

Passion Curd

INGREDIENTS:

1600 g passion fruit puree
400 g egg yolks
480 g whole eggs
480 g sugar
80 g cornstarch
600 g butter
28 g xantham gum (or gelatin)

Combine puree, egg yolks, and whole eggs.

Combine sugar and cornstarch, and whisk into puree mix.

Boil mixture for 3 minutes, and take off heat.

Add butter and xantham gum (or gelatin) and emulsify with hand blender.

Pour into a 2" hotel pan, cover in seran wrap, and chill overnight.