QUEEN
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PREP: 20 mins + chilling
COOK:
SERVES: 12

Vanilla Éclair Slice

We've taken the great vanilla éclair and transformed it into this crowd-friendly, prep ahead no bake dessert. A creamy Madagascan Vanilla Bean custard is layered between sweet biscuits and topped with rich ganache. As it chills the biscuits soften slightly making a beautiful melding of flavours and textures.

Ingredients

Vanilla Slice

3 ½ cups (875ml) full cream milk
½ cup (110g) caster sugar
¼ cup (40g) corn flour
pinch salt
2 eggs +1 egg yolk
4 tsp Queen Madagascan Vanilla Bean Paste
40g butter
600ml thickened cream
400g graham crackers

Method - Custard

STEP 1

Combine half of the caster sugar, cornflour, salt and eggs in a large bowl, mixing until well combined. Gradually whisk in half a cup of milk until smooth, then set aside.

STEP 2

In a heavy-bottomed saucepan, combine remaining milk and sugar and heat until it begins to boil. Immediately remove from heat and ladle a small amount of hot milk mixture into egg mixture, whisking well. Repeat until all milk and egg mixture is combined, then return to saucepan and heat on medium heat, whisking constantly for 3-5 minutes until mixture thickly coats the back of a spoon.

STEP 3

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Ingredients

Glaze

200g dark cooking chocolate

150ml thickened cream

Method - Custard

Remove from heat and whisk in vanilla and butter. Transfer to a large bowl and cover surface of custard with cling wrap to prevent a skin forming. Chill for 2-3 hours until completely cool.

STEP 4

Once custard is cool, whip cream until soft peaks form. Gently fold half of the cream into the custard, then fold in remaining cream until mixture is light and well combined.

STEP 5

To assemble, line an 8 x 8 inch square tin with foil. Place a layer of biscuits in the bottom of the tin, then spread with a layer of pudding mixture, approx. 1cm deep. Repeat 5-6 times, finishing with a layer or biscuits. Chill while preparing ganache.

Method - Glaze

STEP 1

Heat cream in a small saucepan until just simmering. Remove from heat and add chocolate and stir until completely melted. Set aside to cool until thick, then spread thickly over chilled slice. Chill for at least 12 hours before serving.

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