



Recipe from: [My Catholic Tradition](#)

Passion Fruit Creams

SERVES FIVE TO SIX

2 1/2 cups double (heavy) cream, or a mixture of single (light) and double (heavy) cream

6 passion fruits

2 – 3 tbsp vanilla sugar

5 eggs

Fresh mint leaves

Preheat the oven to 350°F.

Line the bases of six 1/2 cup ramekins with rounds of baking parchment.

Place the ramekins in a roasting pan.

Heat the cream to just below boiling point and then remove the pan from the heat.

Sieve the flesh of four passion fruits and beat together with the sugar and eggs.

Whisk in the hot cream and then ladle into the ramekins.

Half fill the roasting pan with boiling water.

Bake the creams for 25–30 minutes, or until set.

Leave to cool before chilling.

Run a knife around the insides of the ramekins.

Invert the ramekins onto serving plates, tapping the bases firmly.

Carefully peel off the baking parchment.

Chill in the refrigerator until ready to serve.

Spoon on a little passion fruit flesh just before serving.

Garnish with mint and served with cream.