

RECIPE: Passionfruit Slice



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Makes 24 pieces

Base:

100g plain flour
100g self-raising flour
90g butter, chilled and diced
55g caster sugar
1 egg yolk, whisked

2 tbsp water

Passionfruit filling:

220g sugar
2 tbsp custard powder
1 tbsp butter
3 passionfruit, pulp only

250ml cold water

Topping:

125ml condensed milk
90g desiccated coconut

1 tsp lemon essence
125g icing sugar, sifted
35g butter, softened

extra coconut to serve

Preheat oven to 180C. Lightly grease a 30x20cm slice tin and line base and sides with baking paper. To make the base, sift flours into a bowl, rub in the butter until mixture resembles fine breadcrumbs and then stir in sugar. Add egg yolk and enough water to form a soft dough. Press over base of the prepared tin and prick well with a fork. Bake for 12 minutes, then cool.

To make the passionfruit filling, place the sugar, custard powder, butter and passionfruit pulp in a small saucepan and add the water. Stir over medium heat until thickened. Spread over the base in the tin and cool. To make the topping, combine all the topping ingredients (except extra coconut) in a saucepan over medium heat, stirring until well combined. Cool, and then smooth over the passionfruit filling. Sprinkle with extra coconut and cut into squares.