

# DUTCH VANILLA SLICE (TOMPOUS OR TOMPOUCE)



Category: Desserts

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Suggested by: Sooz

Total preparation time: 24  
Minutes

## INGREDIENTS FOR 8 SERVES

	2	sheets good quality puff pastry
	2	egg whites (1 for glazing pastry, 1 for making icing)
<b>100 gram</b>		icing sugar (for the icing)
<b>1 teaspoon</b>		vanilla extract (for the icing)
		Few drops of food colouring (optional, pink or orange is traditional) (for the icing)
<b>1 cup (AUS 250 ml)</b>		Full Cream Milk
<b>140 gram</b>		cornflour
<b>750 milliliter</b>		cream
<b>175 gram</b>		caster sugar
<b>1 teaspoon</b>		Vanilla Bean Paste (or Extract)
<b>80 gram</b>		butter (diced)
	3	egg yolks

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).