



Passionfruit Tart (serves 8)

INGREDIENTS



1 sheet frozen
Puff pastry



4 eggs



3/4 cup caster
sugar



3/4 cup
thickened cream



2 tsp finely grated
lemon rind

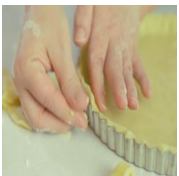


2 passionfruit,
Halved



1/2 cup lemon
juice

METHOD



1. Pre-heat oven to 190°C (170°C fan-forced). Grease a round tart tin. Remove plastic from pastry and line tin, pushing the pastry into the corners. Trim excess pastry from the edges.



2. Bake for 10 minutes until just golden. Set aside. Reduce oven temperature to 180°C (160°C fan-forced).



3. Make Passionfruit filling: Whisk eggs, sugar, cream, lemon rind, lemon juice, and passionfruit pulp in a bowl.



4. Pour mixture into pastry case. Bake for 30 to 35 minutes or until filling is just set. Cool for 15 minutes. Refrigerate overnight or until chilled. Serve with cream.



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