

CUSTARD SLICE WITH SPICY PINEAPPLE



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1 roll frozen vegan puff pastry, thawed

Custard filling:

2 cups (500ml) non-dairy milk.	1/2 cup (50g) sugar
1/4 cup cornstarch.	1/4 teaspoon turmeric
Pinch of salt	

Icing:

2.5 ounces (70g) icing sugar	1 tablespoon plant-based milk
1 teaspoon lemon juice.	1 teaspoon vanilla extract

Spicy Pineapple:

3 cups (500g) fresh diced pineapple
2 tablespoons maple syrup
1 tablespoon vegan butter
1/4-1/2 teaspoon red pepper flakes or chili powder or gochugaru
1/8 teaspoon alaea' Hawaiian sea salt or salt of choice
1/8 teaspoon turmeric for color (optional)



1. Preheat oven to 400F (200C).

2. Place sheet of puff pastry on a baking tray lined with parchment paper. Pierce pastry all over with a fork and place another baking tray on directly on top of the pastry to prevent rising. Bake for 15 minutes until golden brown; allow to cool.

3. While pastry is baking, make custard. Combine the ingredients in a small saucepan and bring to a soft boil over medium heat. Continue to stir constantly until custard starts to thicken, about 8-10 minutes. Custard may still look a little runny but will thicken as it sets. Remove from heat and set aside.

4. Line a 1-inch strip of parchment paper along the bottom of a 9 x 5-inch non-stick loaf pan making sure it's long enough so that the sides stick out of the pan. This will help when remove the custard slice from the pan later. Cut puff pastry in half and place one piece at the bottom of the pan. Cut edges of pastry to fit. Pour custard over the top. Place other piece of pastry on top of the custard.

5. Mix ingredients for icing in a small bowl. Pour over top of puff pastry and chill, uncovered, for 4-5 hours, or overnight to set. Lift custard slice out of loaf pan. Slice and serve with Spicy Pineapple (recipe below).

6. To make Spicy Pineapple, combine all in a saucepan and bring to a boil over medium heat; cook 7-8 minutes until liquid evaporates. Add brandy or rum, if using. Cook another 30 seconds and remove from heat. Chill until ready to use.