



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard, Slices

VANILLA SLICE FILLING (USING ROMERO VANILLA SLICE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Slice Romero Vanilla Mix	1.000
Water (Warm)	0.900
Total Weight:	1.900

Group 2

Ingredient	KG
Water	2.500
Total Weight:	2.500

METHOD

1. Mix Group 1 together until dissolved.
2. Boil water in Group 2, then add Group 1.
3. Continue stirring and bring back to the boil.
4. Allow to stand for approx. 20 minutes before adding to pastry sheets.
5. This recipe is sufficient custard for one standard tray of vanilla slice.
6. ROMERO VANILLA SLICE MIX should be stored in a cool place.