



PREP: 25 min
COOK: 30 min
SERVES: 6

Individual Passionfruit Syrup Puddings

Half pudding and half syrup cake, these little treats are the perfect way to finish off a delicious dinner party. The combination of zesty lime syrup and fresh passionfruit pulp adds a wonderful pop of flavour!

Ingredients

Lime Syrup

¼ cup lime juice
2 tbsp water
½ cup caster sugar

Puddings

Melted butter, to grease
110g caster sugar
100g butter, at room temperature, cubed
1 tsp Queen Vanilla Bean Paste
1/4 cup (60ml) passionfruit pulp
2 eggs
125g self-raising flour, sifted

Method

STEP 1

Preheat oven to 180°C (160°C fan-forced). Grease six 185ml (¾ cup) ramekins with melted butter and place on an oven tray.

STEP 2

Stir lime juice, water and sugar in a saucepan over low heat until sugar has dissolved. Boil for 5 minutes, until reduced slightly. Allow to cool then spoon 1 tbsp of syrup into each greased ramekin and set remaining syrup aside.

STEP 3

Use an electric mixer to beat butter, sugar until pale and creamy. Add eggs one at a time, beating well after each addition. Add passion fruit and mix briefly to combine.

STEP 4

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Ingredients

65g (¾ cup) desiccated coconut
125ml (½ cup) coconut milk

Passionfruit Cream

185ml (¾ cup) thick (double) cream
1 tsp Queen Vanilla Bean Paste
1/3 cup (80ml) fresh passionfruit pulp

Method

Combine flour and desiccated coconut. Add half to butter mixture and mix on low until just combined. Add coconut milk and mix until just combined. Add remaining flour and coconut mixture and mix on low until just combined.

STEP 5

Spoon pudding mixture into ramekins over the lime syrup, dividing evenly (syrup will come up the sides of ramekins). Bake in preheated oven for 25-30 minutes or until an inserted skewer comes out clean.

STEP 6

Stand puddings in ramekins for 3-5 minutes before turning onto serving plates, using a small palette knife to release them if necessary.

STEP 7

Place the cream and passion fruit in a medium bowl and stir with a balloon whisk until it starts to thicken. Serve puddings warm with a generous dollop of passionfruit cream.

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