



## PASSIONFRUIT POSSETS WITH GLAZED WONTON CRISPS

*A posset is an old-fashioned dessert that has enjoyed a comeback in recent years. Silky and creamy in texture, possets are a wonderful accompaniment to a variety of seasonal fruit.*

**Serves 6**

### **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*

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## Method

*For the passionfruit possets:*

1. Clean six small shallow bowls, glasses or ramekins (100ml capacity).
2. In a medium saucepan, heat cream and add caster sugar. Stir to dissolve then bring to the boil, take care as cream can easily boil over.
3. Lower heat to medium and boil for five minutes – stirring occasionally. Keep an eye on it!
4. Remove from heat and stir through passionfruit pulp. Let mixture cool for 10 minutes.
5. Divide mixture between the prepared bowls and chill until set – at least four hours.

*For the wonton crisps:*




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

## To serve:

*Serve with a couple of wonton crisps on the side, topped with fresh passionfruit pulp.*

*Recipe, styling & photography: Harriet Harcourt*



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