

Baked Passion Fruit Custards

Ingredients

1/2 cup milk

1/2 cup thin cream

3 eggs

1/4 cup caster sugar

1/2 cup fresh passion fruit pulp

Preheat oven to 400°. Whisk the milk, cream, eggs and sugar together in a medium bowl until well combined. Whisk in the passion fruit pulp. Pour the mixture evenly among four 1/2-cup ovenproof dishes. Bake in preheated oven for 20 minutes or until just set and light golden on the top. Remove the custards from the oven and set aside for 5 minutes to cool slightly before serving.