COOKING PASSION SINCE 1877

Passionfruit Puddings with White Chocolate & Passionfruit Cream

DIFFICULTY: MEDIUM

PREPARATION TIME: 50 MINUTES

COOKING TIME: 20 MINUTES

SERVES: 8

Ingredients

White Chocolate & Passionfruit Cream

150ml cream

80g white chocolate, chopped

2 tbsps strained passionfruit pulp – reserve seeds for toffee

Toffee Chards

1/3 cup sugar

2tbsps water

1 tsp passionfruit seeds – from strained pulp

Puddings

125g butter, melted and cooled

Method

To begin your passionfruit puddings, place the cream and the chocolate for the white chocolate and passionfruit cream in a small saucepan and cook over a very low heat, Induction level 1, until chocolate has melted. Alternatively place the chocolate and the cream in a heat proof bowl and heat in the microwave oven until the chocolate has melted. Stir until smooth then add the strained passionfruit juice and mix well. Refrigerate until ready to use.

Line a baking tray with baking paper for the Toffee Chards then place the sugar and the water in a small saucepan and stir over low heat, Induction level 4 until the sugar has dissolved.

Increase the heat to Induction level 7 and simmer until the toffee is deep golden in colour. Remove from the heat then carefully add the passionfruit seeds – the mixture will bubble.

Swirl the mix to combine then pour to make a thin layer onto the lined tray. Leave the toffee to cool and set before breaking into shards.

Preheat oven to 160°C on CircoTherm® with medium steam. Grease 8 x 200ml ovenproof ramekins.

Combine the butter, sugar and egg yolks for the Puddings in a large mixing bowl. Beat with an electric mixer until light and creamy.

Add the milk to the mixture then beat on a low speed until combined. Sift the flour over the mixture then, using a spatular carefully fold it in until combined. Fold in the lemon juice and passionfruit pulp. The mixture will look separated at this stage.

In a separate bowl beat the egg whites until soft peaks form. Carefully fold some of the egg yolk mix into the egg whites using a spatula, then fold the egg white mix into the remainder of the egg yolk mix.

1 1/3 cups caster sugar

4 eggs, separated

1 cup milk

½ cup self raising flour

2 tbsps lemon juice

1/3 cup passionfruit pulp

Use a ladle to spoon the mixture evenly into the prepared ramekins. Place the ramekins onto the universal tray and cook on shelf position 3 for 18 to 20 minutes or until golden and cooked.

Serve with White Chocolate Passionfruit Cream and Toffee Chards. There you have it! Enjoy these delicious passionfruit puddings.

Notes

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