

Raspberry Jam and Custard Slices

**Ingredients:**

- Carr's Strong Flour 1.000kg
- Salt 0.010kg
- Delta Cake Margarine 0.100kg
- Water 0.500kg
- Crispuff Pastry Margarine 0.650kg
- Mactop 0.600kg
- IREKS Custard 0.400kg
- Water 1.000kg
- Raspberry Jam 0.350kg
- White Icing 0.600kg
- Ingram Glace Raspberry 0.005kg



**Method:**

1. Make the pastry by mixing all the flour, salt, Andrew AV Cake Margarine and cold water together to form a dough, mix for 10 minutes on 2nd speed
2. After mixing allow to rest for 10 minutes
3. Pin the dough out to a rectangle, cover half with the Crispuff Pastry Margarine, fold over the remaining dough.
4. Proceed to give it TWO half turns. Cover and rest for 20 minutes
5. Give a further TWO half turns, cover and rest for 20 minutes
6. Give it a final half turn
7. Split the dough in half to create 2 sheets of pastry
8. Prick the pastry all over.
9. Bake at 180C until golden brown. Halfway through press down on the pastry to keep it flat.
10. Once cooled, spread over the jam on one sheet of pastry.
11. Prepare the custard. Whip Mactop until stiff peaks form.

12. Mix custard powder with water until there are no lumps. Mix into whipped Mactop.
13. Pipe a thick layer onto the jam. Flip over the other layer of pastry onto the top of the custard, the bottom of the pastry sheet will now be the top.
14. Microwave icing until runnier consistency.
15. Spread over 500g of the white icing on top of the pastry.
16. With the remaining 100g of icing mix in the Ingram Raspberry Glace. Pipe design of choice over the white icing.
17. Leave in fridge to set.
18. Cut into desired sizes