



# BAKED PASSIONFRUIT & MANGO CUSTARD

*A tropical marriage of passion fruit and mango in our silky yet zesty baked custard makes the perfect pick me up. Gorgeous, griddled pineapple spears and charred bananas work as a delicious, caramelised accompaniment to this creamy creation.*

Prep time 15 minutes | Cook Time 60 minutes | Serves 4-6

## INGREDIENTS

300 ml double cream  
200ml whole milk  
1 tablespoon vanilla paste  
6 Old Cotswold Legbar egg yolks  
100g caster sugar  
100g mango and passionfruit spread  
1 medium ripe pineapple  
3 medium just-ripe bananas  
Vegetable oil  
Zest and juice of 1 lime



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## METHOD

Place the double cream, milk and vanilla paste in a saucepan and gently heat until steaming but not bubbling. In a large mixing bowl, whisk the egg yolks and caster sugar until light and fluffy. In a steady stream, whisk the warm cream mixture into the eggs and sugar. Clean out the pan quickly and place back on the heat. Pour the custard mix into the pan and stir on a very low heat with a wooden spoon, or better yet, a silicone spatula, until custard coats the back of the spoon. Pour the custard into a bowl, inside a bowl filled with ice cold water, and allow to cool, then stir in the mango and passionfruit spread.

Meanwhile, pre-heat the oven to 150C/300F/gas mark 2.

Pour in the custard into an 800 ml baking dish, then the top with tin foil or cling film (making sure it doesn't catch the custard) and place in a large roasting tin. Carefully fill the roasting tin with hot water until it reaches halfway up the baking dish. Place the tin in the oven to bake for about 35 - 40 minutes, or until the custard is thick and wobbly. Remove from the oven, allow to cool then chill in the fridge.

Meanwhile, place a griddle pan or large frying pan onto a medium heat. Peel and core the pineapple then cut into fingers. Peel and halve the bananas and drizzle with a little vegetable oil, then griddle or sear in batches until charred and starting to caramelize.

Arrange the fruit on a platter or board, scatter over the lime zest and squeeze over the juice. Serve alongside bowls of the fruity, baked custard.

  
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