

# Passionfruit Curd & Coconut Meringue Jars



Preparation time: 55 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining, Vegetarian



## Ingredients

### PASSIONFRUIT CURD

- 1 cup fresh passionfruit pulp (approx. 12 passionfruit)
- 125g chilled butter, chopped
- $\frac{3}{4}$  cup caster sugar
- 4 egg yolks

### BISCUIT CRUMB

- 200g packet shortbread biscuit, crushed

- ½ cup coconut flakes, toasted

MERINGUE

- 1 cup caster sugar
- 3 eggs 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 egg 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.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
267g	4360kJ 1042kcal	11g	51.5g	26.6g	127g	106g	456mg	10.2g
Vitamin D								
3.1µg								

All nutrition values are per serve.