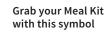


Peach & Passionfruit Brioche Trifles

with Coconut Caramel









Shredded Coconut



Tinned Peaches Brioche Slices





Passionfruit

Thickened Cream



Greek-Style Yoghurt



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 \cdot Kitchen scales \cdot Electric beaters (or a metal whisk) \cdot 4 serving glasses or jars

Ingredients

| J | |
|---------------------|-----------------|
| | 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 |

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

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

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



Serve up

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

