

Apricot–Passion Fruit Sauce

4 to 6 ripe wrinkled passion fruit
¼ cup sugar
1 tablespoon cornstarch
1 ½ cups apricot or peach nectar

Halve passion fruit. In a blender or food processor fitted with a metal blade, process passion fruit pulp with sugar until blended. Strain out seeds; transfer mixture to a small saucepan. In a medium bowl, stir cornstarch into apricot nectar; add to saucepan. Cook and stir over medium heat until mixture thickens and bubbles. Cook 2 minutes more. Cool. If preparing ahead, cover and refrigerate up to 1 week. Makes 1 ¾ cups. Use over ice cream, plain cake or brownies or over breakfast pancakes.