

Passion fruit cream with crumble

Ingredients:

Passion fruit cream:

250 g **Crop's frozen passion fruit puree**

125 g egg yolk

1 piece of gelatin

225 g sugar

125 g egg

Crumble:

150 g flour

80 g sugar

80 g butter



Preparation:

Passion fruit cream:

- Whisk the egg yolk and egg together with the sugar. Add the defrosted passion fruit puree and heat up the whole mixture.
- Soak the gelatine in cold water, squeeze out and add to the cream.
- Sieve the preparation.
- Put the cream into serving cups and cool off.

Crumble:

- Mix all the ingredients to a crumble.
- Put on a baking plate and bake for 18 minutes in the oven (180°C)
- Take a look after 10 minutes.
- Put the crumble on top of the passion fruit cream.