

Passionfruit Curd and Coconut Meringue Jars

These Passionfruit Curd and Coconut Meringue Jars combine tangy lemon curd, crunchy biscuit crumb and light meringue for a delicious dessert. It's a great alternative to a traditional pavlova recipe as the individual servings make it easy to serve up. Ideal for gatherings or as an elevated family dessert.

Prep:	50 mins
Cooking:	10 mins
Serves:	4
Makes:	4

Ingredients

Passionfruit Curd

- 1 cup fresh passionfruit pulp (approx. 12 passionfruit)
- 125g chilled butter, chopped
- ¾ cup caster sugar
- 4 Pace Farm egg yolks

Biscuit Crumb

- 200g packet shortbread biscuit, crushed
- ½ cup coconut flakes, toasted

Meringue

- 1 cup caster sugar
- 3 Pace Farm egg whites

Method

1. For the passionfruit curd, strain passionfruit pulp through a sieve. Return 1/4 cup of seeds to strained juice (you will need 3/4 cup total passionfruit).
2. Combine passionfruit, butter, sugar and Pace Farm yolks in a medium saucepan. Cook over low heat, stirring constantly for about 10-12 minutes, until thickens to coat the back of a wooden spoon (do not boil or mixture will curdle). Transfer to a bowl and chill for 2 hours, until thickened.
3. Make the biscuit crumb by crushing biscuits and coconut in a zip-lock bag with a rolling pin.
4. To make the meringue, combine 2/3 cup of sugar with 1/4 cup of water in a small saucepan over low heat, stirring to dissolve sugar. Increase heat to medium and bring to boil. Cook, without stirring for about 6

minutes, until mixture reaches 110°C on a sugar thermometer.

5. Meanwhile, using an electric mixer, beat egg whites to soft peaks. Beat in remaining sugar for 1 minute, until smooth. Gradually pour hot syrup into egg whites in a thin steady stream, beating constantly, until well combined. Continue beating on high speed for about 5 minutes, or until mixture cools to room temperature. Spoon into a piping bag fitted with 1cm star nozzle.
6. To assemble, spoon 1/4 cup of biscuit crumb mix into the base of four 1 cup-capacity jars. Spoon in 1/4 cup of curd. Pipe in an even layer of meringue about the same thickness as curd (about 1/4 cup). Repeat layers, finishing with meringue peaks.
7. Toast meringue topping with a kitchen blowtorch if you like or serve natural. Chill until ready to serve.

Notes

- If you are wanting to make these in bulk, we have these wholesale egg products to make it easier:
    - Frozen egg yolk
    - Pasteurised egg yolk
    - Dried egg yolk powder
    - Frozen sugared egg yolks

Australian Eggs