



The
trusted
choice.

EOI Custilla Vanilla Slice

EOI Puff Pastry (Chopped In)

Group	g/ml 1/2 paste	g/ml 3/4 Paste	Ingredient	Method
1	2000 1100 20	2000 1100 20	Bakers flour Water Salt	Mix Group 1 together to form a good clear dough. DO NOT OVERMIX.
2	1000	1500	EOI Perfex Ready Bits or EOI Pastrex Ready Bits	Mix Group 2 with Group 1, the Ready Bits should be still visible when the dough has formed.
	4120	4620	Total weight	This quantity is suitable for a 20 litre bowl.

Make up Procedure

Mould up lightly and rest 5-10 minutes. Now proceed to give 5 half-turns rolling each time to about 75cm x 40cm before folding. Allow resting period after 2nd and 4th turns.

Freezing

Puff Pastry (Chopped In) is suitable for freezing in a baked or unbaked condition.

Baking - 230°C

EOI Custilla Vanilla Filling

Group	g/ml	Ingredient	Method
1	2500 1200	Water- cold EOI Custilla powder	Place the liquid in the bowl followed by the dry ingredients. Blend together on 1st speed, scrape down and whisk for 4 minutes on 3rd speed.
	3700	Total weight	

Make up Procedure

Immediately spread custard onto the prepared EOI Puff pastry sheets and continue procedure as when preparing vanilla slice normally. Allow approximately 20 minutes to set before cutting.

Recipe uses: EOI Custilla and either EOI Perfex or EOI Pastrex

