

## PASSIONFRUIT POSSETS WITH GLAZED WONTON CRISPS

### INGREDIENTS

#### For the possets:

450ml cream

110g caster sugar

75ml passionfruit pulp (approx. 3 large passionfruit)

#### For the wonton crisps:

12 wonton skins (wrappers)

melted butter

icing sugar, for dusting

#### To serve:

3 passionfruit, halved

12 wonton crisps



### DIRECTIONS

#### For the passionfruit possets:

- Clean six small shallow bowls, glasses, or ramekins (100ml capacity).
- In a medium saucepan, heat cream and add caster sugar. Stir to dissolve then bring to the boil.
- Lower heat to medium and boil for five minutes – stirring occasionally. Keep an eye on it!
- Remove from heat and stir through passionfruit pulp.
- Divide mixture between the prepared bowls and chill until set – at least four hours.

#### For the wonton crisps:

- Preheat oven to 180°C.
- Brush wonton skins with melted butter and place on a large baking tray.
- Dust with icing sugar.
- Bake for 6-8 minutes or until crisp and golden.
- Cool on a wire rack.

#### To serve:

- Top possets with pulp from half a passionfruit and serve with a couple of wonton crisps on the side.

Serves 6

#### Notes:

- Watch the cream when cooking as it can easily boil over! It will continue to “boil” at a much lower heat than high setting.
- Wonton crisps can be made ahead and stored in an airtight container for several days. Refresh in a moderate oven for a few minutes if needed.
- You can find wonton skins in the freezer section of your supermarket, or Asian grocery store.

Recipe originally developed for the Southern Forests Food Council.