

## **Autumn Fruits with Pomegranate Syrup**

- 2 carambola (star fruit), sliced
- 3 nashi pears, cored, cut into wedges
- 6 passion fruit, pulp removed
- 3 pomegranates, halved, juiced with citrus juicer
- 2 tbs caster sugar

Place the carambola, nashi pears and passion fruit pulp in a large bowl. Toss to combine. Place the pomegranate juice and caster sugar in a small saucepan. Stir over medium heat for 3 minutes or until the sugar dissolves. Bring to the boil, reduce heat and simmer, uncovered, for 3 minutes. Remove from the heat and allow to stand for 5 minutes. Pour the syrup over the fruit and toss gently to combine. Serve immediately