

Peach & Passionfruit Brioche Trifles

with Coconut Caramel

Grab your Meal Kit
with this symbol



Shredded Coconut



Coconut Milk



Tinned Peaches



Brioche Slices



Passionfruit



Thickened Cream



Greek-Style
Yoghurt

Prep in: **20 mins**
Ready in: **20 mins**
(plus **6 hours** or
overnight to set)

With luscious layers of coconut caramel, cream and juicy peaches, these make-ahead trifles are truly delicious!

Pantry items

Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Electric beaters (or a metal whisk) · 4 serving glasses

Ingredients

	4 People
shredded coconut	1 medium packet
coconut milk	1 medium tin
brown sugar*	100g
butter*	50g
thickened cream	1 medium packet
Greek-style yoghurt	1 large packet
tinned peaches	1 medium tin
brioche slices	4 slices
passionfruit	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2120kJ (506Cal)	693kJ (165Cal)
Protein (g)	7.2g	2.4g
Fat, total (g)	33.8g	11.1g
- saturated (g)	24.1g	7.9g
Carbohydrate (g)	56.4g	18.4g
- sugars (g)	43.1g	14.1g
Sodium (mg)	215mg	70mg
Dietary Fibre (g)	6.6g	2.2g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Make the coconut caramel

- Heat a large frying pan over medium-high heat. Toast **shredded coconut** until golden, **2-3 minutes**. Transfer to an airtight container until you are ready to serve.
- Return pan to medium-high heat. Add **coconut milk**, the **brown sugar** and **butter** and stir to melt. Simmer, until reduced and turned to caramel, **5-6 minutes**. Transfer to a bowl and set aside to cool.

TIP: Prepare the trifles a day in advance!



Assemble the trifles

- Drain **tinned peaches**. Roughly chop **brioche slices** and **peaches**. Halve **passionfruit** and scoop the pulp into a small bowl.
- In four glasses or jars, layer some of the **brioche**, **coconut caramel**, **whipped cream**, **peaches** and **passionfruit pulp**.
- Repeat the layers with the remaining ingredients, making sure you finish with the **cream**. Refrigerate for **6 hours** or overnight.



Whip the cream

- While caramel is cooling, place **thickened cream** and **Greek-style yoghurt** in a large bowl. Whisk with electric beaters until soft peaks form and almost doubled in size, **3-4 minutes**.

TIP: For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted!

TIP: If you don't have electric beaters, use a hand metal whisk!



Serve up

- When the trifles have set and you are ready to serve, sprinkle toasted coconut over peach & passionfruit brioche trifles. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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