

# 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.

**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
- $\frac{3}{4}$  cup caster sugar
- 4 Pace Farm egg yolks

### Biscuit Crumb

- 200g packet shortbread biscuit, crushed
- $\frac{1}{2}$  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  $\frac{1}{4}$  cup of seeds to strained juice (you will need  $\frac{3}{4}$  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  $\frac{2}{3}$  cup of sugar with  $\frac{1}{4}$  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.

## Australian Eggs