

Chocolate Vanilla Slice- Mille Feuille



Ingredients

Pastry Layer

- 2 sheets Quality all butter puff pastry

Chocolate Custard

- 190ml Cream
- 250ml Milk
- 1tbsp Vanilla bean paste
- 50g Caster sugar
- 40g Butter
- 30g Custard powder
- 3 each Egg yolks
- 160g Lindt Excellence, 70% Cocoa

Directions

1. Preheat the oven to 200°C and using a fork, put some wholes all over the surface. Place onto a baking tray, lined with paper and place a second sheet of paper and a second tray to weigh down the pastry. This will stop the pastry from puffing up to much. Bake for 15 minutes or until golden brown. Set aside to cool.
2. For the custard. Firstly mix the custard powder, egg yolks and a little milk to a smooth paste. Place cream, milk, vanilla and butter into a saucepan and bring to the boil. Pour some of the hot mixture onto the egg yolk mixture. Return to the hot milk and return to the stove on a low heat. Cook for around 2 minutes until thickened, stirring at all time. Take of the heat and mix in the chocolate. Stir until all incorporated.
3. Place one sheet of pastry onto a clean tray and top with custard. Place pastry on top and gently push down. Cool for 2-3 hours or until set firmly.