

Less than 45 minutes

Serves 4

Ingredients:

Pastry cream:

- 2 cups (500ml) milk
  - $\frac{2}{5}$  cup (100ml) white sugar or castor sugar
  - 6 egg yolks
  - 5 Tbsp (75ml) cornflour
  - 1 tsp (5ml) vanilla essence
  - 3 Tbsp (45ml) softened butter
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- 1 roll (400g) puff pastry, defrosted
  - $\frac{1}{4}$  cup (60ml) melted butter + extra for brushing
  - Fresh or canned fruit and chopped nuts, for serving

Method:

1. Gently heat milk and  $\frac{1}{4}$  cup (60ml) sugar in a pot until sugar dissolves.
2. Whisk together yolks, remaining sugar and cornflour until smooth.
3. Vigorously stir  $\frac{1}{4}$  cup (60ml) milk mixture into egg yolk mixture.
4. Whisk egg mixture in a thin stream into remaining milk.
5. Cook over a medium heat for 4-6 minutes continuously whisking until thickened.
6. Remove from heat and whisk in vanilla and butter until dissolved.
7. Cool completely before using. (Place clingfilm on the surface of custard to stop a skin from forming).
8. Preheat oven to 180°C.
9. Roll pastry out slightly (do not roll over the edges).
10. Cut into 8 rectangles of about 10cm x 8cm each.
11. Place pastry onto 2 lined baking trays, brush with butter and bake for 12-15 minutes.
12. Cool completely.
13. Place pastry cream into a piping bag fitted with a star nozzle.
14. Pipe pastry cream onto one pastry rectangle and sandwich with another one.
15. Repeat process with remaining pastry and pastry cream.
16. Chill for 30 minutes.
17. Serve slices with fresh or canned fruit and chopped nuts.