



CLONAKILTY CUSTARD PASTRY SLICE





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Custard Pastry Slice

Recipe by Chef Edward Hayden

Ingredients

- 1 roll of convenience puff pastry (thawed naturally)
- 3 tablespoons Irish Yogurts Clonakilty Custard Style Yogurt
- 9floz/250ml cream-lightly whipped
- 12oz/350g fresh mixed berries (strawberries, raspberries, blueberries etc)
- Egg wash (1 egg & 100ml milk mixed together)
- **Glaze**
- 5oz/150g icing sugar
- 3-4 dessertspoons of boiling water
- 2oz/50g toasted flaked almonds

Directions

- Preheat the oven to 190°C/375°F/Gas Mark 5
- Lightly flour your work surface. Once the roll of puff pastry has defrosted cut it in two (length ways). Prick the pastry lightly all over with a fork and transfer it to a flat baking sheet
- Mix the egg and milk together to make a light egg wash and brush all over the top of the pastry
- Bake in the oven for 15-20 minutes until the pastry is golden brown and well risen
- Allow the pastry to cool down. Meanwhile mix together the whipped cream and the Custard Style Yogurt. Split each piece of pastry in two.
- On a large chopping board place one piece of the cooked pastry and spread it with some of the custard flavoured whipped cream on top and then scatter with the selection of mixed berries
- Next mix the icing sugar with enough boiled water to make a paste and with a hot palette knife spread the paste all over the top of the second piece of pastry
- Place the second sheet of cooked puff pastry on the top of the fruit and press down gently. Repeat with the other two pieces. Scatter with some toasted flaked almonds and a little grated chocolate. Decorate the top with some halved strawberries.
- Using a sharp warm knife cut the entire dessert into slices and serve as soon as possible with another healthy dollop of Custard Style Yogurt