then place the second pastry on top (top side down) and allow to cool. Chill for at least 6 hours until set, then cut, using a serrated knife into portions.

## Method - Icing

**STEP 1**

Combine icing sugar and coconut milk in a small bowl, mixing until smooth. Spread over the top of pastry and sprinkle with desiccated coconut.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.