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Recipe:
Cream slice



Ingridients:
1 x package puff pastry
4 x eggs
1 x vanilla sugar
10 g sugar
8 g all-purpose flour
1 x vanilla pudding mix
0.5 dl rum
9 dl milk

Difficulty:

General description and procedure:

- Separate the egg whites from the yolk. Add regular and vanilla sugar to the yolk and whisk until fluffy.
- Add the all-purpose flour, vanilla pudding mix, rum, milk, and gently stir everything together. Boil 9 dl of milk, reduce the heat, and pour in the mixture. Cook until it thickens. Remove from heat and then fold in the egg whites, which we've whipped into stiff peaks, adding 10 g of sugar and vanilla sugar.
- Pour the cooked mixture into a baking tray on top of the baked puff pastry and let it cool. Then, spread whipped cream on top and cover with the remaining puff pastry, which can be pre-cut into the desired shape.