

DEVON PASSION FRUIT PAVLOVA (V)



Try this easy dessert. Fresh, light, fruity & moreish!
Takes just 10 minutes & serves 8 (easy to reduce quantities too)

Ingredients (All available at Johns!)

- 1 West Country Meringues medium pavlova
or 8 individual nests or 16 small shells
- 1 x 284ml local double cream
- 8 tbsp Waterhouse Fayre passion fruit curd
- 1 lime, grated zest and juice of 1 lime
- 8 passion fruit, cut in half

Method

- With a spoon, scoop out the pulp from 3 whole passion fruit
- Put the cream in a bowl and lightly whip until it's just holding its shape
- Add the passion fruit curd, lime juice and the pulp from the 3 passion fruit and swirl in lightly
- Dollop the fruity cream into the centre of the pavlova, meringue nests or in between 2 shells and spread roughly
- Scoop out the pulp from the remaining passion fruit, then spoon it over the cream - you might like to let some juice drizzle down the sides!
- Sprinkle with the lime zest then serve immediately & devour!