

Passion Fruit (Granadilla) Curd

Yields: 7 x 230ml jars

Ingredients

3 cups (750ml) granadilla pulp (probably
1kg granadillas)
6 jumbo eggs
230 g butter – cubed
465 g sugar



What to do

1. Assuming you're using fresh granadillas, scoop out and measure the pulp
2. If you think the pulp will form clumps and/or you don't want whole seeds, strain into a bowl. Blitz what's left in the strainer, with a stick blender then add to the pulp.
3. Beat the eggs.
4. Put all the ingredients into a double boiler¹ and stir over a gentle heat. Doing it this way means you don't have to temper the eggs as insurance against ending up with passion fruit scrambled egg.
5. Cook gently, stirring constantly, until the mixture thickens – 15 to 20 minutes.
6. Allow to cool and then store in (a) clean jar in the fridge.²



Notes:

1. If you don't have a double boiler, you can use a saucepan which fill with about $\frac{1}{3}$ water and place either a metal or glass bowl over the top. Bring the water to a simmer. Make sure a) that the is big enough to cope with all the ingredients and b) that the water does not touch the bottom of your bowl.
2. If you want to prolong the shelf life, sterilise your jars in the oven (100 – 130°C for 10 minutes) and pot. Refrigerate and eat within a week once jars are opened.

