

DUTCH VANILLA SLICE (TOMPOUS OR TOMPOUCE)



Category: Desserts

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Qualified by: Supercook AUS

Suggested by: Sooz

Total preparation time: 24
Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

INGREDIENTS FOR 8 SERVES

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

STEP BY STEP - PREPARATION

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