



EOI Vanilla Slices

EOI Puff Pastry (Chopped In)

Group	Grams		Ingredients	Method
	1/2 Paste	3/4 Paste		
1	2000 1100 20	2000 1100 20	Bakers Flour Water Salt	Mix Group 1 together to form a good clear dough. DO NOT OVERMIX.
2	1000	1500	EOI Pastrex Ready Bits or Perfex Ready Bits	Mix Group 2 with Group 1, the Ready Bits should be still visible when the dough has formed.
	4120	4620	Total Weight	

Makeup Procedure

Mould up lightly and rest 5-10 minutes. Now proceed to give 5 half-turns, rolling each time to about 75cm x 40cm before folding. Allow resting period after 2nd and 4th turns.

Baking

230°C

Freezing

Suitable for freezing in baked or unbaked condition.

EOI Custilla Vanilla Slice

Group	Grams	Ingredients	Method
1	2500 1200	Water - cold EOI Custilla	Place the liquid in the bowl followed by the dry ingredients. Blend together on 1st speed, scrape down and whisk for 4 minutes on 3rd speed.
	3700	Total Weight	

Makeup Procedure

Immediately spread custard onto the prepared EOI Puff pastry sheets and continue procedure as when preparing vanilla slice normally. Allow approx. 20 minutes to set before cutting



EOI Sweetcrust

Group	Grams	Ingredients	Method
1	1000 2000 1500	Sugar EOI Gilt, Pride or Shortex Bakers Flour	Use dough hook on low speed to mix Group 1 together on low speed to form a smooth paste.
2	300	Water	Add to Group 1 and mix well until clear, smooth & soft.
3	1500 25	Sponge Flour Baking Powder	Add to Groups 1 and 2, mix until a thoroughly clear, smooth dough is formed.
	6325	Total Weight	

Baking

190°C. Variable baking times will be required depending on thickness of dough and size of individual units.

Freezing

EOI Sweetcrust is suitable for freezing prior to baking.

EOI Custilla Piping Custard

Group	Grams	Ingredients	Method
1	2500 1000	Water - cold EOI Custilla	Place the liquid in the bowl followed by the dry ingredients. Blend together on 1st speed, scrape down and whisk for 4 minutes on 3rd speed. leave for 10 minutes before using.
	3500	Total Weight	

EOI Custilla Cream Stabilizer

Group	Grams	Ingredients	Method
1	20 1000	EOI Custilla Dairy Cream	Add Custilla to the cream and whip with sugar as normal
	1020	Total Weight	

Point of Importance

This product will remain stable refrigerated for extended periods. EOI Custilla has been found to be more stable in this application than many specially designed products on the market.



Team up with Custilla this Summer



EOI Fruit Bandes

EOI Flex Puff Pastry

Group	Grams		Ingredients	Method
	1/2 Paste	3/4paste		
1	2000 1100 30	2000 1100 60	Bakers Flour Water Salt	Place the water in machine bowl first. add dry ingredients and mix with a dough hook until almost clear (approx. 45 seconds)
2	850	1300	EOI Flex Ready Bits	Add EOI Flex Ready Bits and mix as desired. (Best results gained by not overmixing the dough)
	3980	4460	Total Weight	

Makeup Procedure

Half paste requires four half turns (2 half turns - rest - 2 half turns). Three quarter paste requires five half turns (3 half turns - rest - 2 half turns). Allow 15 minutes rest before rolling and cutting

Baking

230°C

Freezing

Suitable for freezing in baked or unbaked condition.

EOI Custilla Fruit Bandes

Group	Ingredients	Method
1	EOI Custilla or Jam, Apple & Apricot, Fresh Kiwi Fruit & Strawberries, Pineapple Segments, Glaze.	Suggested Fillings

Makeup Procedure

1. Roll out EOI Flex Puff Pastry into a sheet
2. Cut a strip approx. 300mm X 100mm length
3. Cut pastry into ribbons of approx. 300mm X 6mm
4. Stick ribbons down on edges with egg wash
5. Dock Centre
6. Bake Blind
7. When cool, spread an even layer of of EOI Custilla or jam over the centre
8. Fill with fruit of your choice and glaze. Alternatively, use tinned fruits such as black cherries or mandarin segments
9. Decorate if desired with whipped cream, etc.
10. Fruit slices can either be sold as a take home unit, or can be cut into individual serves

*Stamped for ideas?
Try these Custilla recipes*

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