



Recipes for Yackandandah hand made preserves, curds and & sauces

Honeycomb and passionfruit curd

Ingredients

- 4 pieces of chocolate-coated honeycomb
- 1/2 cup pouring cream
- 2 tbs icing sugar
- 1/2 tsp vanilla bean paste
- 2 tbs Yackandandah Premium Passionfruit Curd

Method

- Place chocolate coated honeycomb in a zip-lock bag and using a rolling pin, crush.
- Whisk cream, icing sugar and vanilla in a bowl until soft peaks. Spoon 2 tablespoons of crushed honeycomb into the base of a large wine glass, top with spoonfuls of cream and passion fruit curd.
- Repeat layers of honeycomb and cream and curd, top with the passion fruit pulp to serve.

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